

bouillon

ALL DAY SERVICE 11 AM - 9 PM | 7 DAYS A WEEK

Corbeille de Pain et Beurre Français 5
Bread basket with French butter

APPETIZERS

Terrine de Campagne GF 12

Homemade duck & pork pâté, served with cornichons pickles

Œufs Mayonnaise GF 10

Hard-boiled eggs with homemade mayonnaise, served on lettuce

Salade Végane GF, DF, V, N 12

Little gem salad, shaved raw vegetables, truffle vinaigrette, pine nuts

Soupe à L'Oignon 12

Traditional French onion soup

Escargots GF, N 14

Six escargots, garlic, almond and hazelnut butter

Saumon Fumé 14

Smoked salmon, chopped hard-boiled egg, crème fraîche, capers, chives, red onions, toast points

Salade Frisée aux Lardons 13

Frisée salad, smoked bacon, one poached egg, croûtons, sherry vinaigrette

LES FRITES ET...

The French Classics served with Fries

Le Steak au Poivre 29

Hanger steak, fries, peppercorn sauce, green salad

Le Steak Tartare 23

Classic tartare seasoned with shallots, chives, sherry vinegar and mayonnaise (Add egg yolk) +2

Les Moules Marinières GF 25

Mussels cooked traditionally with shallots, garlic, white wine and parsley

Le Burger Français 21

Homemade sesame brioche bun, Angus beef patty, raclette cheese, tomato, caramelized onions, lettuce and Dijon aioli (Add bacon) +3

PLAT DE LA SEMAINE

ASK YOUR SERVER FOR THE SPECIAL

LA FORMULE DU MIDI

SERVED FOR LUNCH ON WEEKDAYS ONLY

Choice of 2 items 29

1 appetizer + 1 entree OR 1 entree + 1 dessert

Choice of 3 items 36

1 appetizer + 1 entree + 1 dessert

Pick from the Red Items in the Menu

ENTREES

Boeuf Bourguignon 27

Classic beef stew, carrots, pearl onions, mushrooms and parpadelle pasta

Coq au Vin 25

Braised chicken legs, bacon, pearl onions, carrot purée and green peas, served in red wine sauce

Daurade Pommes Vapeur 25

Pan-seared sea bream filet, Beurre Blanc, capers, parsley, diced tomatoes, croûtons, served with creamy spinach and steamed potatoes

Salade Bouillon NEW 24

Honey Gem, egg, croûtons, parmesan crisp, Caesar dressing. Choice of chicken or salmon

Couscous Légumes v 20

Moroccan style couscous, garden vegetables, chick peas, golden raisins, Harissa sauce (Add merguez) +5

Saumon Ratatouille NEW GF 27

Pan seared salmon served with a traditional Ratatouille

Canard à L'Orange GF 28

Duck confit, caramelized onions, fingerling potatoes, green vegetables

Poulet au Champagne et Moutarde GF 24

Roasted Jidori chicken breast, Champagne whole grain mustard sauce, potato purée, broccolini

Blanquette de Veau 25

Veal ragout, rice pilaf, carrots, mushrooms, pearl onions

Hachis Parmentier 23

Overnight braised beef, layered with mashed potatoes, topped with breadcrumb and Emmental Swiss cheese

SIDES

French Fries GF, DF, V 8

Ratatouille GF, DF, V 8

Rice Pilaf GF 8

Creamy Spinach 8

Mashed Potatoes GF 8

Carrot Purée GF 8

Green Salad GF, DF, V 6

Sherry vinaigrette

WEEKENDS

(Until 3pm)

Pain Perdu 16

French toast and fresh berries, maple syrup

Œufs Bénédicte 22

Two poached eggs on toasted English muffins, Hollandaise sauce, roasted potatoes, green salad. Choice of smoked salmon, homemade ham or creamy spinach

DESSERTS

Assiette de Fromages	13
Selection of French cheeses	
Crème Brûlée NEW <i>GF</i>	12
Vanilla crème brûlée	
Soufflé au chocolat NEW <i>GF</i>	14
Traditional chocolate soufflé with crème Anglaise <i>Allow 20 minutes for preparation</i>	
Île Flottante <i>GF, N</i>	12
Almonds and soft meringue floating over crème Anglaise	
Tarte Tatin	12
Upside-down caramelized apple tart, vanilla ice cream, salted caramel sauce	
Baba au Rhum	12
Dark rum syrup soaked cake, roasted pineapple, vanilla Chantilly	
Profiteroles <i>N</i>	12
Choux pastry puffs filled with vanilla ice cream, chocolate sauce, toasted almonds	
Coupe Glacée <i>GF</i>	
Locally made gelato and sorbet	
One Scoop 6 Two Scoops 9 Three Scoops 12	
<i>(Add Chantilly) +1.50</i>	
Ask your server for the available flavors	
Café Gourmand <i>N</i>	15
Selection of three mini desserts along with your choice of hot coffee	

ORGANIC WINES

2021	Les «Serres» Orange Wine	59
	<i>Grenache Blanc</i>	
2022	Babil - Red	59
	<i>Pineau d'aunis</i>	

BEVERAGES

Hot Drinks	
Hot Water	2
Tea, Mocha, Cappucino, Café au Lait, Americano, Chocolat Chaud	5
Espresso, Macchiato	4
Soft Drinks	
Orangina, Iced tea, Petit Evian sparkling	5
Artisanal Lemonade	6
Large Evian (Still or Sparkling)	8
Fresh squeezed OJ	8

LA CARTE DES VINS

Reds	<i>GL / BTL</i>
Bordeaux - Cabernet Sauvignon	10 / 39
Saint Emilion Bordeaux - Cabernet Merlot	13 / 49
Cahors - Malbec	10 / 39
Cote du Rhone - Grenache/Syrah	10 / 39
Bourgogne Laurent Pillot - Pinot Noir	13 / 49
Cassis Rosé Domaine Emile Bodin - Grenache/Cinsault	69
Rosé	
Saint Pierre - Rosé de Provence	10 / 39
Tavel Domaine - Lavau	13 / 45
Whites	
Lillet Blanc	13 /
Chardonnay	10 / 39
Sauvignon Blanc	10 / 39
Chablis, Bourgogne - Chardonnay	13 / 49
Sancerre, Loire Valley - Sauv Blanc	13 / 49
Bubbles and Champagnes	
Bière - 1664 blonde	9
Monaco - Grenadine, Beer and French Limonade	10
Mimosa	13
Kir Royal	13
Louis Perdrier - Crémant Brut/Rosé	12 / 49
Laurent Perrier - Champagne Brut	1/2 Bottle 45 / 79
Laurent Perrier - Champagne Brut Rosé	119
Ruinart Champagne - Blanc de Blanc	149
Ruinart Champagne - Rosé	149

LES VINS DE PRESTIGE

Bourgogne

WHITE	
2021	Chablis 1 ^{er} Cru Mont du Milieu 69
	<i>Chardonnay</i>
2021	Pouilly Fuissé 1 ^{er} cru
	Manoir du Capucin 89
	<i>Chardonnay</i>
2020	Meursault Philippe Bouzereau 119
	<i>Chardonnay</i>
2022	Chassagne Montrachet
	Domaine Lamy Pillot 139
	<i>Chardonnay</i>
RED	
2021	Mercury Charton Vieilles Vignes 79
	<i>Pinot Noir</i>
2021	Volnay Georges Glantenay 99
	<i>Pinot Noir</i>
2021	Gevrey Chambertin Rene Leclerc 145
	<i>Pinot Noir</i>

Rhone/Southern

WHITE	
2021	Cassis Domaine Emile Baudin 69
	<i>Marsanne-uni-clairette</i>
2020	Bandol Chateau Vannieres 79
	<i>Clairette</i>
RED	
2021	Vacqueyras Edmond Latour 59
	<i>Grenache/Syrah</i>
2019	Gigondas Edmond Latour 89
	<i>Grenache/Mourvedre</i>
2021	Chateauneuf du Pape
	Domaine Galevan 119
	<i>Grenache/Mourvedre</i>
2020	Cote Rotie Chateau de Montlys 159
	<i>Syrah</i>

Bordeaux

RED	
2015	Saint Julien Esprit St Pierre 75
	<i>Cabernet/Merlot</i>
2014	Pomerol Chateau des Sales 79
	<i>Cabernet/Merlot</i>
2016	Margaux Baron de Brane 85
	<i>Cabernet/Merlot</i>
2017	Pessac Léognan Haut de Smith 85
	<i>Cabernet/Merlot</i>
2016	Pauillac Réserve de la Comtesse 145
	<i>Cabernet/Merlot</i>
2016	Pomerol Duo Conseillante 175
	<i>Cabernet/Merlot</i>
2012	Saint Julien Beychevelle 245
	<i>Cabernet/Merlot</i>

bouillon fondé par MOULIN

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GF: Gluten free V: Vegan DF: Dairy Free N: Contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

NO SUBSTITUTIONS

Split Checks: To maintain efficiency, we divide bills up to two ways per table.

A 20% gratuity will be added to parties of eight or more (One check) - Cake slicing fee \$5/guest.