

LA MOULERIE



P O R T - E N - B E S S I N



R E S T A U R A N T - B A R



Dear valued guests,

Our menu has been intentionally streamlined to focus on what truly matters: quality, freshness, and authenticity.

We carefully select and work with fresh, seasonal ingredients—whenever possible sourced locally and home made—to offer you a sincere and flavorful cuisine.

We have made mussels our specialty, which we showcase through generous and creative recipes that highlight their full richness and delicacy.

Each dish is prepared on-site with care and passion, respecting both the ingredients and our culinary heritage.

This approach allows us to guarantee authentic cuisine, where every plate reflects our commitment to taste and simplicity, while ensuring fair and accessible pricing, in line with our desire to share quality food with as many people as possible.

We look forward to welcoming you and delighting your taste buds.

The La Moulerie Team



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OUR MUSSEL SPECIALITIES

⚓ Moules marinières 16.50€

The classic : onions, white wine, parsley



⚓ Moules marinières à la crème ou à la crème d'ail 17,50€

The creamy : classic mariniera base, cream or garlic cream, candied and fried garlic



⚓ Moules au Gorgonzola ou au Camembert 18,50€

The cheese style : classic mariniera base, cream with gorgonzola blue cheese or with local camembert cheese



⚓ Moules à la Basque 20,50€

The spicy : Classic mariniera base, piquillos peppers, candied bell peppers chorizo, Espelette chilli, basque liqueur



⚓ Moules à la bisque de crustacés 19,50€

The divine : classic mariniera base, home made shellfish sauce



⚓ Moules au Noilly Prat 18,50€

The exquisite : classic mariniera base, home made Noilly Prat vermouth sauce



⚓ Moules à la Normande 17,50€

The local : classic mariniera base, cider, pommeau and calvados cream, caramelized apple and Paris mushrooms



All our mussels are served with french fries

Price net service included

OUR DISHES “À LA CARTE”

Starters

Salmon duo 19€

home made gravelax salmon, home made salmon rilette, lemon jelly, ginger and lemon sauce

Mimosa eggs with crab meat 15€

eggs fish with green salad

Sausage platter to share for 2 persons 17€

Choice of ½ cured sausage per person : regular, black pepper, hazelnut, beaufort cheese
(extra cheese : camembert and normand tomme 5€)

Warm goat cheese salad with garlic honey 18€

warm goat cheese on toasts, home made garlic honey, home made sweet tomatoes,
roasted seeds, home made red onions pickels, green salad

Courses

Fish of the moment 23€

pilaf rice, vegetables of the moment with Noilly Prat vermouth sauce

Linguines pasta with mussels, prawns and home made shellfish sauce 22€

Ribeye steak, french fries, green salad 26€

Sauce choice : béarnaise, camembert or gorgonzola blue cheese

Chicken fillet made “à la viennoise” 22€

served with linguines pasta, garlic cream or camembert sauce

Classic Burger 18.50€

burger style steak, double cheddar, salad, gherkins, ketchup,
served with french fries and home made mayonnaise

Normand Burger 19.50€

burger style steak, cheddar, camembert cheese, salad, gherkins,
ketchup, served with french fries and camembert sauce

SUPPLEMENTS

Assiette de frites : 5€
Salade verte : 3€

Cheeses and desserts

Cheeses trilogy 8€

camembert, Normand tomme hard cheese, gorgonzola blue cheese and green salad

Home made crème brûlée 8€

Home made lava chocolat cake with vanilla ice cream and peanuts 8€

Rum baba 9€

Whipped cream, salted butter caramel, ice cream of your choose

Home made apple tarte tatin, vanilla ice cream with
salted butter caramel 9€

2 scoops ice cream 6€

vanilla, chocolat, coffee, strawberry, lemon

CHILDREN MENU 12.50€

until 12 years old

Chicken nuggets or
minced steak french fries

Children marinière
mussels

2 scoops ice cream

DRINKS

SPARKLING WINE

Italian Prosecco - 12cl 9€

COCKTAILS

Home made cocktail (local pommeau, blackberry cream, prosecco) - 12cl 9€

Home made mocktail (blood peach, apple, pineapple, lemon, strawberry syrup) - 20cl 6€

Américano (campari, martini rouge, touche de gin, angostura bitter, soda) - 12cl 9€

Dry martini (gin tanqueray, vermouth dry) - 12cl 11€

Manhattan (jack daniel's, martini rouge, angostura bitter) - 8cl 9€

Apérol Spritz (apérol, soda, prosecco) - 15cl 9€

Saint-Germain Spritz (liqueur Saint-Germain, soda, prosecco) - 15cl 11€

Gin or vodka tonic - 20cl 9€

APÉRITIFS

Red or white port - 8cl 7€

Martini rouge ou blanc - 6cl 7€

Pastis Henri Bardouin - 4cl 7€

Campari - 6cl 7€

Gin tanqueray / Vodka sobieski - 4cl 7€

Rhum Bacardi - 4cl 7€

Kir White wine - 12cl 8€

Sparkling Kir with prosecco - 12cl 13€

Normand Kir - 12cl 7€

Local pommeau - 8cl 6€

Glass of cider - 12cl 6€

WHISKY AND BOURBON

Jack Daniel's - 4cl 9€

Jameson - 4cl 8€

Johnny Walker red label - 4cl 8€

BEERS

draft beer Stella Artois or Leffe - 25cl ou 50cl 5€ / 9€

Goudale without alcool - 25cl 6€

Softs

Fruit juices - 20cl (orange, grapefruit, apricot, apple, pineapple) 5€

Sodas - 33cl : Coca-Cola, Coca-Cola Zéro, Perrier, Limonade 5€

Soda - 25 cl : Schweppes, Orangina, Fuze-Tea 5€

WATER

Still or sparkling - 50 cl or 1L 4€/6€

HOT DRINKS

Espresso, American coffee 2.30€

Double espresso, Tea, herbal tea 4€

Café or tea with milk, cappuccino, latte macchiato, hot chocolat 4.50€

Irish Coffee 9€

BRANDY

Cognac - 4cl 10€

Calvados hors d'âge - 4cl 10€

WHITE WINES 75cl

Verre - 12cl

IGP Combe Pilat "Viognier", domaine Chapoutier 6€ 31€

IGP Pays d'Oc Cent pour Cent chardonnay, domaine Peyra 7€ 35€

AOP 1/2 Chablis 37.5cl 22€

RED WINES - 75cl

AOP Chinon clos de l'Echo, domaine Couly Dutheil 7€

IPG Pays d'Oc Cent pour Cent pinot noir, domaine Peyra 6€ 32€

AOP Côte du Rhone Belleruche, domaine Chapoutier 7€ 33€

AOP ½ Côte du Rhone Belleruche, domaine Chapoutier 17€

6€

BOTTLE OF CIDER - 75cl

15€

25cl

CARAFE OF WHITE, ROSE OR RED WINE

6€ 50cl

12€