BISTROT MIRAUX *Created from a love of good taste*

French Bistro –Menu No. 4 | December 2025

FRENCH WHITE WINES

(glass 140 ml / bottle 750 ml)

Domaine La Bruyère AOC Touraine Chenonceaux – 32 PLN / 149 PLN
Honest Sauvignon Blanc from the Loire Valley. On the nose: unripe tropical fruit and green herbs. On the palate: crisp, juicy and refreshing. Perfect balance between acidity and fruit.

Bott Geyl Metiss AOC Alsace (organic) – 35 PLN / 159 PLN
Fresh, original, lively and delicate white wine from Alsace. Dominant herbal notes, yellow cherries and apricot, with the character of Pinot Bianco.

Marquis de Pennautier Chardonnay IGP Pays d'Oc – 160 PLN
Silky, rich Chardonnay with notes of apricot, pepper and butter. Creamy, well balanced, elegant.

Clos de Lunes "Lunes d'Argent" AOC Bordeaux – 200 PLN
Serious, dry wine created in Sauternes. Minerality, oak notes, citrus, white flowers and a touch of honey.

Bailly Reverdy "La Mercy Dieu" AOC Sancerre – 259 PLN
Subtle Sauvignon Blanc from the Loire Valley. Apricot, delicate acidity, oily texture, hints of mallow and flint.

Bernard Defaix AOC Chablis – 59 PLN / 259 PLN
Classic Chablis: vibrant, mineral, citrus, pear, granite. Subtle and firm.

Defaix Petit Chablis – 199 PLN
More delicate than classic Chablis. White flowers, lime, pear, pineapple. Soft, lively and sociable.

Defaix Chablis 1er Cru Côte de Lechet Réserve – 311 PLN
Crystal-clear, mineral, limestone-driven, subtly fruity. Toasty-buttery finish.

Chartron Puligny-Montrachet – 599 PLN
A great white Burgundy. Exceptional aromatic richness: fruit, mineral, mushroom and nut notes. Noble and melancholic.

FRENCH RED WINES

Madiran Ode d'Aydie – 25 PLN / 99 PLN
Raw, powerful, tannic, with elderberry notes. Blood-red and expressive.

Château Haut-Montplasir AOC Cahors – 31 PLN / 149 PLN
Classic Malbec: cherries, earthiness, soft tannins, strong local terroir character.

Despagne l'Onde AOC Bordeaux – 33 PLN / 159 PLN
Blueberries, violets, elderberry, fresh spice. Gentle, friendly Bordeaux.

Langlois Saumur Champigny (Organic) – 33 PLN / 159 PLN
Cabernet Franc: blackcurrant, raspberry, cherry, rounded tannins, well balanced.

Olga Raffault "Les Barnabés" AOC Chinon – 165 PLN
Rustic, earthy, violets, plums, oxidative tannins, vegetal acidity.

Clos du Caillou "Bouquet de Garrigues" AOC Côtes du Rhône – 200 PLN
Herbs (anise, licorice, white pepper), cherries, raspberries. Smooth, rounded, sweet tannins.

Courbis Saint-Joseph – 269 PLN
Fruity, peppery, berries, cherries, herbs — expressive, modern Syrah.

Seguin Manuel Pinot Noir AOC Bourgogne – 269 PLN
Ruby-colored, aromatic, red berries, flowers, smooth tannins.

Charmes de Kirwan "Les Charmes de Kirwan" AOC Margaux – 311 PLN
Model Bordeaux: blackcurrant, stone fruit, minerality, earthy-stable notes, harmony.

De Saulx Gevrey-Chambertin 1er Cru Rouge "Les Perrières" – 980 PLN
Modern Burgundy: forest floor, moss, sloe, warm oak notes, outstanding complexity.

ROSÉ WINES

AIX AOC Coteaux d'Aix-en-Provence – 35 PLN / 176 PLN
Salmon color, red fruits, peach, flowers, mineral finish.

SEMI-SWEET WINES

Château Jolys "Cuvée Jean" AOC Jurançon – 37 PLN / 186 PLN
Late harvest, candied fruit, orange peel, raisins, dried fruits, honey, high acidity.

CHAMPAGNES & SPARKLING WINES

Domaine de Menard Brut IGP Côtes de Gascogne – 37 PLN / 150 PLN
Tropical fruit, lily, delicate yeastiness, soft and flowing.

Langlois Brut AOC Crémant de Loire – 49 PLN / 199 PLN
Fresh, delicate bubbles, peaches, grapefruits, quince.

Deutz Brut Classic NV Champagne – 419 PLN
Elegant, subtle notes of mulberry and gooseberry, light creamy texture.

MIRAUX HOUSE WINES

Lorgeril Les Terrasses Chardonnay IGP Pays d'Oc
Lorgeril Les Terrasses Cabernet Sauvignon IGP Pays d'Oc

- Carafe 1/4 – 38 PLN
- Carafe 1/2 – 69 PLN
- Bottle – 90 PLN

FRENCH COCKTAILS & SPIRITS

Kir (white wine 140 ml, crème de cassis 5 ml) – 32 PLN
Lillet Spritz (sparkling wine 140 ml, Lillet 80 ml) – 36 PLN
Kir Royale (sparkling wine 140 ml, crème de cassis 5 ml) – 49 PLN
Ricard Pastis (anise) 40 ml – 25 PLN
Chambord (blackberry) 40 ml – 27 PLN
Grand Marnier (orange) 40 ml – 32 PLN
Grey Goose 40 ml – 27 PLN
Chopin Black 40 ml – 35 PLN
Gin Citadelle 40 ml – 30 PLN
Cognac Montifaud VSOP 40 ml – 49 PLN
Rémy Martin XO 40 ml – 129 PLN
Armagnac Gaston Legrand 1998 40 ml – 69 PLN
Calvados Papidoux XO 40 ml – 35 PLN
Rum Arcane Vanille des Îles (Mauritius) 40 ml – 29 PLN
Whisky Armorik Brest 2020 40 ml – 35 PLN

BELGIAN BEERS

Grimbergen / Leffe 330 ml – 19 PLN

WATER

Filtered tap water, carafe 500 ml – **free**
Krystaliczne Spring Water still/sparkling 300 ml – 8 PLN
Aqua Carpatica still/sparkling 750 ml – 19 PLN

SOFT DRINKS

Pepsi / Pepsi Zero / Tonic / Mirinda / 7Up Zero (200 ml) – 12 PLN
Apple or blackcurrant juice – 12 PLN

HOT DRINKS

Organic French teas – 19 PLN
Winter tea with fruits & spices – 25 PLN

COFFEE (CAFÉS RICHARD – Paris)

Espresso / Black coffee – 14 PLN
Double espresso – 20 PLN
Cappuccino / Latte – 19 PLN

10% service charge added for groups.
List of allergens available from staff.
Delivery: Pyszne.pl