

Le MOULIN du DIABLE

ENGLISH MENU

BOISSONS

Alcohols

Softs

CIDERS LES PICHETS | 1 SERVING 2 SERVINGS 4 SERVINGS

	-25cl-	-50cl-	-1L-
Dry draft 5%	4,50€	9€	16€
Sweet 2%	4,50€	9€	16€
Sweet rosé 2,5%	4,50€	9€	16€
Poiré 3%	4,50€	9€	16€

TRADITIONAL CIDER AGED IN BOTTLE

Dry bio 4% -75cl-	13€
Sweet 2% -75cl-	12,50€
Sweet rosé 2,5% -75cl-	13,50€
Poiré 3% -75cl-	13,50€

ALSACIAN WINES

	GLASS -12cl-	BOTTLE -75cl-
Gewurztraminer 13,5%	4,80€	24€
Fleurs d'été Rosé 12%	4,60€	21€
Pinot Noir 13%	4,80€	22€
Crémant 12%	5€	25€

APPETIZERS

Breton kir -12cl-	5€
<i>Dry or sweet cider with strawberry or chestnut cream.</i>	
Alsacian kir -12cl-	5,50€
<i>Crémant and blackcurrant cream.</i>	
Pommeau AOC 17% -10cl-	5€
<i>Marriage of apple juice and Calvados aged in oak barrels.</i>	
Ricard 45% -4cl-	5€
Chouchen 13% -10cl-	5€
-50cl-	14€

Distilled honey mead.

BEERS

	-25cl-	-50cl-
Draft beer	4,50€	8€
Picon	5€	9€
Panaché	4,50€	8€
Monaco	4,50€	8€

ALCOHOL-FREE BEER | -33cl-

Leffe	4,80€
<i>Alcohol-free blonde beer.</i>	
1664 Kronenbourg	4,20€
<i>Alcohol-free blonde beer.</i>	
Picon without alcohol	5€
<i>Sommer and 1664 Kronenbourg.</i>	

DIGESTIFS

Grand Marnier -4cl- 40%	4,50€
Cointreau -4cl- 40%	4,50€
Whisky breton -4cl- 40%	6€
Calvados vieille réserve -4cl- 40%	4,50€

	-50cl-	-1L-
Blue Carola	4€	6€
<i>Still water.</i>		
Green Carola	4€	6€
<i>Lightly sparkling water.</i>		

Apple juice -20cl-	4,30€
Orange juice -25cl-	4,30€
Mango juice -25cl-	4,30€
Tomato juice -25cl-	4,30€

Diabolo -33cl-	3,80€
Syrup water -33cl-	3€
<i>Grenadine, Mint, Lemon, Violet, Kiwi.</i>	
Coca -33cl-	4,20€
Coca Zero -33cl-	4,20€
Orangina -25cl-	4,20€
Peach Iced-Tea -33cl-	4,20€
Lemonade -33cl-	4,20€

HOT DRINKS



Espresso or decaf	2,60€
Latte	3,80€
Whipped cream coffee	3,90€
Homemade hot chocolate	4,20€
Tea or infusion	3€
Irish Coffee	9€
<i>Hot whisky, coffee, whipped cream.</i>	

The Legend of the Devil's Mill

A stone's throw from Guérande, atop a windswept hill, stands the Devil's Mill. Its nickname comes from a strange legend.

The miller who lived there lacked the money to rebuild his ruined mill. The Devil offered to rebuild it in one night, in exchange for his soul.

That same evening, the deal was struck, and the Devil set to work. But at dawn, one stone still remained to be laid. The miller then took a statue of the Virgin Mary and placed it in the empty spot...thus the pact was broken, and the Devil, fooled, fled to Le Croisic.

It is said that the miller lived happily ever after, and throughout his life, enjoyed grinding the region's buckwheat for the surrounding creperies.

RESTAURANT OPENING



11H30

18H30

KITCHEN CLOSING

13H15

21H15

RESTAURANT CLOSING

14H00

22H00

In order to protect the health of our employees, please respect the restaurants schedule ▼ Thank you!

-The list of allergens is available upon request-
-Prices include service-
-Invoices upon request-

WIFI



GALETTES

Galettes made from buckwheat

The buckwheat flour used for the galettes is guaranteed gluten-free.

LES COMPLÈTES

Complète Jambon • Ham, emmental cheese and egg	11,50€
Complète Champignons • Creamed mushrooms, emmental cheese and egg	12,50€
Complète Roquefort • Roquefort, emmental cheese and egg	12,90€

LES GALETTES DU DIABLE

Végédiable • Spinach, creamed mushrooms, emmental cheese, egg and roasted sesame seeds	13,50€
Provençale • Cooked tomato, zucchini and pepper with emmental cheese, egg and paprika	12,90€
Munster • A little emmental cheese, a lot of munster cheese and hazelnut bits	14,50€
4 Fromages • Goat cheese, roquefort, camembert, emmental cheese, walnut ice cream and hazelnut bits	13,50€
Canadienne • Camembert, emmental cheese, cranberries, pecans and maple syrup	13,50€
Alpage • Goat cheese, honey and hazelnut bits	13€
Pâturage • Camembert, emmental cheese, fig confit and black sesame ice cream	13€
Diabolina • Grated mozzarella, mortadella, sundried tomatoes and green pesto	13,90€
Montagnarde • Cream, smoked ham, goat cheese and emmental cheese	13,50€
Piquante • Tomato sauce, chorizo, goat cheese, emmental cheese, pepper ice cream and Espelette pepper	12,90€
Carnivore • Ground beef, sliced bacon, tomato sauce, emmental cheese and egg	13,90€
Basse-cour • Sliced chicken with cream and curry, spinach, emmental cheese and egg	13,50€

LES SIMPLETTES

Salted butter	4,50€	Egg, emmental	8,50€
Emmental cheese	7,50€	Ham, egg	8,50€
Ham, emmental	9,50€		

SALADS

Green salad	5€
Salade bergère • Green salad, goat cheese, smoked ham, hazelnut bits	13,50€
Salade Québécoise • Green salad, camembert, cranberries, pecans, maple syrup	14,50€

Sweet crêpes made from wheat flour

LES CRÊPES DE BELZEBUTH

Tentation • Caramelized apples, honey, roasted hazelnuts and flamed Calvados	12€
Madeleine • Maple syrup, madeleine, madeleine ice cream and homemade whipped cream	11€
Pistache • Melted white chocolate, pistachio pieces, pistachio ice cream and homemade whipped cream	11€
Moulin • Melted black chocolate, roasted hazelnuts, vanilla ice cream and homemade whipped cream	11€
Bouton d'or • Caramelized yellow plums, Lorraine yellow plum sorbet and homemade whipped cream	11,50€
Coco • Melted black chocolate, grated coconut, coconut ice cream and homemade whipped cream	11€
Ondine • Chestnut cream, salted butter caramel ice cream from the Isle of Ré and homemade whipped cream	11€
Forêt-Noire • Melted black chocolate, amarena cherries, black forest ice cream and homemade whipped cream	11€
Orange flambée • Melted black chocolate, orange sorbet and flamed Cointreau	12€

LES CLASSIQUES

Sugar and salted butter	4,50€	Honey and hazelnuts	8€
Cinnamon sugar	4,50€	Honey	8€
Nutella	7€	Lemon juice and sugar	6,50€
Chocolate	7€	Chestnut cream	8€
Salted butter caramel	8€	Maple sirup	9€
Michoko	9€	Strawberry jam	6,50€
<i>Salted butter caramel and chocolate.</i>		Caramelized apples	9€
Chocolate and hazelnuts	8€	Caramelized apples and flamed	
Chocolate and banana	9€	Calvados	10,90€
Nutella and banana	9€	Simple flamed	8,50€
		<i>Flamed with Grand Marnier or Calvados.</i>	

Extras
Whipped cream 1,50€ | Ice cream 3€ | Flamed 1,90€
(Grand Marnier, Calvados or Cointreau)

All sweet crêpes can be made with a buckwheat base!



COUPES GOURMANDES

Dame Blanche • Vanilla ice cream, melted black chocolate and homemade whipped cream	8€
Dame Orange • Orange sorbet, melted black chocolate and homemade whipped cream	8,50€
Dame Chocolat • Chocolate ice cream, melted black chocolate and homemade whipped cream	9€
Coupe Forêt-Noire • Chocolate and black forest ice cream, amarena cherry and homemade whipped cream	9€

COUPE À COMPOSER

Ice cream	3€ the scoop
<i>Vanilla, Salted butter caramel, Alsatian gingerbread, Madeleine, Chocolate, Pistachio, Coconut.</i>	
Sorbet	3€ the scoop
<i>Orange, Yellow plum, Raspberry.</i>	

Extra
Homemade whipped cream 1,50€

A small side salad goes well with your galette!

