



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.
- SOUTHWEST SALAD** 🍷 24€
Lettuce, gizzard, bread croutons, smoked duck breasts, potatoes, red onions, balsamic grape, chives.
- WARM GOAT CHEESE** 22€
Toast of onions confits and tapenade, goat cheese, bacon and apples with honey, pine nuts.

STARTERS

- PLATE OF 6 OYSTERS** 🍷 15€
"Fines de Claires N°3 Marennes-Oléron"
- SMOKED SALMON** 15€
On lemony toast, chive cream.
- PRAWN TEMPURA** 🍷 ♥ 13€
Sweet and sour sauce with sucrine salad
- HOMEMADE FOIE GRAS MI CUIT MEDAILLON** 20€
Toast, onion confit and dried fruits.
- CELERY VELOUTE** 12€
Chestnuts, smoked duck breast, croutons and chives.

PASTA / RICE

- RISOTTO** 🍷 🍷 21€
Mushrooms and butternut.
- LINGUINES** 🍷 24€
Shrimp, chorizo, snow peas lemon garlic sauce, chive and coriander.
- ARTISANAL GNOCCHETTIS** 🍷 🍷 24€
With truffle and parmesan cheese, served with mesclun salad.

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

SCALLOPS 	29€
<i>Creamy cauliflower, pancetta and romanesco.</i>	
AÏOLI PROVENÇAL   	27€
<i>Poached cod, aioli, steamed vegetables and sea snails.</i>	
SEA BASS FILLET 	30€
<i>Mashed carrots with cumin, glazed carrots and saffron emulsion.</i>	

MEATS

DUCK BURGER 	29€
<i>Minced duck fillet with orange, red onions, cheddar and barbecue sauce.</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>	
BEEF STEW  	25€
<i>Beef chuck and cheek, carrots, potatoes, onions, turnips and leeks.</i>	

EXTRA FILLING

Fresh French fries, roasted vegetables, salad.





4€

CHEESES

15€

OUR CHEESE MAKER'S SELECTION BOARD

DESSERTS

"BELLE HÉLÈNE" PEAR 	12€
VALRHONA CHOCOLATE MOUSSE   	10€
CARAMELIZED APPLE TART, VANILLA ICE CREAM	10€
CLEMENTINE PANACOTTA	10€
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  <i>i'Pinguini</i>	9€
<i>(chocolate hazelnut, pistachio, white chocolate, red fruits and speculoos, rum raisin chestnuts pear sorbet)</i>	



Local product



Gluten-free



Lactose-free



Vegetarian



Our best sellers