

bouillon

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

À PARTAGER SUR LA TABLE

Camembert Rôti *NEW*

Roasted Camembert cheese, house made chutney, baguette and honey

18

Tartare de Saumon

Salmon Tartare with avocado, capers, cornichons, yuzu mayonnaise, shallots and micro herbs

17

Charcuterie et Fromages

Chef's selection of gourmet meats and cheeses

26

Cuisses de Grenouilles

Deep fried frog legs with lettuce, herbs and yuzu mayonnaise

18

Corbeille de Pain et Beurre Français

Bread basket with French butter

5

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

Soupe à L'Oignon

Traditional French onion soup

13

Escargots *GF, N*

Six escargots, garlic, almond and hazelnut butter

14

Soupe du Jour *NEW*

Chef's daily inspiration, ask your server for today's selection.

13

Salade de Chèvre Chaud

Market Salad, sherry vinaigrette, red grapes, warm goat cheese, candied walnut

14

Salade Frisée aux Lardons

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

14

Salade Végane *GF, DF, V, N*

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

13

LES FRITES ET...

The French Classics served with Fries

Le Steak au Poivre

Hanger steak, fries, peppercorn sauce, salad

29

Le Steak Tartare

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

23

+2

Les Moules Marinières *GF*

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

25

Le Burger Français

Homemade sesame brioche bun, Angus beefpatty, raclette cheese, tomato, caramelized onions, lettuce and Dijon ailoi *(Add bacon)*

21

+3

Entrecôte Maître d'Hotel *NEW*

Ribeye steak, fries and salad, sauce Maître d'Hôtel

39

SIDES

\$8/each

French Fries *DF, V*

Ratatouille *GF, DF, V*

Rice Pilaf *GF*

Creamy Spinach

Mashed Potatoes *GF*

Butter Pasta

ENTRÉES

Boeuf Bourguignon

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

27

Truite Amandine *GF NEW*

Seared fresh Trout, green beans, steamed potatoes and meunière almond 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 à la Provençale *GF NEW*

Pan-seared salmon served with tomato sugo, black olives, basil pistou, capers, summer squash

27

Canard à L'Orange *GF*

Duck confit, caramelized onions, sarladaise potatoes, green vegetables

28

Poulet au Champagne Moutarde *GF*

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

24

Lapin aux Pruneaux *NEW*

Slow braised Rabbit bone in leg, prunes, lardon, carrots saved with mashed potatoes

29

Hachis Parmentier

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

23

Soupe au Pistou *VG NEW*

Grandma's Provence style vegetable soup, zucchini, tomatoes, potatoes, green beans, white beans, onions, elbow pastas, red beans and homemade pesto

23

WEEKENDS

(Until 3pm)

Pain Perdu

French toast and fresh berries, maple syrup

16

Œufs Bénédicte

Poached eggs on English muffins with Hollandaise, roasted potatoes, and salad.

Choice of smoked salmon, homemade ham, or creamy spinach.

22

Crêpe Poulet et Champignons

Traditional Crêpe, stuffed with Jidori chicken and fresh cremini mushrooms, classic béchamel

20

DESSERTS

Assiette de Fromages

Selection of French Cheeses

13

Crème Brûlée GF

Vanilla crème brûlée

12

Île Flottante GF, N

Almonds and soft meringue floating over
crème Anglaise

12

Tarte aux Pommes

Classic Apple Tart, apple purée, apple slices,
vanilla ice cream and caramel sauce

13

Mousse au Chocolat NEW

Dark and milk chocolate, chocolate sauce

12

Pavlova NEW

Semi-soft meringue topped with red berries and
lemon-raspberry sorbet

13

Grand Marnier Soufflé

Traditional light and airy Grand Marnier Soufflé
served with homemade crème anglaise

14

Profiteroles N

Choux pastry puffs filled with vanilla ice cream,
chocolate sauce, toasted almonds

12

Coupe Glacée GF

Locally made gelato and sorbet

One Scoop 6 Two Scoops 9 Three Scoops 12
(Add Chantilly) +1.50

BEVERAGES

Hot Drinks

Hot Water 2
Tea, Mocha, Cappucino, Café au Lait Americano, 5
Chocolat Chaud 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

BEERS & BUBBLES

1664 blonde/White 10
Chouffe blonde 12
Duvel IPA 13
Mimosa 13
Kir Royal 13
Louis Perdrier - Crémant Brut/Rosé 12
Laurent-Perrier Brut - Champagne 18

LA CARTE DES VINS

Reds

Bordeaux - Cabernet Sauvignon 10 / 39
Saint-Emilion Bordeaux - Cabernet Merlot 13 / 49
Cahors - Malbec 10 / 39
Ventoux, Rhone Valley- Grenache/Syrah 10 / 39
Bourgogne Laurent Pillot - Pinot Noir 13 / 49

Rosé

Saint-Pierre - Rosé de Provence 10 / 39
Bandol Rosé 13 / 45

Whites

Vermentino, Côte Roussillon 10 / 39
Sauvignon Blanc 10 / 39
Chablis, Bourgogne - Chardonnay 13 / 49
Sancerre, Loire Valley - Sauvignon Blanc 13 / 49
Pouilly-Fuissé - Chardonnay 13 / 49
Sauternes - Dessert Wine 13 / -

Champagnes

Laurent-Perrier - Champagne Brut 1/2 Btl 45 / 79
Laurent-Perrier - Champagne Brut Rosé 119
Ruinart Champagne - Blanc de Blanc/Rosé 149
Billecart-Salmon - Champagne Brut 65 / 109
Billecart-Salmon - Champagne Rosé 1/2 Btl 80 / 139

LES VINS DE PRESTIGE

Bourgogne

WHITE

2021
Chablis 1er Cru Mont du Milieu 69
Chardonnay

2021
Pouilly-Fuissé 1er cru
Manoir du Capucin 89
Chardonnay

2020
Meursault Philippe Bouzereau 119
Chardonnay

2022
Chassagne-Montrachet 139
Chardonnay

RED

2021
Mercurey Charton Vieilles Vignes 79
Pinot Noir

2021
Volnay Georges Glantenay 99
Pinot Noir

2021
Gevrey-Chambertin 145
Rene Leclerc
Pinot Noir

Rhone/Southern

ROSÉ

2021
Bandol Château Vannieres 79
Clairette

WHITE

2022
Picpoul de Pinet La Garrigue 59
Piquepoul

2021
Cassis Domaine Emile Baudin 69
Marsanne-uni-clairette

RED

2022
Vacqueyras Edmond Latour 59
Grenache/Syrah

2019
Gigondas Edmond Latour 89
Grenache/Mourvedre

2021
Châteauneuf-du-Pape
Domaine Galevan 119
Grenache/Mourvedre

2020
Côte-Rôtie Château de Montlys 159
Syrah

Bordeaux

RED

2015
Saint-Julien Esprit St Pierre 75
Cabernet/Merlot

2015
Pomerol Château de Sales 89
Cabernet/Merlot

2017
Margaux Baron de Brane 85
Cabernet/Merlot

2017
Pessac-Léognan Haut de Smith 85
Cabernet/Merlot

2017
Pauillac Réserve de la Comtesse 145
Cabernet/Merlot

2016
Pomerol Duo Conseillante 175
Cabernet/Merlot

2012
Saint-Julien Beychevelle 245
Cabernet/Merlot

fondé par Moulin

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GF: Gluten free

V: Vegan

VG: Vegetarian

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 six or more (One check) – Cake slicing fee \$5/guest.