



LE MOULIN DE LA PIPE



Bec Pointu Formula : main course + dessert **28,00 €**

Ambel Formula : opener + main course **31,00 €**

Bacchus Formula : opener + main course + cheese or dessert **35,00 €**

Chanteloube Formula : opener + main course + cheese + dessert **39,00 €**

New ! A couple is better formula : for 2 people all inclusive: appetizers (Clairette or Planter punch), meals in Chanteloube formula, 1 jug of red, white or rosé wine, 1 liter of sparkling water from our source, coffees, teas or infusions, 1 bottle of beer brewed with water from our source to take-away **100 €**
120 €

OPENERS **12,50 €**

L'écrin de verdure du Moulin

Fresh freshness salad, country tomatoes, trilogy of melon, carrots, beets * (...) and tomato vinaigrette.
* the products used may vary slightly from one week to another depending on the fresh produce available from the producer.

Rouleau d'été

Spring roll (lamb, vegetables, peanuts, rice vermicelli, mint, soy sauce) and Asian sauce *

Le Picodon masqué

Drôme Picodon rolled in seeded breadcrumbs, served with toasted Pogne, Bacon chips, Fresh market vegetables

La Caillette en Goguette

Warm Caillette (Maison Teyssier), onion confit and crunchy vegetables with red vin vinaigrette

MAIN COURSES **20,00 €**

Petit poisson deviendra grand

Our specialty since 1995 : Sône river "truitelles" (Whitebaits) in homemade Gribiche sauce, Served with fresh fries and mixed salad (*mayonnaise, capers, pickles, onions, chives) **

Le cochon des connaisseurs

Regional Ham (Rosa d'Etienne, reasoned breeding) cooked in hay, Pipe beer sauce, Served with potatoes Gratin dauphinois « à la Georgette » and seasonal vegetables

Cuisine-moi un mouton

Diois Roasted lamb slowly cooked in a chimney, served with potatoes Gratin dauphinois « à la Georgette » and spicy vegetables *

Farandole végétarienne

Mère Maury Ravioli with pesto and assortment of sautéed vegetables

CHEESES **6,50 €**

P'tit Leoncel, and Blue Sassenage from the GAEC Grange Farm + Picodon from the Saint Pancrace farm
Or Fresh Goat cheese from the Saint Pancrace farm, toasted sunflower seeds and Chardons Bleus lavender honey

DESSERTS **8,00 €**

Gourmet Clairette with assortment of 5 desserts (+ 4,50 €)

Gourmet Dish with assortment of 5 desserts (+ 1,50 €)

Gourmet coffee with assortment of 5 desserts (+ 2,50 €)

Half cooked cake ** with Sao Tome dark chocolate from Frigoulette (75%), goat cheese ice cream and Chardon Bleu honey

Big Profiterole, artisanal Vanilla ice cream, Chocolate Sauce Black Sao Tome, homemade Chantilly, Roasted Almonds

Lemon meringue tart and homemade raspberry sorbet

Du côté des Pitchouns (-13 years old) **12,50 €**

Ardèche Chicken Burger served with fresh fries, homemade Tartare sauce

Or Mère Maury Ravioli and crunchy vegetable Tacos

Mountain white fresh cheese, Raspberry coulis

Or Yeti Organic Sorbet: Cola, Lemon, Orange, Cherry, Raspberry, + caramel lollipop