

bouillon

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

À PARTAGER SUR LA TABLE

Tarte du Jour Fresh baked tarte of the day	16	Cuisses de Grenouilles Deep fried frogs legs with lettuce, herbs and yuzu mayonnaise	18
Pot de Rillettes de Tours Spread made from pork meat slowly cooked in pot of pork fat	22	Charcuterie et Fromages Chef's selection of gourmet meats and cheeses	26

Corbeille de Pain et Beurre Français 5

Bread basket with French butter

APPETIZERS

Terrine de Campagne GF Homemade duck & pork pâté, served with cornichons pickles	12
Œufs Mayonnaise GF Hard-boiled eggs with homemade mayonnaise, served on lettuce	10
Assiette de Fromages Selection of French cheeses	13
Soupe à L'Oignon Traditional French onion soup	12
Escargots GF, N Six escargots, garlic, almond and hazelnut butter	14
Saumon Fumé Smoked salmon, chopped hard-boiled egg, crème fraîche, capers, chives, red onions, toast points	14
Salade Frisée aux Lardons Frisée salad, smoked bacon, one poached egg, croûtons, sherry vinaigrette	13
Salade Végane GF, DF, V, N Little gem salad, shaved raw vegetables, truffle vinaigrette, pine nuts	14

LES FRITES ET...

The French Classics served with Fries

Le Steak au Poivre Hanger steak, fries, peppercorn sauce, green salad	29
Le Steak Tartare Classic tartare seasoned with shallots, chives, sherry vinegar and mayonnaise (Add egg yolk) +2	23
Les Moules Marinières GF Mussels cooked traditionally with shallots, garlic, white wine and parsley	25
Le Burger Français Homemade sesame brioche bun, Angus beef patty, raclette cheese, tomato, caramelized onions, lettuce and Dijon aioli (Add bacon) +3	21

WEEKENDS

(Until 3pm)

Pain Perdu French toast and fresh berries, maple syrup	16
Œufs Bénédicte Two poached eggs on toasted English muffins, Hollandaise sauce, roasted potatoes, green salad. Choice of smoked salmon, homemade ham or creamy spinach	22

ENTRÉES

Boeuf Bourguignon Classic beef stew, carrots, pearl onions, mushrooms and parpadelle pasta	27
Trout Amandine GF Fresh water trout, haricot vert, steam potatoes, lemon-almond butter sauce	29
Daurade Pommes Vapeur Pan-seared sea bream filet, Beurre Blanc, capers, parsley, diced tomatoes, croûtons, served with creamy spinach and steamed potatoes	25
Salade Bouillon Honey Gem, egg, croûtons, parmesan crisp, Caesar dressing. Choice of chicken or salmon	24
Saumon Ratatouille GF Pan seared salmon served with a traditional Ratatouille	27
Canard à L'Orange GF Duck confit, caramelized onions, fingerling potatoes, green vegetables	28
Poulet au Champagne et Moutarde GF Roasted Jidori chicken breast, Champagne whole grain mustard sauce, potato purée, broccolini	24
Blanquette de Veau Veal ragout, rice pilaf, carrots, mushrooms, pearl onions	25
Hachis Parmentier Overnight braised beef, layered with mashed potatoes, topped with breadcrumb and Emmental Swiss cheese	23

SIDES

French Fries 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 Sherry vinaigrette	6

> DESSERTS <

Crème Brûlée <i>GF</i>	12
Vanilla crème brûlée	
Soufflé au chocolat <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	
Pot de Creme Citron Fraise et Basilic <i>GF</i>	12
Lemon & basil crème, coulis topped with fresh strawberries	
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	
Tarte aux Framboise	12
Almond cream, fresh raspberry and vanilla chantilly compote	

ORGANIC WINES

2021	
Les «Serres» Orange Wine	59
<i>Grenache Blanc</i>	
2022	
Babil - Red	59
<i>Pineau d'aunis</i>	
Champagne Telmont Bio	119
<i>Chardonnay-Pinot noir</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	GL / BTL
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
Rosé	
Saint Pierre - Rosé de Provence	10 / 39
Tavel Domaine - Lavau	13 / 45
Bandol Chateau Vannieres - Clairette	79
Whites	
Chardonnay	10 / 39
Sauvignon Blanc	10 / 39
Chablis, Bourgogne - Chardonnay	13 / 49
Sancerre, Loire Valley - Sauv Blanc	13 / 49
Pouilly Fuissé - Chardonnay	13 / 49
Bubbles and Champagnes	
Bière - 1664 blonde/White	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/Rosé	149
Billecart Salmon - Champagne Brut	1/2 Bottle 65 / 109
Billecart Salmon - Champagne Rosé	1/2 Bottle 80 / 139

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	
2022	
Picpoul de Pinet La Garrigue	59
<i>Piquepoul</i>	
2021	
Cassis Domaine Emile Baudin	69
<i>Marsanne-uni-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

1000 Bristol St. North #11 | Newport Beach CA 92660 | 949.418.9545
@moulin | moulin.com | info@moulin.com

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.