



# 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 chicken, Caesar sauce and croutons.*
- GREEK SALAD, MEZZE STYLE** 23€  
*Cherry tomatoes, homemade tzatziki, feta cheese, red onions, black olives, grilled sweet peppers*
- NIÇOISE** 🍷 🌱 26€  
*Lettuce, tomatoes, green beans, green peppers, red onions, garlic, hard-boiled eggs, anchovy fillets, natural tuna, black olives, basil, olive oil, and wine vinegar.*

## STARTERS

- HOMEMADE PISSALADIÈRE** 🌱 12€  
*Arugula, olive mousse.*
- HOMEMADE SMOKED SALMON** 15€  
*Beans blinis, raw brocolettis, lemon cream.*
- PRAWN TEMPURA** 🍷 ♥ 13€  
*Sweet and sour sauce with succrine salad*
- GREEN PEAS VELOUTÉ** 🌱 🍷 11€  
*Minty fresh goat cheese*

## PASTA / RICE

- PAPPARDELLES** 🌱 20€  
*With asparagus cream, crispy vegetables and ripened parmesan*
- RICE WITH PRAWNS PAELLA STYLE** 22€  
*Mussels, chorizo and little squids.*
- LASAGNA** 🌱 22€  
*Brousse cheese, swisschard and sundried tomatoes*

### KID MENU 14€

*(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

<b>SWORDFISH STEAK</b> 	29€
<i>Served with pasta shells risotto.</i>	
<b>AÏOLI PROVENÇAL</b>   	27€
<i>Poached cod, aioli, steamed vegetables and sea snails.</i>	
<b>WILD ROYAL SEABREAM</b>	30€
<i>Served with provençal vegetables tian, pesto.</i>	
<b>SALMON TARTAR</b>	22€
<i>Pineapple and passion fruit, served with salad.</i>	

## MEATS

<b>DUCK BURGER</b> 	29€
<i>Peppers and Espelette chilli pepper, homemade fries.</i>	
<b>BEEF TARTAR</b>  	25€
<i>Served with fresh fries and salad.</i>	
<b>"AUBRAC" BEEF ENTRECÔTE 280G</b>  	33€
<i>Either bearnaise or pepper sauce, served with fresh fries.</i>	
<b>BEEF LAMB CONFIT SHOULDER</b>	30€
<i>With apricots and almonds, flavored semolina.</i>	











## EXTRA FILLING 5€

Fresh French fries, roasted vegetables, salad.

## CHEESES

<b>OUR CHEESE MAKER'S SELECTION BOARD</b>	15€
<b>BROUSSE OF ROVE (FRESH GOAT CHEESE)</b>	14€

## DESSERTS

<b>HOMEMADE CHEESECAKE WITH ITS SALTED BUTTER CARAMEL</b>	10€
<b>VALRHONA CHOCOLATE MOUSSE</b>   	10€
<b>HOMEMADE PEAR AND ALMOND TART, VANILLA ICE CREAM</b> 	12€
<b>CREME BRULEE WITH CALISSONS "LEONARD PARLI"</b>  	11€
<b>FRESH FRUITS SALAD</b>   	9€
<b>COFFEE AND ITS MIGNARDISES</b>	12€
<b>ICE CREAM IN INDIVIDUAL GLASS</b>  <i>i'Pinguini</i>	10€
<i>CHOCOLATE HAZELNUT, PISTACHIO, VANILLA, LEMON SORBET, PEACH APRICOT SORBET, RASPBERRY SORBET, MANGO SORBET.</i>	



Local product



Gluten-free



Lactose-free



Vegetarian



Our best sellers