BISTROT MIRAUX *Born from a love of good taste* FRENCH BISTRO

Menu No. 4 | December 2025

Dear Guests,

My cooking is born of passion and a need for authenticity.

I invite you to enter not with the eye of a critic, but with the sensitivity of a gourmet, leaving everyday judgments just outside the door. I would like you to find here the pleasure of sharing a table, a moment of comfort, and the quiet joy that flows from a simple, well-prepared dish. Enjoy your meal.

Chef Sébastien MIRAUX

Starters

- Organic “Mimosa” egg with tuna and Mimolette cheese – **31 PLN**
- Duck foie gras mi-cuit (50 g) with gingerbread garnish – **69 PLN**
- 6 or 12 snails in shells baked in garlic butter – **49 / 89 PLN**
- Romaine lettuce heart with aged Comté cheese, olive oil and balsamic vinegar (V) – **33 PLN**
- Celery remoulade with green apple and fresh coriander (V) – **31 PLN**
- 6 frog legs à la Bistrot Miraux – **69 PLN**
- Parisian-style herring salad – **37 PLN**

Soups

- Traditional baked French onion soup – **49 PLN**
- Goose and duck broth with offal and vegetable brunoise – **39 PLN**

Daily Menu

Tuesday to Friday, 1:00 pm – 4:00 pm
Starter or dessert & main course
Filtered water and coffee included – **79 PLN**

Kids' Menu

- Mashed potatoes & Strasbourg sausage – **29 PLN**
- Chicken fillet (100 g) with vegetables – **31 PLN**
- Two scoops of vanilla ice cream – **15 PLN**

Main Courses

From the Land

- Beef tenderloin (180 g), Choron sauce & fries – **148 PLN**
- Bavette steak (200 g) with shallot sauce & fries – **78 PLN**
- Grandpa Miraux's pot (boiled beef/pork/poultry with vegetables and broth) – **75 PLN**
- 5 dumplings with braised pork cheek, hunter's sauce – **51 PLN**
- Montmorency duck (approx. 200 g breast from southwest France) with cherry sauce *(Michelin-star restaurant dish)* – **87 PLN**
- Confit goose leg with Alsatian-style cabbage – **88 PLN**
- Old-style veal stew with wild rice – **79 PLN**
- Festive lamb confit shank with sweet potato purée – **129 PLN**

From the Sea

- Zander fillet (200 g), butter sauce, steamed potatoes – **119 PLN**
- Salmon fillet (200 g) with sorrel & wild rice – **65 PLN**
- **Choucroute de la Mer** – Alsatian-style sauerkraut in wine and beer with fish and seafood
  (cod, haddock, turbot, shrimp, mussels), min. 300 g – **99 PLN**

Desserts

- Chocolate fondant with crème anglaise – **35 PLN**
- Apple Tarte Tatin with vanilla ice cream – **36 PLN**
- Tahiti vanilla crème brûlée – **39 PLN**
- Rum-soaked baba with whipped cream – **41 PLN**
- Chef's macaron festival – 3 pieces with coffee/tea – **45 PLN**

L'Apéritif

- Selection of French cured meats – **96 PLN**
- Goose rillettes (100 g) – **35 PLN**
- Cheese platter (100 g) – **59 PLN**

- Parisian sandwich:
  ½ baguette, butter, ham, gherkin, lettuce – **49 PLN**

For Vegetarians & Side Dishes

- Bistro fries – **20 PLN**
- Ratatouille – **35 PLN**
- Steamed potatoes – **25 PLN**
- Sauerkraut – **20 PLN**
- Wild rice – **25 PLN**