

- FROM 12.30PM TILL 2PM FOR LUNCH
- FROM 7.30PM TILL 9PM FOR DINER

PLEASE NOTE THAT THE RESTAURANT CLOSES AT MIDNIGHT.

PLEASE NOTE OUR OFF DUTY DAYS: **WEDNESDAY AND THURSDAY**

www.moulin-fleuri.com



Le Moulin fleuri

Restaurant et Hôtel au bord de l'eau



Lieu Dit : Le Moulin Fleuri 37250 Veigné

Tél. : 02 47 26 01 12 - Email : lemoulinfleuri@wanadoo.fr

RATIA WELCOMES YOU AND MICHAËL CHAPLIN IS COOKING FOR YOU, OUR TEAM IS HERE TO PLEASE AND GUIDE YOU DURING YOUR STAY... JUST ENJOY A BEAUTIFUL MEAL...



Net Prices Service Included T.V.A. 10%

Les plats « faits maison » sont élaborés sur place à partir de produits bruts

MICHAËL CHAPLIN'S A LA CARTE MENU


STARTER, FISH, MEAT, CHEESE AND DESERT AT THE PRICE OF 57€ (WITHOUT CHEESE 52€)

STARTER, FISH **OR** MEAT, CHEESE AND DESERT AT THE PRICE OF 45€ (WITHOUT CHEESE 40€)

FISH OR MEAT, CHEESE AND DESERT AT THE PRICE OF 38€ (WITHOUT CHEESE 33€)

PLEASE ORDER YOUR DESERTS AT THE SAME TIME

OUR STARTERS:

 SWORDFISH TARTAR WITH COCONUT MILK, YUZU LEMON AND SESAME OIL - WASABI CRUNCHY
TILE AND SMOKED SALT PETALS - REFRESHING SALAD BOUQUET.

 LA CROZIFLETTE TOURANGELLE - CROZET WITH SARACEN FLOUR, RILLONS, TOMME OF GOAT
CHEESE LE VAZEREAU AND OLD VOUVRAY - ACIDULATED MESCLUN AND VIRGIN OIL OF SUNFLOWER.

 TROUT CARPACCIO, BRAZIL MARINADE WITH COFFEE AND PIMIENTOS DEL PIQUILLO STUFFED WITH A
FRESH SEASONED CHEESE - SUN WAFFLE AND YOUNG FLOWERY SHOOTS.

 HALF-COOKED FOIE GRAS OF DUCK MARINATED WITH WHITE MARTINI AND MARBLED WITH
AMARENA CHERRIES - CONFIT ONIONS MEAD WITH HONEY WINE. (+2€)

 SMALL TOURNEDOS OF FEET OF PIG WITH THE SCENTS OF WALNUTS VINEGAR - HEART OF SNAILS IN
PARSLEY AND GARLIC - FRAGMENTS OF CRUSTY SPICE BREAD.


 FROG LEGS GARLIC AND TOMATO CREAMY STEW « DADDY'S STYLE ».


OUR FISH DISHES:

 SCALLOPS, LOBSTER AND CHORIZO KEBAB ON A DELICIOUS VANILLA BEURRE
BLANC - PARSNIP PURÉE SERVED IN A JAR. (+3€)

 POLLOCK FISH AND HERBS VIENNESE, SMALL CRUNCHY APPLE ROLLS AND CRISPY BACON. FISH
STOCK WITH CHOUCHEM FROM BRITTANY, CRÈME FRAICHE AND BLACK PEARLS.





 FRICASSEE OF SANDER AND GARLIC AND PARSLEY BUTTER - CREAMY RISOTTO OF BULGUR
AND SHIITAKE MUSHROOMS.



 FILET OF SEA BASS COOKED IN FRONT OF YOU ON A ROLLER ACCOMPANIED BY A FONDUE OF
FENNEL AND TOMATO CONFIT - DELICIOUS LOBSTER SAUCE.

 FILET OF JOHN DORY AND PRAWNS, SHELLFISH SAUCE AND SPAGHETTIS OF ZUCCHINIS
AND CALAMARI INK.


OUR MEAT DISHES:

  **TENDER RACK OF LAMB IN "GREEN MEADOW" TARRAGON-SCENTED - LAMB JUICE WITH "CREMA CON TARTUFFO" - VEGETABLES AND SPRING ONIONS.**

  **MARMITE OF PORK CHEEKS BRAISED IN RED WINE - PRUNES, LUPINE SEEDS, MUSTARD WITH GRAPE MUST, WALNUTS AND "MARMOUTIER POTATOES".**  

 **REVISITED « BEUCHELLE », LOCAL SPECIALTY MADE FROM VEAL KIDNEYS AND SWEETBREADS, WITH A LIGHT AND CREAMY MUSHROOM SAUCE.** 

 **160GR GRILLED BEEF Tournedos with a creamy foie gras sauce, seasonal veggies. (+3€)**

 **CRISPY BREAST OF DUCK WITH A LOVELY HIBISCUS AND GOJI ONE SEEDS SWEET AND SOUR SAUCE FROM A LOCAL BEER VINEGAR, "CRISPY CREAMY CHEESY" POLENTA AND MUSHROOMS.**

OUR CHOICE OF CHEESE DISHES:

 **CHOICE OF 5 PIECES FROM OUR 30 ARTISANAL AND FARM CHEESE BOARD.**

   **BAKLAVAS OF SAINTE MAURE, HONEY FROM VEIGNÉ AND SESAME SEEDS - YOUNG SPROUTS SALAD WITH A GOAT CHEESE HUMMUS.**

    **GOAT CHEESE PIE WITH PURPLE MUSTARD AND LOCAL DRIED PEARS, SERVED WITH SEASONED LEAVES.**

OUR DESERTS:

HAVE A LOOK AT OUR DESERTS AT THE END OF THIS MENU.

IF YOU WISH WE CAN ELABORATE A VEGETARIAN MENU FOR YOU.

KID'S MENU AT 12€

TOMATO AND VEGETABLE SALAD

OR

RILLETTES OF TOURAINE

OR

SHRIMP AND EGG CREAMY POT

BEEF SIRLOIN KEBAB WITH FOIE GRAS SAUCE

OR

SLICE OF HAM

OR

THE FISH OF THE DAY STEAMED OR PANFRIED

HOT CHOCOLATE CAKE, ICE CREAM OR SORBET, OR FRESH FRUITS COMPOTE.

VEGGIES : POMMES FRITES OR SEASONAL VEGETABLES.

MENU DU MOULIN AT 33€

LA CROZIFLETTE TOURANGELLE - CROZET WITH SARACEN FLOUR, RILLONS, TOMME OF GOAT CHEESE LE VAZEREAU AND OLD VOÛVRAY - ACIDULATED MESCLUN AND VIRGIN



OIL OF SUNFLOWER. 


POLLOCK FISH AND HERBS VIENNESE, SMALL CRUNCHY APPLE ROLLS AND CRISPY BACON. FISH STOCK WITH CHOUCHEM FROM BRITTANY, CRÈME FRAICHE AND BLACK



PEARLS. 

REVISITED "NOUGAT DE TOURS" - DRIED APRICOTS, PLUM BRANDY AND BLACKBERRY



JAM- PISTACHIO "MACARONADE" - ORANGE AND CARROT COULIS. 


BUSINESS LUNCH AT 24€

"AROUND A DISH"

1 DISH ON THE A LA CARTE MENU + OUR "CAFÉ GOURMAND"

SERVED ONLY FOR LUNCH, EXCEPT BANK HOLIDAYS AND WEEK ENDS

OUR DESERTS AND SWEET DELICACIES



 **CAFÉ GOURMAND - EXPRESSO ACCOMPANIED BY DELICACIES - A MACARON PINK LADY, AN ARTISANAL SORBET, A PATISSERIE AND A DELICIOUS JAR.** 

"NORMANDY APPLE PIE" HOT SOUFFLÉ (CALVADOS AND CINNAMON) ACCOMPANIED BY A  REFRESHING GREEN APPLE SORBET.

  **CHOCOLATE HOT MOELLEUX "FLEUR DE CAO" FLAVORED WITH VIRGIN OLIVE OIL, AMARULA IN "INJECTION" EXOTIC SAUCE AND PINEAPPLE SORBET.** 

 **THE DELICIOUS CRUMBLE FROM SALTED SHORTBREAD - APPLES FROM THE ORCHARD COMPOTÉES AND RHUBARB - SORBET MIRABELLE.** 

  **CARAMELIZED PEARS PIE AND TIMUR BERRIES (PEPPER GRAPEFRUIT FROM NEPAL), EGG GLAZE WITH HAZELNUTS , FIGS COULIS AND SORBET PEAR WILLIAM.** 

 **REVISITED "NOUGAT DE TOURS" - DRIED APRICOTS, PLUM BRANDY AND BLACKBERRY JAM- PISTACHIO "MACARONADE" - ORANGE AND CARROT COULIS.** 

A CHOICE OF 3 SCOOPS OF ICE CREAM OR SORBET WITH FRESH FRUITS AND MIKADOS

 **BISCUITS** 

OUR FLAVORS: PASSION FRUIT, RASPBERRY, LIME, GREEN APPLE, PEAR, PINEAPPLE, PINK GRAPEFRUIT, TANGERINE AND STRAWBERRY ALSO VANILLA,, PISTACHIO, COFFEE, SMARTIES, CHOCOLATE , AND SALTED CARAMEL.

**THE 14 ALLERGENS
MANDATORY REPORTING
SINCE 1ST OF JULY 2015**



**NOUS TRAVAILLONS AVEC DES PRODUCTEURS ET FOURNISSEURS RÉGIONAUX, POUR L'AMOUR
DES BONNES CHOSES NOUS VOUS SOUHAITONS UN MOMENT GOURMAND.**

- *Les Poires Tapées : « Reines de Touraine » à Rivarennnes(37)*
- *Les Pommes: Les Vergers de La Manse, Mr Debruyne à Sepmes(37)*
- *Pousses, Mescluns et fleurs comestibles : Maison Méchineau à Vallet(44)*
 - *L'Huile Vierge de Tournesol : Huilerie Pierre Marie à Veretz(37)*
- *Les Huiles Spéciales (Sésame, Pistache etc...) : La Tourangelle à Saumur(49)*
- *La Fleurs de Sel de Guérande et le Gros Sel : Frédéric Boisteau à Le Pouliguen(44)*
 - *Le délicieux Miel d'été et l'hydromel: Apis 37 à Veigné(37)*
 - *Vinaigres de vins et hydromel: Le Moulin du Couvent à Descarte(37)*
 - *La Glassa Balsamica et La Crema Con Tartuffo : Maison Carniato à Paris(75)*
 - *Nos épices et curiosités Gustatives : Terre Exotique à Rochecorbon(37)*
- *Nos Fromages Affinés : Sélectionnés par Pascal Beillevaire, Maître Fromager aux Halles Centrales de Tours(37) et « Fromagerie Jacquin et Fils» à La Vernelle(36).*
 - *La Crème Fraiche, Le Lait, le Beurre: Laiterie Verneuil à Verneuil-sur-Indre(37)*
 - *Nos Fromages de Brebis : Pur Brebis du Lochois à Perrusson(37)*
- *Nos Sorbets et Glaces Artisanales : La Compagnie des Desserts Artisan Glacier à Lézignan-Corbières(11).*
- *Nous nous fournissons pour la plupart de nos besoins en matières premières et produits frais chez Metro à Saint Cyr sur Loire pour la qualité des produits, la variété des produits régionaux, l'efficacité, la proximité et la disponibilité dans leur entrepôt.*
- *Nos Cafés, Thés, Infusions et Petits Pots de Confiture : Cafés Richard à Saint-Avertin(37). Nous disposons d'un Moulin à Café et d'une machine à Espresso mises à disposition et révisées régulièrement.*
- *Nos Eaux Minérales, Boissons soft, Bières, divers spiritueux pour le Bar : Schoen Distribution 37 à Joué-lès-Tours(37).*
- *Nous ne remercierons jamais assez Emmanuel Alfaia Brasserie de l'Aurore à Cormery(37) et Bastien Debruyne Les Vergers de la Manse à Sepmes(37) pour la qualité de leurs breuvages, leur créativité et surtout leur sympathie.*