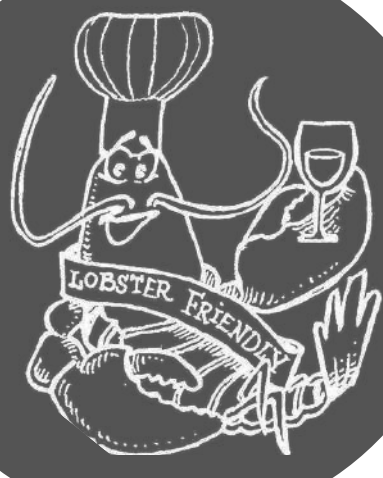




LE MIRAMAR

BRASSERIE GOURMANDE



RESTAURANT OUVERT 7J/7 - À L'ANNÉE



- Cocktail of the Moment - See Blackboard -

## ALL CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST

12€

Mojito, Caipirinha, Pina Colada, Cosmopolitan, Margarita, Porn Star Martini, Daiquiri, Espresso Martini, Mai Tai, Tequila Sunrise... (+ strawberry, raspberry, passion fruit + 2€)

## OUR SIGNATURE COCKTAILS 14€

### PEACH STAR MARTINI

Avao vodka, peach liqueur & purée, vanilla, lime, shot of prosecco.

### MIR XAO

Sake, Soho, lychee, calamansi, hibiscus

### SILVERITA

Padron Reposado tequila, cucumber, agave syrup, coriander, lime.

### CLAR MAR

Cuban rum, Malibu, mango, vanilla pod, orange blossom, lime

## OUR MOCKTAILS (alcohol-free) 9€

### PUNCH PARADISE

Blend of fruit juices to the bartender's mood

### VIRGIN MOJITO

Fresh mint, cane sugar, lime, sparkling water  
(+ strawberry or passion fruit + 2 €)

### VIRGIN COLADA

Pineapple juice, coconut cream

## OUR “MULES” 12€



### AGRUM’MULE

Hendrick's gin, mandarin, orange bitter, lime, cane sugar, ginger beer

### CARIBBEAN’MULE

Cuban rum, passion fruit, caramel, lime, ginger beer

### MONKEY’MULE

Monkey Shoulder whisky, amaretto, raspberries, redcurrants, lime, ginger beer

## OUR MIRAMAR SPECIALTIES

### AVAO LIBRÉ

Avao gin, cola, lime

11 €

### MIRAMAR SANGRIA

50 cl glass

9 €



### MIRAMAR SPRITZ

Saint Germain liqueur, prosecco, blueberry, fresh mint, sparkling water

12 €

## OUR “SPRITZ” 11€

### APÉROL’SPRITZ

Aperol, prosecco, orange slice, sparkling water

### PASSION’SPRITZ

Passoa, prosecco, passion fruit, sparkling water

Red martini, Campari, prosecco, sparkling water  
Americano, prosecco, orange slice, sparkling water

### AVAO FIZZ SPRITZ

Avao gin, lime, cane sugar, prosecco, sparkling water





## OUR “GIN & TONIC”

12€

### THE GARDENER

Grapefruit, orange

### HENDRICK’S GRAND CABARET

Pear, sage

### HENDRICK’S

Cucumber, juniper berries



### AVAO 1137 BARCELONA - LONDON DRY GIN

Red fruits & citrus. (Gluten-free & Vegan)

MIRAMAR EXCLUSIVE

## OUR WHISKIES 4 CL

JACK DANIELS USA - "Whiskey"

10 €

GLENFIDDICH 18 YEARS Scotland - Single Malt

16 €

HATOZAKI Japan - Blended

12 €

BALVENIE 12 YEARS Scotland - Double Wood

11 €

MONKEY SHOULDERS Scotland - Blended Malt

12 €

## OUR RUMS 4 CL

BACARDI CARTA ORO Cuba

10 €

SÉCHA DE LA SILVA Guatemala (sugar cane) cocoa beans

12 €

RHUM LXVI Catalan rum, old Maury barrels

14 €

ZACAPA SOLERA 23 Guatemala

14 €

RHUM JM XO Martinique rum, aged in Bourbon casks

18 €

## OUR APERITIFS

ANISEED “HENRI BARDOUIN”

5 €

The "Grand Cru" pastis

ANISEED

5 €

FORTIFIED WINES

Martini, Byrrh, Campari, Suze, Port

6 €

NATURAL SWEET WINES

Amber Rivesaltes, Muscat

6 €

WHITE WINE KIR

Blackcurrant, blackberry, peach, raspberry

6 €

CHAMPAGNE KIR

Blackcurrant, blackberry, peach, raspberry

14 €

AMERICANO

Campari, red martini, sparkling water

10 €

NEGRONI

Campari, red martini, gin

10 €

MIRAMAR HOMEMADE SANGRIA (GLASS) - 50 CL

9 €

HOMEMADE PUNCH “BACARDI CARTA ORO”

10 €

TI PUNCH

10 €





## RED WINES

75 cl

### CUVÉE MIRAMAR "LOBSTER"

22 €

Côtes du Roussillon - Mourvèdre - Cabernet - Sauvignon

### MOULIN DE GASSAC "GUILHEM"

24 €

IGP Pays d'Hérault - Syrah - Grenache - Carignan

### CLOS DES FÉES - MODESTE

25 €

Côtes du Roussillon - Syrah - Black Grenache - Carignan

E 27 €

Côtes du Roussillon Villages - Black Grenache - Carignan

### CHÂTEAU DES HOSPICES - CUVÉE ARTEMIS

26 €

Côtes du Roussillon - Mourvèdre - Cabernet - Sauvignon

### DOMAINE LAFAGE - CUVÉE CAYROL

28 €

IGP Côtes Catalane - Carignan

### LOIRE - SAINT NICOLAS DE BOURGUEIL

35 €

AOP Saint Nicolas de Bourgueil - Cabernet Franc



35 €

AOP Maury Sec - Black Grenache - Carignan

### CÔTEAUX BOURGUIGNON - LOUIS JADOT

39 €

Burgundy - Pinot Noir - Gamay - Served chilled

### SAINT JOSEPH - MAISON LES ALEXANDRINS

45 €

AOP Saint Joseph - Syrah

### MAS AMIEL - CUVÉE VERTIGO

30 €

Côtes du Roussillon - Grenache - Syrah - Carignan

### GÉRARD BERTRAND - CIGALUS

59 €

Pays d'OC - Cabernet - Merlot - Syrah

### BORDEAUX CHATEAU CHAMBERT - 2018 MARBUZET

79 €

AOC Saint-Estèphe - Merlot - Cabernet Sauvignon

## WHITE WINES

50 cl 75 cl

### CUVÉE MIRAMAR "LOBSTER"

22 €

Côtes du Roussillon - Dry Muscat - Viognier

### DOMAINE MOULIN DE GASSAC - GUILHEM

24 €

IGP Hérault - Roussanne - Rolle - Sauvignon

25 €

Côtes Catalanes - Barrel-aged Chardonnay

21 € 26 €

Côtes du Roussillon - White Grenache - Macabeu

INSTANCE 26 €

Côtes Catalanes - Macabeu - White Grenache

31 €

Côtes du Roussillon - White Grenache - Grey Grenache

### LA PRÉCEPTORIE - COUME MARIE

35 €

AOP Côtes du Roussillon Villages - Grenache - Carignan

29 €

AOP Côtes du Roussillon - White Grenache - Macabeu - Vermentino

RE 36 €

Côtes du Roussillon - White Grenache - Macabeu

### DOMAINE CLOS DES FÉES - LES SORCIÈRES

39 €

Côtes du Roussillon - White Grenache - Vermentino  
Roussanne - Macabeu

### SANCERRE - DOMAINE MILLERIOUX

39€

Sancerre - Sauvignon blanc

### CHABLIS - LA CHABLISIENNE

45 €

Chablis Chardonnay

### DOMAINE GÉRARD BERTRAND - CIGALUS

59 €

IGP Aude Haute Rive - Chardonnay- Viognier - Sauvignon





## ROSÉ WINES

50 cl 75 cl

**CUVÉE MIRAMAR "LOBSTER"** 22 €  
Côtes du Roussillon - Grenache - Cabernet - Sauvignon

**DOMAINE LAFAGE - GALICA** 29 €  
Côtes du Roussillon - Grey & Black Grenache

**HOSPICES DE CANET - CUVÉE GAÏA** 21 € 28 €  
Côtes du Roussillon - Black Grenache - Syrah

**STUDIO BY MIRAVAL** 30 €  
IGP Méditerranée - Cinsault - Grenache

## WINES BY THE GLASS

14 cl

### WHITE

Cuvée Miramar "Lobster" 5 €  
Domaine Moulin de Gassac "Guilhem" 5,5 €  
Domaine Lafage Cadireta 6 €



### RED

Cuvée Miramar "Lobster" 5 €  
Moulin de Gassac "Guilhem" 5,5 €  
Clos des Fées - Modeste 6 €

### ROSÉ

Cuvée Miramar "Lobster" 5 €  
Studio by Miraval 6 €

## CHAMPAGNES & SPARKLING

75 cl

**MAISON ROEDERER - CUVÉE THÉOPHILE"** 70 €

**"R" DE RUINART - BRUT** 110 €

**RUINART BLANC DE BLANCS** 160 €

**PROSECCO BLANC DE BLANCS "DIAMAS"** 30 €

## THE FLUTES

12 cl

**MAISON ROEDERER - CUVÉE THÉOPHILE"** 12 €

**PROSECCO** 6 €

## THE PISCINES

20 cl

**ROSÉ - CUVÉE MIRAMAR LOBSTER** 7 €

**ROSÉ - STUDIO BY MIRAVAL** 9 €

**MAISON ROEDERER - CUVÉE THÉOPHILE"** 18 €



## OUR DRAFT BEERS

30 cl 50 cl

**ESTRELLA DAMM "PILS"** 6 € 10 €

**HOMEMADE ICED TEA - 30 CL** 7 € 12 €

## OUR BOTTLED BEERS

33 CL

**CANIGOU BEER** 7 €

**DESPERADOS & LIME SLICE** 7 €

**GRIMBERGEN "BLANCHE" & LEMON SLICE** 8 €

**DUVEL** 8 €

**ERDINGER WEISSBIER - 50 CL** 9 €  
Blonde



## OUR DIGESTIFS 4 CL

|                                                    |      |
|----------------------------------------------------|------|
| IRISH COFFEE - PADDY                               | 11 € |
| CUBAN COFFEE                                       | 11 € |
| GET 27 - 6 CL                                      | 10 € |
| AMARETTO                                           | 10 € |
| BAILEYS                                            | 9 €  |
| CARTRON EAU DE VIE Mirabelle plum, Pear, Raspberry | 12 € |
| COGNAC XO DELAMAIN                                 | 19 € |
| BAS ARMAGNAC LAUBADE                               | 12 € |
| COGNAC RÉMY MARTIN VSOP                            | 12 € |
| CALVADOS CHÂTEAU DU BREUIL                         | 12 € |
| GRAND MARNIER                                      | 8 €  |

## OUR SOFT DRINKS

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| PEPSI COLA WITH SLICE - 33 CL                                                  | 4,5 € |
| PEPSI MAX WITH SLICE - 33 CL                                                   | 4,5 € |
| ORANGINA - 25 CL                                                               | 4,5 € |
| OASIS TROPICAL - 25 CL                                                         | 4,5 € |
| HOMEMADE ICED TEA - 30 CL                                                      | 6 €   |
| ICE TEA - 25 CL                                                                | 4,5 € |
| LONDON ESSENCE TONIC - 20 CL                                                   | 5 €   |
| SCHWEPPES CITRUS - 25 CL                                                       | 5 €   |
| RED BULL - 25 CL                                                               | 6 €   |
| FANTA ORANGE - 25 CL                                                           | 4,5 € |
| PERRIER WITH SLICE - 33 CL                                                     | 4,5 € |
| CORDIAL WITH WATER - 30 CL                                                     | 4 €   |
| DIABOLO - 30 CL                                                                | 4,5 € |
| FRUIT JUICES (CHOICE)<br>Orange, strawberry, pineapple, apple, apricot, tomato | 4,5 € |
| WATERS - 70 CL Mondariz still or sparkling                                     | 5 €   |

## OUR HOT DRINKS

|                                          |       |
|------------------------------------------|-------|
| ESPRESSO OR DECAF LAVAZZA PREMIUM        | 2,2 € |
| CAFÉ CRÈME OR DECAF CRÈME                | 4,5 € |
| MIRAMAR HOT CHOCOLATE                    | 5 €   |
| CAPPUCCINO                               | 4,5 € |
| VIENNESE COFFEE OR CHOCOLATE             | 5 €   |
| MARRAKECH-STYLE MINT TEA                 | 5,5 € |
| HERBAL TEA - VERBENA, LINDEN OR CAMOMILE | 5 €   |

## THE OYSTER SHACK



### THE OYSTERS

From Leucate

Fine de Claire No.3

X 6 X 12

12 € 24 €

15 € 30 €

### LOBSTER - 500/600G

Homemade mayonnaise

45 €

### BROWN CRAB

Homemade mayonnaise

24 €

### THE SEAFOOD PLATE

3 Leucate oysters, 3 prawns, 3 whelks, 3 mussels

21 €

### THE PRAWN BOUQUET

Homemade mayonnaise



20 €

### THE SMALL PLATTER

6 Leucate oysters, 6 Fine de Claire No.3 oysters,  
9 prawns, 9 whelks, 2 langoustines, mussels & dog cockles

41 €

### THE CRAB PLATTER

The small platter + 1 brown crab

65 €

### THE LOBSTER PLATTER

The small platter + 1 lobster

86 €

### THE SHELLFISH PLATTER

6 langoustines, 1 brown crab, 1 lobster, 12 prawns & 12 whelks

96 €

### THE MIRAMAR PLATTER

12 Fine de Claire No.3 oysters, 12 Leucate oysters, 1 lobster,  
6 langoustines, 1 brown crab, 12 prawns, mussels, dog cockles

130 €

## TO SHARE OR NOT...

### NEM PLATTER

Chicken, salad, mint, nem sauce

4 nems

8 nems

10 €

19 €

### OUR HOMEMADE COD FRITTERS

Creole sauce

16 €

### BABY SQUID BOWL (CHIPIRONES)

Coriander, ginger, Japanese mayonnaise

19 €

### BOARD "INVITATION TO TRAVEL"

Chicken nems, prawn tempura, beef samosa,  
cod fritters, sweet & salty sauce

24 €

### BOARD "SMOKED CHARCUTERIE - SEA SIDE"

Smoked haddock, homemade smoked prawn rilletes,  
tuna hummus, sea piquillos, smoked tuna, lobster  
croquettes, smoked salmon & pita bread

29 €

### BOARD "CHARCUTERIE - LAND SIDE"

24-month aged mountain ham, Fabien's fine  
terrine, spicy Mallorca AOP sobrasada, Catalan  
fuet by Diaz, ewe's-milk tomme, cep croquettes,  
condiments, country bread

29 €



*Our dishes may contain major allergens;  
a list is available on request.*



### THE CLASSIC CAESAR

19 €

Romaine lettuce, fried chicken fillets, hard-boiled egg, crispy onions, grilled bacon, cherry tomatoes, fresh parmesan, croutons, Caesar dressing

### THE GAMBAS CAESAR

25 €

Romaine lettuce, panko gambas, hard-boiled egg, crispy onions, cherry tomatoes, fresh parmesan, croutons, Caesar dressing

### THE RUSSIAN LOBSTER SALAD

19 €

Vegetable macédoine, yuzu mayonnaise, fish & lobster meat, artisanal breadstick

### FABIEN'S FINE TERRINE

16 €

Homemade foie gras & pistachio terrine, celeriac remoulade, hard-boiled egg

### BURGUNDY SNAILS "LABEL ROUGE"

X 6

12 €

X 12

24 €

### FINE BURRATA FROM PUGLIA 125G

19 €

Cherry tomatoes, fig, homemade pesto, artisanal breadsticks



### THAI-STYLE SASHIMI TUNA TARTARE

25 €

Ginger, yuzu, sesame oil, artisanal breadstick & fresh fries

### THE ITALIAN SALMON TARTARE

25 €

Parmesan - Sun-dried tomatoes - Capers

### BRASSERIE-STYLE BEEF TARTARE

27 €

Knife-cut prime beef tartare & fresh fries



## KIDS MENU



Pepper

Homemade fish & chips or chicken nuggets with corn flakes

15€

Fresh fries or spaghetti

Ice cream (1 scoop) or mini chocolate fondant

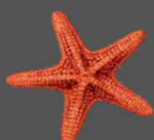
## SIDE SUPPLEMENTS

5€

Thai rice  
Spaghetti  
Green salad

Vegetables of the day  
Fresh fries  
Grenaille potatoes

## SAUCE SUPPLEMENTS



Aioli  
Pepper  
Crying tiger

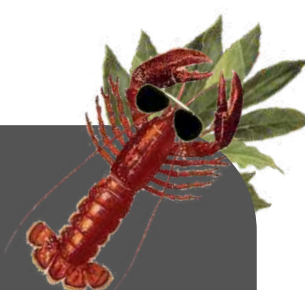
1,5€



## THE CHEF'S CORNER

- MISO-GLAZED SASHIMI TUNA** 28 €  
Wasabi crust, seaweed salad & fragrant Thai rice
- THE "CATALAN SAUSAGE" ROUGAIL** 25 €  
Smoked, well-spiced sausage & Thai rice
- SORREL SALMON "THE CLASSIC"** 27€  
Creamy sorrel sauce reduction, steamed potatoes
- THE "SURF & TURF" CUTTLEFISH** 27 €  
Whole tender cuttlefish, chorizo tomato sauce & Thai rice

## CORNER LOBSTER



- LOBSTER ZARZUELA** (min. 2 people) 39 €  
Monkfish, lobster, squid, langoustine, gambas, a mix of shellfish, potato  
*per person*
- LOBSTER SPAGHETTI** 37 €  
½ lobster, homemade bisque, dog cockles, simmered in a cocotte
- OUR REVISITED RISOTTO IN A CAQUELON** 37 €  
Parmigiano, lobster "quite simply"
- LIVE-TANK LOBSTER** See blackboard  
Breton or Canadian depending on arrival, & fresh fries
- THE LOBSTER ROLL** 27 €  
Lobster & fish meat, tarragon mayonnaise, chives, wholegrain mustard, brioche bun & fresh fries



## OUR MEATS

- OUR CRYING TIGER** 28 €  
Tender prime beef, their secret sauce, peanuts & fragrant Thai rice
- BEEF FILLET ROSSINI** 37 €  
Prime beef fillet, pan-fried foie gras, truffle sauce & grenaille potatoes
- IBERIAN PLUMA RISOTTO** 27 €  
Arborio rice, parmigiano, Hospices white wine & wild mushrooms
- EXCEPTIONAL RIBEYE, MIRAMAR SELECTION** 33 €  
300g ribeye - Pepper sauce & fresh fries
- SOUTH-WEST DUCK BREAST** 28 €  
Teriyaki glazed & grenaille potatoes
- THE MIRAMAR BURGER** 20 €  
Organic corn bun from our baker, fresh prime beef patty 180g, cheddar cheese, salad, onion confit, tomatoes & our "homemade" sauce
- CHICKEN WITH GAMBAS "MAR Y MOUNT"** 27 €  
Chicken & peeled gambas, olive oil, smoked paprika, Miramar Lobster cuvée white wine & spaghetti



### THE GREEN CURRY

22 €

Peeled prawns, chicken fillets, crunchy vegetables, coriander, coconut cream & fragrant Thai rice

### THE SURF & TURF

22 €

Peeled prawns, chicken fillets, Chinese noodles, satay sauce, coriander, vegetable mix



### THE VEGGIE WOK

19 €

Chinese noodles, crunchy vegetables, tofu, crispy onions, coriander



## OUR FAMOUS PLANXA OF SHELLFISH IN "COUASSES"

Served with lemon virgin sauce

### THE KILO OF WILD GAMBAS (APPROX. 14 PCS)

39 €

Served with homemade mayonnaise, cocktail sauce & fresh fries

### THE CUTTLEFISH & WILD GAMBAS COUASSE

38 €

Served with homemade mayonnaise, cocktail sauce & fresh fries

### THE SHELLFISH COUASSE

28 €

Mussels, clams, razor clams, virgin sauce & fresh fries

### THE MIRAMAR PLANXA

34 €

4 wild gambas, cuttlefish, queen scallops, razor clams, clams, bouchot mussels, small seasonal vegetables, homemade aioli

### THE MIRAMAR LOBSTER PLANXA

57 €

½ lobster, 4 wild gambas, cuttlefish, queen scallops, razor clams, clams, bouchot mussels, small seasonal vegetables, homemade aioli

### THE ROYAL PLANXA (min. 2 people)

1 lobster, 1 spiny lobster, 2 wild gambas, 2 slipper lobsters, 2 langoustines, clams, bouchot mussels, small seasonal vegetables, homemade aioli

per person



## OUR FAMOUS PLANXA OF FISH IN "CORCHO"

Served with lemon virgin sauce  
Fillets prepared in house

### THE MIXED GRILL - DAILY CATCH

33 €

3 fresh fish fillets, shellfish mix, 1 wild gamba, virgin sauce, seasonal garnish, homemade aioli

### THE ROYAL MIXED GRILL - DAILY CATCH

56 €

3 fresh fish fillets, half lobster, shellfish mix, 1 wild gamba, virgin sauce, seasonal vegetables, homemade aioli

### WILD GALICIAN MONKFISH

29 €

Small whole monkfish, shellfish mix, wild gamba, virgin sauce, seasonal garnish, homemade aioli

### FISH FROM THE AUCTION

See blackboard

(depending on arrival) Virgin sauce, seasonal garnish

### SEA BREAM

29 €

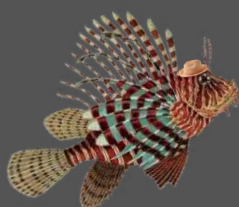
Whole sea bream, shellfish mix, 1 wild gamba, virgin sauce, seasonal garnish, homemade aioli





### CATALAN CREAM

With orange blossom



9

### VERY GOURMET COFFEE

Petits fours to the pastry chef's mood

12 €

### MARRAKECH-STYLE GOURMET TEA

Homemade Moroccan pastries, fresh mint tea

12 €

### MOLTEN CHOCOLATE HEART

& a scoop of rousquille ice cream

9 €

### PROFITEROLES XXL

Bourbon vanilla, homemade hot chocolate

12 €

### OUR BAKER'S FRENCH TOAST

Scoop of Madagascar vanilla

11 €

### FRESH FRUIT SKEWER

Homemade hot chocolate

13 €

## FOR THE GREEDY TO SHARE OR NOT...

### THE MEGA "CÉMOI" CHOCOLATE MOUSSE

17 €

### LE BIG BABA

Arranged rum syrup

19 €

### THE ENORMOUS PECAN COOKIE

17 €

### MIRAMAR BIRTHDAY

(min. 2 people)

Assortment of mini desserts & sparkler

12 €  
per person

## THE CRÊPES

### NUTELLA

5 €

### HOMEMADE CHOCOLATE



5 €

### LEMON, CANE SUGAR

5 €

### CHESTNUT CREAM



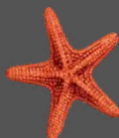
5 €

### GRAND MARNIER

8 €

### THE CANIGOU

Chestnut cream, toasted almonds, whipped cream



7 €

### CHOCO COCO

Homemade chocolate, grated coconut, coconut ice cream, whipped cream

7 €

### MIRAMAR

Salted-butter caramel ice cream, toasted almonds, caramel sauce, whipped cream

8 €

### HOMEMADE WHIPPED CREAM SUPPLEMENT

1,5 €

## ICE CREAM SUNDAES

### DAME BLANCHE

11 €

3 scoops vanilla, homemade chocolate, chocolate shells, homemade whipped cream

### CHOCOLATE OR COFFEE LIÉGEOIS

11 €

2 scoops chocolate or coffee, 1 scoop vanilla, homemade chocolate or coffee extract, homemade whipped cream

### VACHERIN

11 €

1 scoop caramel, 1 croquantine, 1 vanilla, hazelnuts, meringues, caramel coulis, homemade whipped cream

### AFTER EIGHT

12 €

2 scoops mint chocolate, peppermint, whipped cream, chocolate sauce

### BOUNTY

12 €

1 scoop coconut, 1 chocolate, 1 croquantine, homemade chocolate, coconut powder, Bounty, homemade whipped cream

### STRAWBERRY MELBA

12 €

1 scoop vanilla, 2 strawberry, fresh strawberries, red-fruit coulis, homemade whipped cream

### BANANA SPLIT

12 €

1 scoop strawberry, 1 chocolate, 1 vanilla, fresh banana, homemade chocolate, homemade whipped cream

### TUTTI FRUTTI

12 €

1 scoop coconut, 1 strawberry, 1 raspberry, fresh pineapple, raspberries, coconut, raspberry coulis, small macarons

### LA MIRAMAR

16 €

1 scoop passion fruit, 1 raspberry, 1 vine peach, toasted almonds, small macarons, champagne

## ICE CREAM FLAVOURS

1 SCOOP - 3 €

VANILLA

COFFEE

STRAWBERRY

BLACKCURRANT

RASPBERRY

CHOCOLATE

LIME

RUM RAISIN

COCONUT

HAZELNUT

PASSION FRUIT

NUTY

MINT CHOCOLATE

PISTACHIO

VINE PEACH

CROQUANTINE

SALTED BUTTER CARAMEL



## OUR PAIRINGS SORBETS, ICE CREAM & SPIRITS

-LEMON SORBET & VODKA

-BLACKCURRANT SORBET & MIRABELLE

-RUM RAISIN ICE CREAM & SÉCHA DE LA SILVA RUM

15€