

LUNCH

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP • 11

SOUP DU JOUR • 10

HORS D'OEUVRES

CRUDITÉ PLATE • 14

*Seasonal Fresh & Pickled Vegetables,
Roasted Red Pepper Hummus, Togarashi Spice, Capers*

WARM BAKED BRIE • 16

*Stonefruit Chutney, Basil, Honeycomb, Candied Pecans,
Bee Pollen, Housemade Brioche Crostini*

ARTISANAL LOCAL & IMPORTED CHEESE PLATE • 20

*Daily Selection of Four Cheeses, Mélange of Jams & Berries,
Housemade Sourdough Crostini and Lavash Crackers*

CHARCUTERIE PLATE • 21

*Daily Selection of Artisan Salumi & Cured Meats,
Housemade Chicken Paté, Whole Grain Espelette Mustard,
Cornichons, Sherry Aioli, Sourdough Crostini & Lavash*

ICED 'PLYMOUTH ROCK' OYSTERS • 18

*On the Half Shell with Cucumber Mignonette,
Smoky House Cocktail Sauce*

MIRBEAU ROASTED OYSTERS • 19

*Local 'Plymouth Rock' Oysters, Pancetta, Panko,
Fennel Pollen, Chive Fondue*

OIL & SMOKE-CURED MUSSELS • 15

*Miso Bacon Fat Butter, Housemade Cornbread,
Marinated Garden Tomatoes, Fennel Pollen*

VADOUVAN FRITTO MISTO • 19

*Buttermilk-Brined and Chickpea Flour-Dredged
Fresh Fish & Point Judith Calamari with Bell Peppers,
Red Onions, Niçoise Olive Salt, Fermented Chili Sauce,
Cuttlefish Ink Aioli*

DUCK WING DRUMMETTES • 18

Berry-Black Tea Glaze, Lavender-Peanut Gremolata

SALADES & BOULES

WARM MUSHROOM SALAD • 13

*Wild Mushrooms, Roasted Red Peppers, Artichoke Hearts,
Chèvre, Crispy Egg, Whole Grain Mustard Vinaigrette*

BISTRO SALAD • 10

*Baby Mixed Greens, Seasonal Vegetables & Heirloom
Tomatoes, Roasted Shallot & Balsamic Vinaigrette*

PANZANELLA • 15

*Fresh Cucumbers, Blackberries, Celery, Red Onions,
Fennel, Arugula, Housemade Dark Rye Croutons,
Champagne Vinaigrette with Dill Creme Fraiche*

SALADE NIÇOISE • 23

*Rare-Seared Tuna, Bibb & Mâche Lettuces, Pickled Egg,
Shaved Radish, Red Onions, Tomatoes, Capers, White Beans,
Espelette Vinaigrette*

CHILLED RICE BOWL • 13

*Heirloom Grains, Spring Peas, Cucumbers, Sultana,
Smoked Tofu, Pickled Red Onions, Lemon-Cilantro Vinaigrette*

ADD-ONS Salmon • 8 Chicken • 6

SPÉCIALITÉS & SANDWICHES

LUNCH TRIO • 14

Today's Quiche, Bistro Salad and Soup Selection

'SPA FISH' • MKT

Daily Seasonal Preparation of Fresh Market Fish

MUSSELS LYONNAISE • 19

*Local Mussels Steamed in White Wine with Sautéed Allium,
Parsley, Tasso Ham, Potatoes with Grilled Focaccia
and Smoked Tomato Butter*

CHICKEN SALAD WRAP • 15

*Lemon-Vadouvan Aioli, Sultana, Toasted Almonds
& Baby Greens in a Sundried Tomato Wrap with Side Salad*

VEGETARIAN-FRIENDLY CHICKPEA PATTY • 16

*Halloumi Cheese, Baby Greens, Spicy Yuzu Cucumbers
on a Kaiser Roll with Side Salad*

LOBSTER ROLL • MKT

*Beau Monde Aioli, Bibb Lettuce, Crisp Onions
on a Brioche Roll with Truffle-Parmesan 'House' Fries*

AVOCADO & BURRATA BLT • 18

*Marinated Garden Tomatoes, Local Thick-Cut Bacon
& Bibb Lettuce with Truffled Avocado Purée, Sherry Aioli
on Whole Grain with Truffle-Parmesan 'House' Fries*

MIRBEAU BURGER • 18

*8oz Prime Beef Burger on a Brioche Bun with Gruyère,
Field Greens, Roasted Portobello Mushroom & Caramelized
Onions with Truffle-Parmesan 'House' Fries*

PIZZAS AU PAIN PLAT

FROMAGE • 13

House Mélange of Cheeses, Tomato Ragout, Fines Herbes

CAPRESE • 14

*Fresh Tomatoes, Ramp Pesto, Fresh Mozzarella,
Parmesan, Basil*

ANDOUILLE & SPECK HAM • 16

Peperonata, Mushrooms, Smoked Cheddar, Arugula

 Mirbeau
INN & SPA

Life. Classically Balanced.

MIRBEAU.COM



Chef de Cuisine Jessica Childers

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness. Before placing your order, please inform your server of any dietary needs, restrictions, or allergies.

In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to 6 people. Groups of 7 or more people will be charged an 18% gratuity.

35 Landmark Drive - Plymouth, Massachusetts

For Reservations - 508-209-2393