



LE MIRABEAU

BRASSERIE AIXOISE

For the respect of our planet and for your well-being, we favor the short circuit with local producers working only with local and seasonal products.

SALADS

- CÉSAR** ♥ 22€
Crispy Romaine salad, grilled farmed chicken, Caesar sauce and croutons.
- NIÇOISE** 🍷 🌿 25€
ettuce, tomatoes, green beans, green peppers, red onions, garlic, hard-boiled eggs, anchovy fillets, natural tuna, black olives, basil, olive oil, and wine vinegar.
- WARM GOAT CHEESE** 22€
Toast of onions confits and tapenade, goat cheese, bacon and apples with honey, pine nuts.

STARTERS

- EGG "PARFAIT"** 🍷 🌿 12€
Girolles, oyster and brown mushrooms, cream of garlic and chives
- SMOKED SALMON** 🍷 16€
Lentil cream, mustard, red onion pickles.
- PRAWN TEMPURA** 🍷 13€
Sweet and sour sauce with sucrine salad
- FIGS FROM SOLLIÈS & FRESH GOAT CHEESE** 🍷 🌿 14€
Pesto and balsamic, with rocket and pine nuts.
- SQUASH CREAM & ONION CONFIT** 🌿 12€
Parsnip mousse and fried onion.

PASTA / RICE

- RISOTTO** 🍷 🌿 21€
Spinach, mascarpone, parmesan, squash and pine nuts.
- LINGUINES** 24€
Shrimp, chorizo, snow peas lemon garlic sauce, chive and coriander.
- FUSILLOTIS** 🌿 23€
Marinara sauce, parmesan, cherry tomatoes and olives taggiasche.

KID MENU 13€

(up to 12 years old)

Ground beef steak / poached cod

French fries / roasted vegetables

Apples compote / chocolate mousse / scoop of ice cream








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All our meats are of French origin, raised in France

FISHES

MONKFISH MEDALLION 	27€
<i>Coral lentil dahl, Nuóc Mám sauce, spring onion and coriander.</i>	
ÄIOLI PROVENÇAL   	27€
<i>Poached cod, aioli, steamed vegetables and sea snails.</i>	
SEA BASS FILLET 	30€
<i>Pepper sauce, orzo pasta, herb salad</i>	
SALMON TARTAR	22€
<i>Pineapple and passion fruit, served with salad.</i>	

MEATS

DUCK BURGER 	29€
<i>Bacon, French cow Tomme, salad, tomato, smoked paprika mayonnaise, with fresh fries.</i>	
BEEF TARTAR  	25€
<i>Served with fresh fries and salad.</i>	
"AUBRAC" BEEF ENTRECÔTE 280G  	33€
<i>Either "Beurre Maître d'Hôtel" or pepper sauce, served with fresh fries.</i>	
LAMB RUMSTEAK	28€
<i>Crispy Potatoes , juice with garlic cream and cherry tomatoes.</i>	

EXTRA FILLING 4€

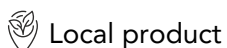
Fresh French fries, roasted vegetables, salad.

CHEESES 14€

OUR CHEESE MAKER'S SELECTION BOARD

DESSERTS

TIRAMISU	10€
SEASONAL FRUIT PIE	12€
CREME BRULEE WITH CALISSONS "LEONARD PARLI"  	10€
FRENCH TOAST BRIOCHE, VANILLA ICE CREAM & SALTED BUTTER CARAMEL	10€
COFFEE AND ITS MIGNARDISES	12€
ICE CREAM IN INDIVIDUAL GLASS  	9€
<i>(vanilla, coffee, raspberry, chocolate hazelnut, lemon)</i>	



Local product

 Gluten-free

 Lactose-free

 Vegetarian

 Our best sellers