

CHEZ MIMI

BRASSERIE MAISON



Something for everyone !

FOR AN APERTIF OR STARTERS!

Our boards to choose from : 17
Cured meat – Cheese board – Mixed

Smooth vegetable cream 8
(bell pepper or Provence egg plant)
Super Producer

Terrine duo 8
Espelette chilli pâté & country style terrine

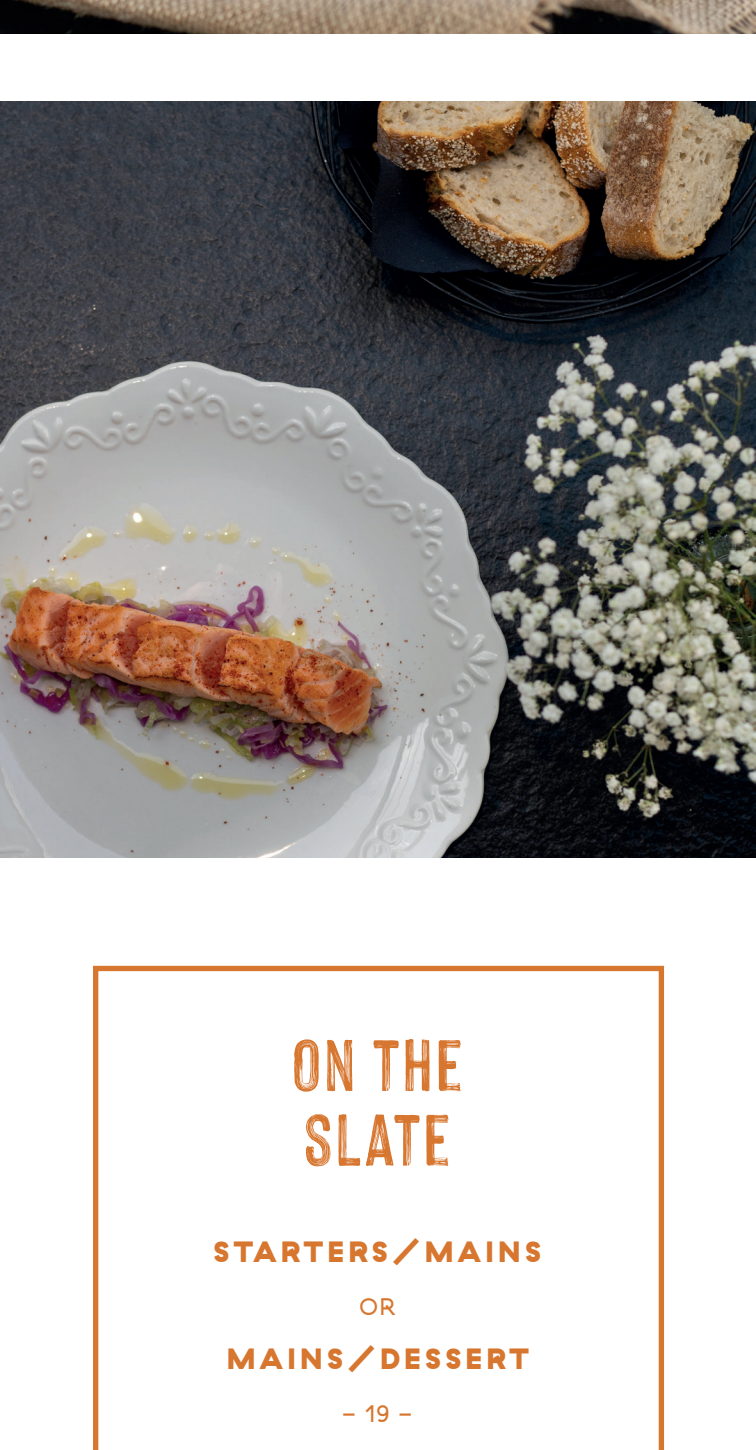
Crispy Cajun spice chicken 9
Espelette chilli mayonnaise



FOR STARTERS

Truffle essence flavoured ravioli 11 <i>(TuberAestivum truffle: 0.05% / broken truffles: 1%)</i> vegetable and herb broth, Grana Padano	
“Simple” lettuce 6 Olive oil, chives and walnuts	
Pâté in a pastry crust 12 with black trumpet mushrooms, Port gravy	
Egg parfait 9 mushrooms in cream	
Vegetable broth 6 vermicelli and herbs	
Half-cooked salmon 12 red cabbage pickles and leek	
Herring, potato and leek, 8 with ravigote sauce	

VEGETARIEN



ON THE SLATE

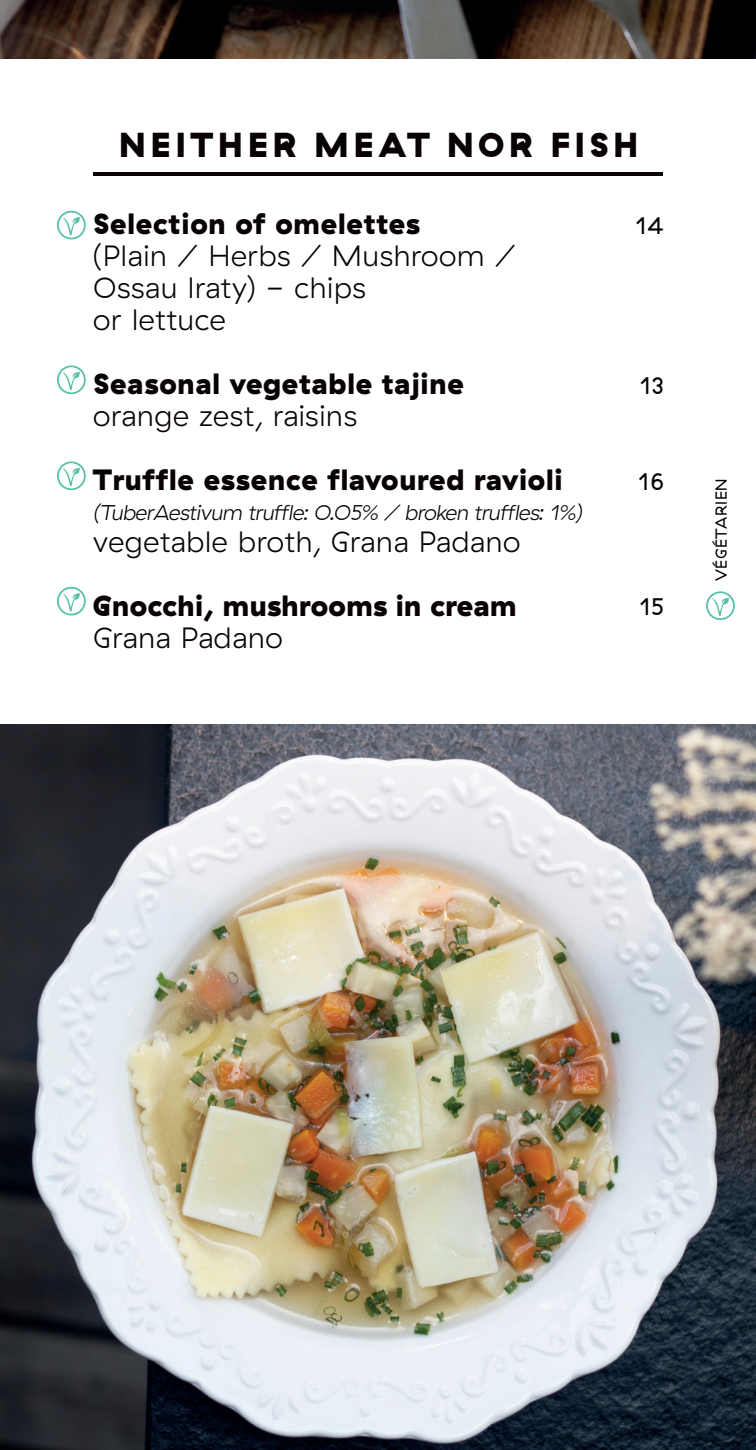
STARTERS / MAINS
OR
MAINS / DESSERT
– 19 –
Lunchtime only.

THE CLASSICS

180 g Knife cut Charolais beef tartar raw 19 traditional mustard – chips	
Generous 300 g ground beef patty topped with a fried egg 23 – roast potatoes	
House Brasserie Burger – chips 20 150 g beef patty , signature sauce; Ossau Iraty cheese; fried onions; shallot preserve; rocket; grilled bacon	
House Brasserie salad 18 Batavia, crispy Cajun spice chicken, Ossau Iraty cheese, red cabbage pickles, traditional mustard salad dressing	

INDULGENT

Preserved shoulder of veal 25 braising gravy – green lentils	
Farmhouse chicken fricassee 22 morel-flavoured gravy – crushed potatoes	



PLANCHA

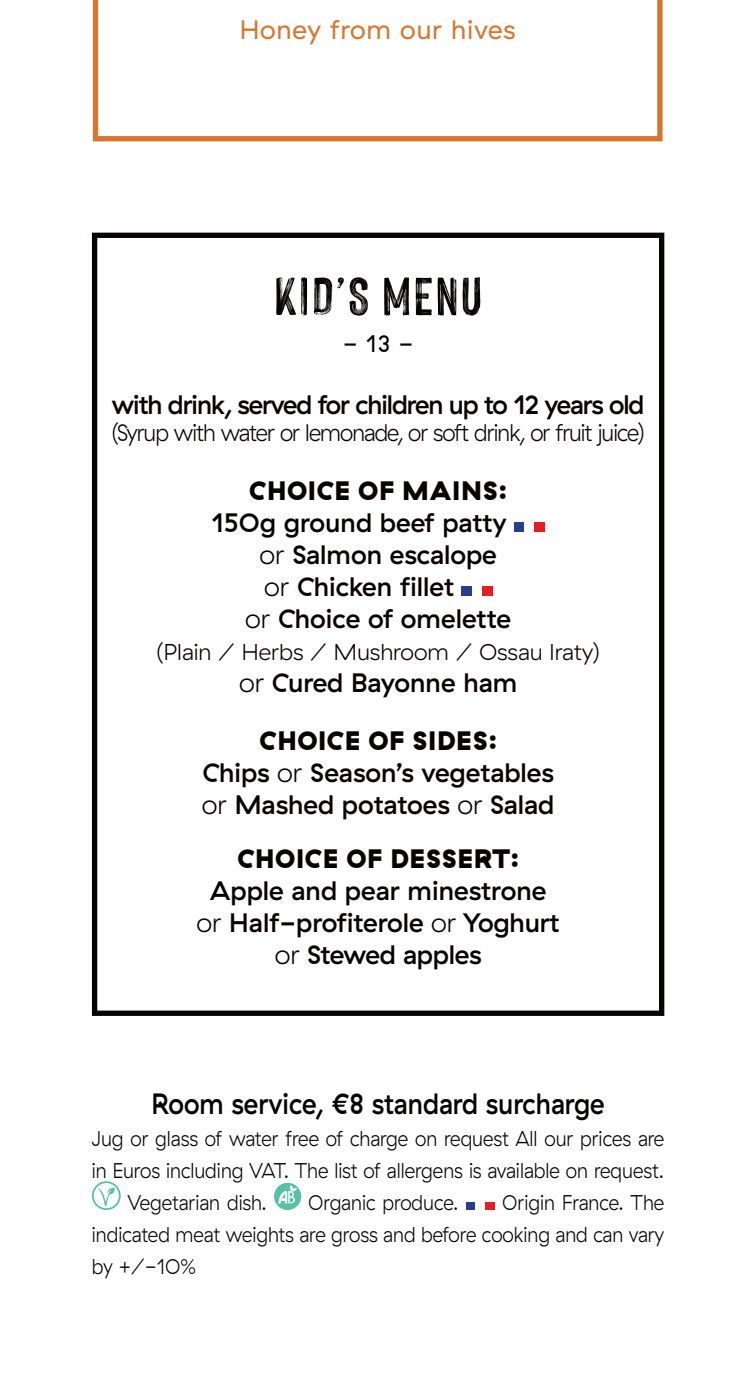
300 g beef rib steak 35 shallot preserves – roast potatoes	
Fillet of bass 23 lime zest – spinach rice	
Salmon escalope 22 creamy leeks – steamed potatoes	
Duck breast fillet 24 honey-arabica gravy sweet potato mash	



NEITHER MEAT NOR FISH

Selection of omelettes 14 (Plain / Herbs / Mushroom / Ossau Iraty) – chips or lettuce	
Seasonal vegetable tajine 13 orange zest, raisins	
Truffle essence flavoured ravioli 16 <i>(TuberAestivum truffle: 0.05% / broken truffles: 1%)</i> vegetable broth, Grana Padano	
Gnocchi, mushrooms in cream 15 Grana Padano	

VEGETARIEN



A SWEET FINISH

Signature dessert 12 <i>Philippe Urraca</i> Meilleur Ouvrier de France	
Baba au rhum 10 unctuous vanilla cream	
Pear and almond thin tart 9 Vanilla ice cream supplement : + 1.50€	
Fred's profiteroles 11	
Chocolate pot 7 salted butter caramel	
Apple and pear minestrone 7 raisins, vanilla-ginger syrup Blackcurrant sorbet supplement : + 1.50€	
Floating island, 8 pistachio cream, caramel and hazelnuts	
Indulgent coffee 10	

IN THE KITCHEN

ÉMILIE
Émilie using her experience and knowhow, Emilie delights in making you discover regional produce

OUR LOCAL SUPPLIERS

Fruit and vegetables
LA FRUITIÈRE and **LE JARDIN DE FLO**

Wines from **CAVE DE VÉRIZET**

Honey from our hives

KID'S MENU

– 13 –
with drink, served for children up to 12 years old
(Syrup with water or lemonade, or soft drink, or fruit juice)

CHOICE OF MAINS:
150g ground beef patty or Salmon escalope or Chicken fillet or Choice of omelette (Plain / Herbs / Mushroom / Ossau Iraty) or Cured Bayonne ham

CHOICE OF SIDES:
Chips or Season's vegetables or Mashed potatoes or Salad

CHOICE OF DESSERT:
Apple and pear minestrone or Half-profiterole or Yoghurt or Stewed apples

Room service, €8 standard surcharge
Jug or glass of water free of charge on request. All our prices are in Euros including VAT. The list of allergens is available on request.
Vegetarian dish. Organic produce. Origin France. The indicated meat weights are gross and before cooking and can vary by +/-10%