MOULIN DE DAVERDISSE

AUTUMN MENU

SCALLOPS
LITTLE GEM SALAD WITH ENDIVES, CRUSHED HAZELNUTS
POMEGRANATE AND CITRUS VINAIGRETTE

PHEASANT AND CHESTNUTS
IN DARIOLE MOULD – SPLIT PEA VELOUTÉ
AND WILD BOAR HAM

VENISON WITH BLACKCURRANTS AND JUNIPER
OR VEAL TOURNEDOS WITH OLD-FASHIONED MUSTARD CREAM
CELERIAC PURÉE, BRUSSELS SPROUTS AND CUMIN CARROTS

CHOCOLATE IRISH COFFEE STYLE
COFFEE-INFUSED SPONGE, CHOCOLATE GANACHE LIGHT
WHISKY-FLAVOURED CREAM

MENU WITH SCALLOPS, VENISON AND DESSERT: €48
FULL MENU: €58

MOULIN DE DAVERDISSE

MENU
FROM THE SEA

SMOKED HADDOCK
POINTED CABBAGE SALAD
LARGE PRAWN AND HORSERADISH CREAM

SCALLOPS AND RED MULLET
LANGOUSTINE CONSOMMÉ
AND SWISS CHARD FONDUE

STEAMED COD LOIN
MOUSSELINE SAUCE
CHANTERELLE RISOTTO

SPECULOOS CHEESECAKE
AND TONKA BEANS
FIG COMPOTE

MENU WITH HADDOCK, COD AND DESSERT: €48

FULL MENU: €58

MOULIN DE DAVERDISSE

VEGETARIAN MENU

VEGETABLE TERRINE

WITH LENTILS, CARROT, BEETROOT AND BUCKWHEAT LAMB'S LETTUCE AND CHICORY SALAD, HERB VINAIGRETTE

FINE CELERIAC RAVIOLI WITH CHANTERELLES

CELERIAC CREAM WITH HAZELNUTS
WHITE BEANS

POLENTA WITH PUMPKIN AND SUNFLOWER SEEDS

ROASTED BEETROOT, BLACK CARROT
VEGETABLE JUS WITH THISTLE OIL

CHESTNUT MONT-BLANC

BLACKCURRANT COMPOTE AND VANILLA CREAM

MENU WITH TERRINE, POLENTA AND DESSERT: €45

FULL MENU: €55

MOULIN DE DAVERDISSE

GAME-BASED MENU

WILD DUCK TERRINE WITH GOJI BERRIES
CONFIT WILD BOAR FILLET WITH PINE NEEDLES APPLE SALAD
CRANBERRIES AND CELERY

ROASTED PARTRIDGE – CARAMELISED ONION
WILD MUSHROOM CREAM

PAN-FRIED FOIE GRAS AND VENISON SHANK
IN GAME CONSOMMÉ WITH ROOT VEGETABLES

PEAR GRANITA INFUSED WITH RED WINE AND SPICES

VENISON NOISETTE, POIVRADE SAUCE
BRAISED CHICORY, BEETROOT AND CARROT
PURÉE PARSNIP POMMES DAUPHINE

LOST GINGERBREAD
CLEMENTINES AND MASCARPONE CREAM WITH TIMUT PEPPER

FULL MENU : €75

MENU FOR THE WHOLE TABLE
LAST ORDER AT 1:00 PM AND 8:00 PM