

Le Moulin de Célac

QUESTEMBERT

We welcome you every day midday and evening and we propose simple but tasty meals made by us from fresh products.

Our pizzas are made on a very thin dough to be eaten either in the restaurant or as a take away (it is recommended that you order by telephone before coming to collect it).

Our team is there also to help you create and organise your private or professional events such as birthday or christening parties, business meals with the possibility of using our room on the first floor.

All our team hope you enjoy your meal.



In November 2012, Le Moulin de Célac obtained the title of « Maître Restaurateur » which is the proof of the quality of the food which is cooked with care in our kitchens from quality fresh products.

This title is given by the State to recognise the best professionals engaged in traditional catering and to highlight their competence as well as their endeavour to produce quality meals.

ALL OUR BEEF IS FRENCH AND ALMOST EXCLUSIVELY FROM THIS AREA.

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MENU MOULIN



STARTERS

Crispy Hot Goats Cheese with Apples

Or

Salmon Gravlax Cannelloni

Or

Argoat Salad

(Andouille de Guéméné)

MAIN COURSES

La Planche du Boucher

(Delicious French Cuts of Beef, served with Chips and Sauces)

Or

Duck Breast with Coffee Sauce

Or

Pork Fillet (Check the Board, Next Page)

Or

Fish of the Day (Check the Board, Next Page)

DESSERTS

Saint-Marcellin Cheese

Or

A Dessert from the Menu

(Gourmand Coffee +1.00 €)

26 Euros



Some Dishes may need to be substituted, Thank You for understanding

MENU CELAC



STARTERS

Shells Stuffed with Maître d'Hôtel Butter
(Clams, Mussels and Couteaux)

or

Breton Salad

(Scallops and Andouille de Guéméné)

or

Home Made Foie Gras

MAIN COURSES

Sauteed Prawns, Artichoke and Candied Lemons

or

Slab of Beef with Foie Gras

or

Lemon Sole Meunière

or

veal Cutlet with Trumpets of Death Mushrooms Sauce

DESSERTS

Saint-Marcellin Cheese

or

A Dessert from the Menu

(Gourmand Coffee +1.00 €)

33 Euros



Some Dishes may need to be substituted, Thank You for understanding

STARTERS

Argoat Salad (Andouille de Guéméné)	9.80€
Salmon Gravlax Cannelloni	9.80€
Crispy Hot Goats Cheese with Apples	9.80€
Breton Salad (Scallops and Andouille de Guéméné)	12.50€
Shells Stuffed (Clams, Mussels and Couteaux)	13.00€
Home Made Foie Gras	15.00€

PASTA

Stir Fried vegetables with Linguini	13.00€
Stir Fried Beef and Vegetables with Linguini	14.00€
Sea Food Linguini (Prawns, Mussels, Clams, Scallops and Squid)	16.00€

FISH

Crusted Salmon Steak and its Juice	15.00€
Lemon Sole Meunière	16.50€
Sauteed Prawns, Artichoke and Candied Lemons	19.50€

MEAT

Beef Tartare with Pesto - Chips and Salad (Already Prepared our Way)	14.50€
La Planche du Boucher (poire, onglet, araignée) - Chips (Delicious French Cuts of Beef, served with Pepper, Gorgonzola and Oriental Sauces)	16.00€
Veal Cutlet with Trumpets of Death Mushrooms Sauce	16.50€
Duck Breast with Coffee Sauce	15.50€
Slab of Beef with Foie Gras	19.00€

BURGERS

Cheese Burger (Minced Beef, Bacon, Cheddar, Tomato, Onions, BBQ Sauce)	15.00€
Fish Burger (Gravlax, Wakamé, Tomato, Onions, Dill and Honey Sauce)	14.50€
Vegetarian Burger (Mozzarella, Grilled vegetables, Tartare Sauce)	13.00€

THE 12.90€ MENU

This Menu is served from 12.00 until 14.00 every day except weekends, bank holidays and extra holidays

Starter of the Day

Or

Today's Soup (+ 1,50 €)

Dish of the Day

Or

Steak with either a Pepper Sauce, an Oriental Butter or Gorgonzola Sauce (+2,50 €)

Or

Crusted Salmon Steak and its Juice (+2,50 €)

Cheese Plate or Today's Dessert

« Starter of the Day + Dish of the Day » or « Dish of the Day + Today's Dessert » : 11.50€

Dish of the Day : 10.00€

Some Dishes may need to be substituted, Thank You for understanding

CHILDREN'S MENU - 9.50€

(up to 10 years old)

Minced Beef - Chips, Vegetables or Pasta

Or

Ham - Chips, Vegetables or Pasta

Or

White Fish Filet - Chips, Vegetables or Pasta

Or

Pizza Bambino (Tomato Sauce, Ham and Cheese)

Ice Cream with a Choice of Flavours

A glass of either Orange, Pineapple or Apple Juice, Cola, Diabolo or Lemonade

PIZZAS

Napolitaine (Tomato Sauce, Mozzarella, Capers, Anchovies, Olives)	9.50€
Reine (Tomato Sauce, Mozzarella, Ham, Mushrooms, Olives)	9.50€
Royale (Tomato Sauce, Mozzarella, Ham, Egg, Mushrooms, Olives)	10.00€
Quatre Saisons (Tomato Sauce, Mozzarella, Ham, Mushrooms, Peppers, Artichoke, Olives, Chopper Parsley and Garlic)	10.50€
NOUVEAU Italienne (Tomato Sauce, Shredded and Sliced Mozzarella, Fresh Tomato, Chopper Basil in oil, Olives, Rocket)	10.50€
Nordique (Tomato Sauce, Mozzarella, Salmon, Cream, Chive, Olives, Chopper Parsley and Garlic)	10.50€
Aubergine (Tomato Sauce, Mozzarella, Eggplant, Minced Beef, Olives, Chopper Parsley and Garlic)	10.50€
Campagnarde (Tomato Sauce, Mozzarella, Lardons, Potato, Onions, Cream, Chopper Parsley and Garlic)	10.50€
Orientale (Tomato Sauce, Mozzarella, Merguez, Chorizo, Peppers, Olives, Chopper Parsley and Garlic)	10.50€
Quéméné (Tomato Sauce, Mozzarella, Andouille de Quéméné, Mushrooms, Potato)	11.00€
Végétarienne (Tomato Sauce, Mozzarella, Tomato, Artichoke, Peppers, Eggplant, Olives, Chopper Parsley and Garlic)	11.00€
Quatre Fromages (Tomato Sauce, Mozzarella, Gorgonzola, Goats Cheese, Brie, olives)	11.00€
Savoyarde (Tomato Sauce, Mozzarella, Lardons, Potato, Cream, Raclette Cheese)	11.50€
Paysanne (Tomato Sauce, Mozzarella, Mushrooms, Minced Beef, Egg, Chopper Parsley and Garlic)	11.50€
Poulet (Tomato Sauce, Mozzarella, Chicken, Mushrooms, Gorgonzola, Olives, Chopper Parsley and Garlic)	11.50€
NOUVEAU Américaine (Tomato Sauce, Mozzarella, Minced Beef, Grilled Bacon, Cheddar, Onions)	12.00€
St Jacques (Tomato Sauce, Mozzarella, Scallops, Mushrooms, Leeks, Chopper Parsley and Garlic)	13.00€
Moulin de Célac (Tomato sauce, mozzarella, salmon, mussels, tuna, shrimps, scallops, squid, olives, chopper parsley and garlic)	13.00€

PIZZAS PLEGAÑ (Folded pizza served with salad)

Reine	10.00€
Nordique	11.00€
Aubergine	11.00€
Orientale	11.00€
Quatre Fromages	11.50€

Extra Ingredients 1.50€ each

CHEESE

Saint-Marcellin Cheese 5.50€

DESSERTS

Fruit Gratin 6.50€

Tiramisu Breton 6.50€

Delicious Apple Cake of Camille 6.50€

Crème Brûlée with Peanuts Flavour 6.50€

Cheese Cake 6.50€

Soft Chocolate Cake 6.50€

Gourmand Coffee (Tea, Milky Coffee, Chocolate,... +1.00€) 7.90€

ICE CREAM

Cup 2 scoops 4.50€

Cup 3 scoops 6.00€

Dame Blanche (vanilla ice cream, Chocolate sauce, whipped cream) 6.30€

Café Liégeois (Vanilla Coffee ice cream, Espresso, Whipped cream) 6.30€

Chocolat Liégeois (Chocolate vanilla ice cream, Chocolate sauce, Whipped cream) 6.30€

Caramel Liégeois (Caramel vanilla ice cream, Caramel Sauce, Whipped cream) 6.30€

Coupe Questembertoise (vanille ice cream, Chestnut cream, Whipped cream) 6.30€

Coupe Colonel (Lime sorbet and vodka) 6.80€

Coupe William (Pear sorbet and Pear Alcohol) 6.80€

Coupe Irlandaise (Coffee vanilla ice cream, Cream of Whiskey, Whipped cream) 6.80€

Ice Cream Flavours : vanilla, Coffee, Chocolate, Caramel, Pistachio, Coconut

Sorbet Flavours : Strawberry, Raspberry, Lime, Orange, Pear

HOT DRINKS

Café Espresso	1.50€
Café Espresso Décaféiné	1.60€
Café Noisette	1.60€
Café Allongé	1.60€
Café Crème	2.80€
Capuccino	2.80€
Thé (Darjeeling, Earl Grey, Thé vert à la menthe, Fruits Rouges)	2.70€
Infusion (verveine)	2.70€
Chocolat Chaud	2.80€

NO ALCOHOLIC DRINKS

Sirop à l'eau - 25 cl	1.70€
Limonade/Diabolo - 25 cl	2.80€
Jus de fruits - 25 cl (Orange, Ananas, Pomme, Tomate, Abricot, Pamplemousse)	3.20€
Orangina - 25 cl	3.40€
Breizh Tea, Breizh Agrumes - 33 cl	3.40€
Schweppes - 25 cl	3.20€
Perrier - 33 cl	3.40€
Breizh Cola - 33 cl	3.40€
Breizh Cola, sans Sucre - 33 cl	3.40€
Cocktail de Jus de Fruits sans alcool	4.40€
Eau Minérale, Plancoët - 50 cl	3.30€
Eau Minérale Gazeuse, Plancoët Fines Bulles - 50 cl	3.30€
Eau Minérale, Plancoët - 100 cl	4.70€
Eau Minérale Gazeuse, Plancoët Fines Bulles - 100 cl	4.70€

COCKTAILS

Américano Maison (Campari, Martini Dry et Rouge, Gin)	8.00€
Pina Colada (Rhum, Lait de Coco, Jus d'Ananas)	8.50€
Cuba Libre (Rhum, Jus de Citron, Cola)	8.50€
Mojito (Rhum, Menthe Fraîche, Citron vert, Soda) selon saison	8.50€
Daiquiri (Rhum, Jus de Citron, Citron)	8.50€
Bloody Mary (Vodka, Jus de Citron, Jus de Tomate, Epices)	8.50€
Caipirovska (Vodka, Jus de Citron, Citron)	8.50€
Caipirinia (Cachaca, Jus de Citron, Citron)	8.50€

« L'Abus d'Alcool est dangereux pour la santé, à consommer avec modération »

APERITIFS

Kir Vin Blanc - 10 cl	2.80€
Kir Breton (Cidre) - 10 cl	2.80€
Kir Pétillant - 10 cl	3.80€
Ricard, Anís - 2 cl	2.80€
Martini Blanc ou Rouge - 4 cl	3.20€
Porto Rouge ou Blanc - 4 cl	3.80€
Muscat, Marsala - 4 cl	2.80€
Whisky - 4 cl	4.80€
Whisky Breton Eddu - 4 cl	5.50€
Aberlour, Chivas - 4 cl	6.00€
Whisky Coca, Gin Tonic ...	6.50€

BEER

Draft Beer - Jupiler - 25 cl	3.00€
Draft Beer - Leffe blonde - 25 cl	3.70€
Panaché - 25cl	3.00€
Monaco - 25 cl	3.00€
Desperados - b ^{lle} 33 cl	4.00€
Hoegaarden, White Beer - b ^{lle} 33 cl	4.00€

CIDER

Cidre Bouché Artisanal, ROYAL GUILLEVIC - NICOL - b ^{lle} 75 cl	14.00€
Cidre Bouché Artisanal, Brut ou Doux NICOL - b ^{lle} 75 cl	9.00€
Cidre Traditionnel KERISAC, carafe de 50 cl	6.00€
Cidre Traditionnel KERISAC, glass 17 cl	2.40€

DIGESTIVE

Cognac, Armagnac - 4 cl	5.50€
Cognac Supérieur - 4 cl	8.50€
Alcool de Poire - 4 cl	5.50€
Calvados - 4 cl	5.00€
Get 27, Get 31 - 4 cl	5.00€
Irish Coffee - 15 cl	7.50€

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WINES (75 cl)

RED WINES

Bordeaux AC, Château TERRIER DE MILLEPIED, 2013, b ^{lle} 75 cl	18.00€
Côtes de Bordeaux AC, Château HAUT RIAN, 2014, b ^{lle} 75 cl	25.00€
Graves AC, Château TOURTEAU CHOLLET, 2014, b ^{lle} 75 cl	25.00€
St Emilion AC, CHÂTEAU DE SARENCEAU, 2001, b ^{lle} 75 cl	39.00€
St Nicolas de Bourgueil AC, EXPRESSION, b ^{lle} 75 cl	26.00€
Saumur Champigny AC, PAUL FILLIATREAU, b ^{lle} 75cl	25.00€
Saumur Champigny AC, VIEILLES VIGNES, FILLIATREAU, b ^{lle} 75cl	36.00€
Menetou Salon AC, DOMAINE TEILLER, b ^{lle} 75cl	35.00€
Côtes du Rhône AOP, TERRES DE GALLET, b ^{lle} 75 cl	25.00€
Bourgogne AC, LE RENARD PINOT NOIR, Domaine Devillard, 2013, b ^{lle} 75 cl	34.00€
Mercurey AC, CHÂTEAU de CHAMIREY, Domaine Devillard, 2012, b ^{lle} 75 cl	49.00€
St Chinian AC, TRAVERS DE MARCEAU, Domaine Rimbart, b ^{lle} 75 cl	26.00€

ROSE WINES

Chinon AC, ROSÉ, b ^{lle} 75 cl	23.00€
Menetou Salon AC, DOMAINE TEILLER, b ^{lle} 75cl	32.00€
Vin de Pays de Méditerranée, M DE SOPHIE, 12.5%vol, b ^{lle} 75 cl	19.00€
Côtes de Provence AOC, LE CAPRICE DE CLEMENTINE, b ^{lle} 75 cl	28.00€
St Chinian AOP, LE ROJE, Domaine Rimbart, b ^{lle} 75 cl	26.00€
Bardolino Chiaretto AOC, VILLA CARDINI, b ^{lle} 75 cl	23.00€

WHITE WINES and CHAMPAGNE

Muscadet Sèvre et Maine AC, LA DURANDIERE, Muscadet /Lie, b ^{lle} 75 cl	21.00€
Touraine AC, PRE BARON Sauvignon, b ^{lle} 75 cl	24.00€
Menetou Salon AC, DOMAINE TEILLER, b ^{lle} 75cl	35.00€
Côtes de Gascogne IGP, MILLET, blanc moelleux, 12.5% vol, b ^{lle} 75 cl	24.00€
Mâcon-Azé AC, Bourgogne, DOMAINE DE LA GARENNE, b ^{lle} 75 cl	33.00€
Vin de Pays d'Oc, CHARDONNAY, 12.5% vol, b ^{lle} 75 cl	19.00€
Champagne AOC, NICOLAS FEUILLATE, brut Réserve, b ^{lle} 75 cl	48.00€

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WINES (50 cl)

RED WINES

Vin de Pays d'Oc IGP, Merlot, 13% vol, carafe 50 cl	7.00€
Bordeaux AC, CHÂTEAU TERRIER DE MILLEPIED, 2013, carafe 50 cl	12.50€
Saumur Champigny, DOMAINE FILLIATREAU, b ^{lle} 50 cl	18.00€
Menetou Salon AC, DOMAINE TEILLER, b ^{lle} 50cl	25.00€
St Chinian AC, DOMAINE RIMBERT, b ^{lle} 50 cl	19.50€

ROSE WINES

Vin de Pays d'Oc IGP, Cinsault, 12% vol, carafe 50 cl	7.00€
Vin de Pays de Méditerranée, M DE SOPHIE, 12.5% vol, carafe 50 cl	12.50€
Côtes de Provence AOC, LE CAPRICE DE CLEMENTINE, b ^{lle} 50 cl	19.50€

WHITE WINES

Vin de Pays d'Oc, Sauvignon, 12% vol, carafe 50 cl	7.00€
Muscadet Sèvre et Maine AC, Muscadet, carafe 50 cl	10.00€
Touraine AOP, LES TASSINS, Sauvignon, carafe 50 cl	12.50€
Menetou Salon AC, DOMAINE TEILLER, b ^{lle} 50cl	25.00€

WINES BY THE GLASS

RED WINES

Vin de Pays d'Oc IGP, Merlot, 13% vol, glass 17 cl	2.60€
Bordeaux AC, Château TERRIER DE MILLEPIED, 2013, glass 17 cl	4.30€
Graves AC, Château TOURTEAU CHOLLET, 2014, glass 17 cl	5.80€

ROSE WINES

Vin de Pays d'Oc IGP, Cinsault, 12% vol, glass 17 cl	2.60€
Vin de Pays de Méditerranée, M DE SOPHIE, 12.5% vol, glass 17cl	4.30€

WHITE WINES

Vin de Pays d'Oc, Sauvignon, 12% vol, glass 17 cl	2.60€
Muscadet Sèvre et Maine AC, Muscadet, glass 17 cl	3.40€
Touraine AOP, LES TASSINS, Sauvignon, glass 17 cl	4.30€
Côte de Gascogne IGP, MILLET, Sweet wine, 12.5% vol, glass 17 cl	4.80€

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