

LE MIRAMAR

LOBSTER FRIENDLY

BRASSERIE GOURMANDE



Restaurant Open 7 Days a Week - All Year Round

The Oyster Shack

Oysters	x 6	x 12
From Leucate	12 €	24 €
Fine de Claire No. 3	15 €	30 €

Lobster - 500/600g — 45 €
Homemade mayonnaise

Brown Crab — 24 €
Homemade mayonnaise

Seafood Plate — 21 €
3 Leucate oysters, 3 prawns, 3 whelks, 3 mussels

Bouquet of Prawns — 20 €
Homemade mayonnaise



The Small Platter — 41 €
6 Leucate oysters, 6 Fine de Claire No. 3 oysters, 9 prawns, 9 whelks, 2 langoustines, mussels & dog cockles

The Crab Platter — 65 €
Small Platter + 1 brown crab

The Lobster Platter — 86 €
Small Platter + 1 lobster

The Shellfish Platter — 96 €
6 langoustines, 1 brown crab, 1 lobster, 12 prawns & 12 whelks

The Miramar Platter — 130 €
12 Fine de Claire No. 3 oysters, 12 Leucate oysters, 1 lobster, 6 langoustines, 1 brown crab, 12 prawns, mussels, dog cockles

To Share or Not...

Spring Roll Plate
Chicken, lettuce, mint, spring roll dipping sauce

4 rolls	10 €
8 rolls	19 €

Homemade Salt Cod Fritters — 16 €
Creole sauce

Baby Squid Bowl — 19 €
Coriander, ginger, Japanese mayonnaise

"Invitation to Travel" Board — 24 €
Chicken spring rolls, prawn tempura, beef samosa, salt cod fritters, sweet & savoury sauce

"Sea Side" Smoked Charcuterie Board — 29 €
Smoked haddock, homemade smoked prawn rillettes, tuna hummus, seafood-stuffed piquillo peppers, smoked tuna, lobster croquettes, smoked salmon & pitta bread

"Land Side" Charcuterie Board — 29 €
24-month aged mountain ham, Fabien's fine terrine, spicy PDO Mallorca sobrasada, Catalan fuet from Maison Diaz, sheep's milk tomme, porcini croquettes, condiments, country bread



Our dishes may contain major allergens;
a full list is available on request - please ask us.

Our Salads & Starters

Classic Caesar — 19 €

Romaine lettuce, fried chicken strips, boiled egg, crispy onions, grilled pork belly, cherry tomatoes, fresh parmesan, croutons, Caesar dressing

King Prawn Caesar — 25 €

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

Steamed Lobster Ravioli — 17 €

Sweet chilli sauce

Fabien's Fine Terrine — 16 €

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

Leeks Ravigote & Egg Mimosa — 13 €

Tarragon & toasted hazelnuts

Homemade Rockfish Soup — 14 €

Homemade rouille, croutons & grated cheese

"Label Rouge" Burgundy Snails

x 6 — 12 € x 12 — 24 €

Our Tartares

Thai-Style Sashimi Tuna Tartare — 25 €

Ginger, yuzu, sesame oil, artisan breadstick & fresh-cut fries

Brasserie-Style Beef Tartare — 27 €

Hand-cut tartare of premium beef & fresh-cut fries

Kids' Menu

15€

Homemade fish & chips or cornflake-crusted chicken nuggets

Fresh-cut fries or spaghetti

1 scoop of ice cream or mini chocolate fondant

Extra Sides

5€

Thai rice
Spaghetti
Green salad

Vegetables of the day
Fresh-cut fries
Baby potatoes

Extra Sauces

1,5€

Aioli
Pepper
Crying Tiger

The Chef's Corner

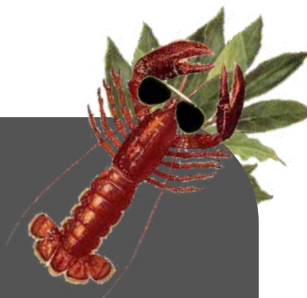
Miso-Glazed Sashimi Tuna — 28 €
Wasabi crust, seaweed salad & fragrant Thai rice

Beef Cheek Parmentier — 25 €
Beef cheek slow-cooked in Hospices wine & homemade mash

Monkfish Blanquette with Morels — 29€
Served with steamed vegetables

"Land & Sea" Cuttlefish — 27 €
Tender whole cuttlefish, chorizo tomato sauce & Thai rice

The Miramar Seafood Pot — 32 €
Fish fillets of the day, king prawns, crunchy vegetables, homemade rockfish soup & anise



Corner Lobster

Lobster Zarzuela *(min. 2 people)* — 39 € *per person*
Monkfish, lobster, squid, langoustine, king prawns, mixed shellfish, potatoes

Lobster Spaghetti — 37 €
½ lobster, homemade bisque, dog cockles, simmered in a cocotte

Our Risotto Revisited in a Clay Pot — 37 €
Parmigiano, lobster "quite simply"

Live Lobster from Our Tank — See board
Depending on the catch, Breton or Canadian, & fresh-cut fries

The Lobster Roll — 27 €
Lobster & fish meat, tarragon mayonnaise, chives, wholegrain mustard, brioche bun & fresh-cut fries

Our Meats

Our Crying Tiger — 28 €
Tender cut of premium beef, our secret-recipe sauce, peanuts & fragrant Thai rice

Beef Fillet Rossini — 37 €
Premium beef fillet, pan-seared foie gras, truffle sauce & baby potatoes

Iberian Pluma Risotto — 27 €
Arborio rice, parmigiano, Hospices white wine & wild mushrooms

Miramar Selection Rib-Eye — 33 €
300 g rib-eye steak - Pepper sauce & fresh-cut fries

Miramar Selection Duck Breast — 28 €
Teriyaki glaze & baby potatoes

The Miramar Burger — 20 €
Our baker's organic corn bun, 180 g "fresh" premium beef patty, cheddar cheese, lettuce, caramelised onions, tomatoes & our "homemade" sauce

Gers Chicken Supreme — 26 €
Morel sauce & homemade mash

Our Woks

Green Curry — 22 €

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



Land & Sea — 22 €

Peeled prawns, chicken strips, Chinese noodles, satay sauce, coriander, mixed vegetables

Veggie Wok — 19 €

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



Our Famous Planxa Shellfish in "Couasses"

Served with lemon sauce vierge

1 kg of Wild King Prawns (approx. 14 pcs) — 39 €

Served with homemade mayonnaise, cocktail sauce & fresh-cut fries

Cuttlefish & Wild King Prawn Couasse — 38 €

Served with homemade mayonnaise, cocktail sauce & fresh-cut fries

Shellfish Couasse — 28 €

Mussels, clams, razor clams, sauce vierge & fresh-cut fries

The Miramar Planxa — 34 €

4 wild king prawns, cuttlefish, queen scallops, razor clams, clams, bouchot mussels, seasonal vegetables, homemade aioli

The Miramar Lobster Planxa — 57 €

1/2 lobster, 4 wild king prawns, cuttlefish, queen scallops, razor clams, clams, bouchot mussels, seasonal vegetables, homemade aioli

The Royal Planxa *(min. 2 people)* — 68 € *per person*

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



Our Famous Planxa Fish Served on a "Corcho"

Served with lemon sauce vierge
Fish filleted in-house

Parillada - Catch of the Day — 33 €

3 fresh fish fillets, mixed shellfish, 1 wild king prawn, sauce vierge, seasonal garnish, homemade aioli

Royal Parillada - Catch of the Day — 56 €

3 fresh fish fillets, half lobster, mixed shellfish, 1 wild king prawn, sauce vierge, seasonal garnish, homemade aioli

Wild Galician Monkfish (Rapette) — 29 €

Small whole monkfish, mixed shellfish, wild king prawns, sauce vierge, seasonal garnish, homemade aioli

Fresh Fish from the Auction — See Board

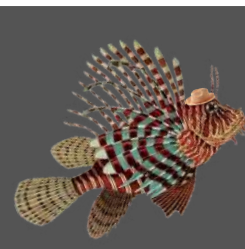
(Depending on the catch) Sauce vierge, seasonal garnish

Sea Bream — 29 €

Whole sea bream, mixed shellfish, 1 wild king prawn, sauce vierge, seasonal garnish, homemade aioli



Our Sweet Treats



Crème Catalane — 9 €
With orange blossom

Café Très Gourmand — 12 €
Coffee & petits fours, as our pastry chef's mood takes him

Marrakech-Style Tea & Sweets — 12 €
Homemade Moroccan pastries, fresh mint tea

Molten Chocolate Cake — 9 €
& a scoop of rousquille ice cream

XXL Profiteroles — 12 €
Bourbon vanilla, homemade hot chocolate sauce

Our Baker's Brioche French Toast — 11 €
Scoop of Madagascar vanilla ice cream

Seasonal Fruit Pavlova — 11 €
Crisp & soft meringue, vanilla whipped cream
Fresh fruit & coulis

For the Sweet-Toothed to Share or Not...

"Cémoi" Mega Chocolate Mousse — 17 €

The Big Baba — 19 €
Infused rum syrup

The Giant Pecan Cookie — 17 €

Miramar Birthday *(min. 2 people)* — 12 € per person
Assortment of mini desserts & a sparkler

Crêpes



Nutella — 5 €

Homemade Chocolate — 5 €

Lemon & Cane Sugar — 5 €

Chestnut Cream — 5 €

Grand Marnier — 8 €

La Canigou — 7 €
Chestnut cream, toasted almonds, whipped cream

Choco Coco — 7 €
Homemade chocolate, grated coconut, coconut ice cream, whipped cream

Miramar — 8 €
Salted butter caramel ice cream, toasted almonds, caramel sauce, whipped cream

Extra Homemade Whipped Cream — 1,5 €

Ice Cream Sundaes

Dame Blanche — 11 €

3 sc. vanilla, homemade chocolate sauce, chocolate shells, whipped cream

Chocolate or Coffee Liégeois — 11 €

2 sc. chocolate or coffee, 1 sc. vanilla, homemade chocolate sauce or coffee extract, homemade whipped cream

Vacherin — 11 €

1 sc. caramel, 1 sc. croquantine, 1 sc. vanilla, hazelnuts, meringue, caramel coulis, homemade whipped cream

After Eight — 12 €

2 sc. mint chocolate, peppermint liqueur, whipped cream, choc sauce

Bounty — 12 €

1 sc. coconut, 1 sc. chocolate, 1 sc. croquantine, homemade chocolate sauce, desiccated coconut, Bounty, homemade whipped cream

Strawberry Melba — 12 €

1 sc. vanilla, 2 sc. strawberry, fresh strawberries, red berry coulis, homemade whipped cream

Banana Split — 12 €

1 sc. strawberry, 1 sc. chocolate, 1 sc. vanilla, fresh banana, homemade chocolate sauce, homemade whipped cream

Tutti Frutti — 12 €

1 sc. coconut, 1 sc. strawberry, 1 sc. raspberry, fresh pineapple, raspberries, coconut, raspberry coulis, mini macarons

The Miramar — 16 €

1 sc. passion fruit, 1 sc. raspberry, 1 sc. vine peach, toasted almonds, mini macarons, champagne

Ice Cream & Sorbet Flavours

1 scoop - 3 €

Vanilla
Strawberry
Raspberry
Lime
Coconut
Passion Fruit
Mint Chocolate
Vine Peach
Salted Butter Caramel
Coffee
Blackcurrant
Chocolate
Rum & Raisin
Hazelnut
Nuty
Pistachio
Croquantine



Our Pairings

Sorbets, Ice Cream & Spirits

Lemon Sorbet & Vodka

Blackcurrant Sorbet & Mirabelle

Rum Raisin Ice Cream & Secha de la Silva Rum

15€

We no longer accept cheques - Taxes & service included
Alcohol abuse is dangerous for your health - Please drink responsibly