

Le MOULIN du DIABLE

ENGLISH GROUP MENU

Booking name :
 Phone number :
 Booking date :
 Booking hour :
 Number of people :

Thank you for choosing Le Moulin du Diable for your meal !

For groups of 8 or more, we offer a €25/person option with no restrictions on our entire menu, including :

- one savory galette
- one sweet crêpe
- sides of green salads

Drinks are extra and can be selected on-site.

We accept bookings for up to 12 people **MAXIMUM**. Since our restaurant is small, please note that for a group of 12, you will be seated at two side-by-side tables.

To ensure your experience is as smooth and enjoyable as possible, and given the small size of our creperie, we simply ask that you let us know your menu choice in advance by filling out the **designated fields**. This allows us to better welcome you and guarantee fast and efficient service !

To confirm your reservation, a non-refundable deposit equal to half the number of guests is required.

Once we receive this deposit, your reservation will be **firm and final**, and the deposit cannot be cancelled. Therefore, please ensure you have the correct number of guests before making your payment.

CIC Est		RELEVÉ D'IDENTITÉ BANCAIRE	
Identifiant national de compte bancaire - RIB			
Banque	Guichet	N° compte	Cd
30087	33005	00021010002	64
Identifiant international de compte bancaire		Domiciliation	
IBAN (International Bank Account Number)		CIC STRASBOURG KLEBER	
FR76	3008 7230 0500 0210 1000 264		
Titulaire du compte (Account Owner)		BIC (Bank Identifier Code)	
LE MOULIN DU DIABLE STRASBOURG		CICSTRFP	
25 RUE FINKWILLER			
67000 STRASBOURG			
03 90 41 65 78			
PARTIE RESERVEE AU DESTINATAIRE DU RELEVÉ			

Thank you for trusting us, we look forward to seeing you at our creperie !

BOISSONS

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€

Pear cider.

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€

	-50cl-	-1L-
Blue Carola.....	4€	6€
Still water.		
Green Carola.....	4€	6€
Lightly sparkling water.		
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€	
Grenadine, Mint, Lemon, Violet, Kiwi.		
Coca -33cl-	4,20€	
Coca Zero -33cl-	4,20€	
Orangina -25cl-	4,20€	
Peach Iced-Tea -33cl-	4,20€	
Lemonade -33cl-	4,20€	

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€

HOT DRINKS



Expresso 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	KITCHEN CLOSING	RESTAURANT CLOSING
11H30.....	13H15.....	14H00
18H30.....	21H15.....	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-



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.....	<input type="checkbox"/>
Complète Champignons • Ham, creamed mushrooms, emmental cheese and egg.....	<input type="checkbox"/>
Complète Roquefort • Ham, roquefort, emmental cheese and egg.....	<input type="checkbox"/>

LES SIMPLETTES

Salted butter.....	<input type="checkbox"/>	Egg, emmental.....	<input type="checkbox"/>
Emmental cheese.....	<input type="checkbox"/>	Ham, egg.....	<input type="checkbox"/>
Ham, emmental.....	<input type="checkbox"/>		

Extras
 Cheese 2,20€ | Egg 1,80€ | Charcuterie 2,60€
 Vegetables 1,50€

LES CLASSIQUES

Sugar and salted butter.....	<input type="checkbox"/>	Honey and hazelnuts.....	<input type="checkbox"/>
Cinnamon sugar.....	<input type="checkbox"/>	Honey.....	<input type="checkbox"/>
Nutella.....	<input type="checkbox"/>	Lemon juice and sugar.....	<input type="checkbox"/>
Chocolate.....	<input type="checkbox"/>	Chestnut cream.....	<input type="checkbox"/>
Salted butter caramel.....	<input type="checkbox"/>	Maple sirup.....	<input type="checkbox"/>
Michoko.....	<input type="checkbox"/>	Strawberry jam.....	<input type="checkbox"/>
<i>Salted butter caramel & chocolate.</i>		Caramelized apples.....	<input type="checkbox"/>
Chocolate and hazelnuts.....	<input type="checkbox"/>	Caramelized apples and flamed Calvados.....	<input type="checkbox"/>
Chocolate and banana.....	<input type="checkbox"/>	Simple flamed.....	<input type="checkbox"/>
Nutella and banana.....	<input type="checkbox"/>	<i>Flamed with Grand Marnier or Calvados.</i>	

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

LES GALETTES DU DIABLE

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

SALADS

Salade bergère • Green salad, goat cheese, smoked ham, hazelnut bits.....	<input type="checkbox"/>
Salade Québécoise • Green salad, camembert, cranberries, pecans, maple syrup.....	<input type="checkbox"/>

Sweet crêpes made from wheat flour

LES CRÊPES DE BELZEBUTH

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

All sweet crêpes can be made with a buckwheat base !



Ice Cream

COUPES GOURMANDES

Dame Blanche • Vanilla ice cream, melted black chocolate and homemade whipped cream.....	<input type="checkbox"/>
Dame Orange • Orange sorbet, melted black chocolate and homemade whipped cream.....	<input type="checkbox"/>
Dame Chocolat • Chocolate ice cream, melted black chocolate and homemade whipped cream.....	<input type="checkbox"/>
Coupe Forêt-Noire • Chocolate and black forest ice cream, amarena cherry and homemade whipped cream.....	<input type="checkbox"/>

COUPE À COMPOSER

Ice cream.....	<input type="checkbox"/>
<i>Vanilla, Salted butter caramel, Alsatian gingerbread, Madeleine, Chocolate, Pistachio, Coconut.</i>	
Sorbet.....	<input type="checkbox"/>
<i>Orange, Yellow plum, Raspberry.</i>	

Extra
 Homemade whipped cream 1,50€

