

SOFITEL BIARRITZ LE MIRAMAR THALASSA SEA & SPA

I thank you for choosing the Sofitel Biarritz Le Miramar Thalassa sea & spa for your business or relaxation stay and I wish you a pleasant moment with us.

Drawing its inspirations from the culinary treasures of the Basque Country as well as from close Spanish influences, the Kitchen Chef of the Sofitel Biarritz Le Miramar Thalassa sea & spa will take care to highlight your senses with delicious specialities accompanied by the finest wines.

My team is at your disposal to make your stay unforgettable and to weave with you the harmonious links between legendary Basque friendliness and « The French lifestyle » unique to the Sofitel brand!

If you have any particular request, do not hesitate to contact me personally, I shall be pleased to help satisfy your expectations.

I wish you a very enjoyable stay at the Sofitel Biarritz Le Miramar Thalassa sea & spa.

BRUNO SAGNÉ
GENERAL MANAGER

BREAKFAST



You are invited to discover the breakfast buffet at the restaurant from 7:00 am to 10:00 am during the week and until 10:30 am on weekends and on French public holidays.

Breakfast in your room: for a quicker service, please make your breakfast selection and hang your order outside on the door knob before 3:00 am.

The French daily newspaper « Le Figaro » can be ordered by dialling 22.

We can also provide a take-away breakfast upon your request.

CONTINENTAL BREAKFAST

€ 29

HOT DRINKS

Coffee: pressed, filter, espresso or decaffeinated

Selection of teas and infusions

Monbana hot chocolate

FRESHLY SQUEEZED JUICES

Orange or Grapefruit juice

BAKERY BASKET

Selection of morning rolls and French pastries

Selection of jams: apricot, strawberry, raspberry, orange, mandarin, honey, chocolate

DAIRY PRODUCTS

Plain yogurt, fruits yogurt, cottage yogurt

FRUITY ADDITION

Fresh fruit salad

Seasonal fresh fruits

“DE-LIGHT” BREAKFAST (200 Kcal)



€ 29

HOT DRINKS

Coffee: pressed, filter, espresso or decaffeinated

Selection of teas and infusions

Light cocoa

FRUITY ADDITION

Fresh squeezed orange or grapefruit juice

Fresh fruit salad

Seasonal fresh fruit

BAKERY BASKET

French or whole-wheat bread, rusk

Selection of light jams: apricot, strawberry, orange, bilberry

Margarine

PROTEIN

Plain yogurt 0%, fruit yogurt 0%

Cottage cheese 0%, one light cheese portion

Soft-boiled egg

One slice of ham

“DELUXE” BREAKFAST

€ 49

Continental Breakfast including:

- An hot drink
- A freshly squeezed fruit juice
- A dairy product
- A bakery basket
- A fruity addition

And accompanied with:

- A glass of champagne Veuve Clicquot Brut, 13cl
- Eggs prepared according your choice served with two chosen fillings

À LA CARTE BREAKFAST

HOT DRINKS

Coffee: pressed, filter, espresso or decaffeinated	€ 5.30
Selection of teas and infusions	€ 5.30
Monbana hot chocolate	€ 5.30
Double espresso, Cappuccino	€ 7.50

FRUITY ADDITION

Freshly squeezed orange or grapefruit juice	€ 8.30
Detox Juice, anti-aging, energy	€ 7
Tomato juice	€ 7
Plate of seasonal fruits	€ 10

CEREALS € 6,50

Corn Flakes, Special K, Coco Pops, Country Store,
Fruit'n Fibres, Country mix bio muesli




EGGS

Two eggs, prepared according your choice	€ 17
<i>Boiled, fried, scrambled, poached, omelette, egg-white omelette</i>	
Served with two fillings of your choice: <i>Cheese, tomato, bacon, cooked ham, Country ham, fresh herbs, pork sausages</i>	

BAKERY

Bakery basket	€ 12
<i>2 French breads, 1 croissant, 1 mini pain aux raisins et 1 mini pain au chocolat</i>	
Toasts	€ 7
<i>Selection of 3 slices according to your choice</i>	

AROUND THE CLOCK

	Croque-monsieur with green salad	€ 14
	Fine slices of home smoked salmon	€ 24
	Basque delicatessen plate <i>Chorizo, Lomo, Country ham, Longanisse</i>	€ 18
	Classic Mixed Salad <i>Egg, tomato, cucumber, green beans, carrot</i>	€ 19
	Peasant Salad <i>Egg, tomato, chicken breast, croutons, onion</i>	€ 24
	Vegetables cream soup and its toppings	€ 13
	Selection of 3 cheeses	€ 14
	Basque cakes duo	€ 14
	Dark chocolate mousse	€ 13
	Seasonal fresh fruit salad	€ 10

BEST GOURMET BURGERS



FROM 11:00 AM TO 11:00 PM

Our burgers are prepared with European pure muscle beef and are chopped like at the butcher's.

All you need to do is to choose the sauce of your choice among the selection in order to add value to this exceptional chopped steak and bring it a unique flavor.

TRUFFLE*	<i>Chic and gourmand burger drizzled with its Truffle and Parmesan sauce</i>	€ 23
FLAME GRILLED*	<i>The grilled taste, as worthy as the summer grills, accompanied with grilled bacon and melted Cheddar cheese</i>	€ 23
MILD JALAPENO*	<i>The burger gently spiced by a soft chili Jalapenos sauce</i>	€ 23

*Served with French fries and salad

LUNCH AND DINER

FROM 11:00 AM TO 11:00 PM

À LA CARTE

Duck Foie Gras from Southwestern France € 29

Confit au torchon, lacquer Sangria and gingerbread



Six N° 3 Marennes oysters from Oléron € 22

Grilled beef fillet* € 36

Back golden hake, roasted with egg spiced € 32



Beef tartare and condiments* € 25



OMELETS € 20

Our omelets are prepared with 3 eggs and served with green salad.

Please select the filling of your choice:

- Nature
- Cheese
- Cooked Ham
- Tomato
- Fresh herbs
- Country Ham

PASTAS € 20

Please select your pastas: Penne or Linguine

Then select the filling of your choice:

- Nature
- All'Matriciana
- Pesto
- Ventrèche with cream
- Tomato

**Fishes and meats will be served with your selected accompaniment: French fries, rice, pastas, green salad or vegetables.*

LUNCH AND DINER

FROM 12:00 PM TO 2:00 PM
AND FROM 7:00 PM TO 10:00 PM

« A LA CARTE »

All of the restaurant « A la carte » dishes can also be served in your room with an additional fee of 20% per dish.

MENUS

Our menus change daily. Our head waiter will be pleased to give you further information.

MENU DU MARCHÉ (*only the evenings*) € 66



MENU DE-LIGHT € 60

MENU STARTER & MAIN COURSE or
MAIN COURSE & DESSERT € 51

CHILDREN'S MENU € 29

Customers on half or full board may choose from the “Menu du Marché” or the “Menu De-light” to be delivered to the room with an additional fee of 11€ per menu.

PACKED LUNCHES

Packed lunches are at your disposal. They are to order the day before; contents will be communicated with you at the time of the order.

TRADITIONAL € 39

Includes one mixed salad, one cold meat or fish with vegetables, one cheese, one dessert, one mineral water 50cl.

LOW CALORIE € 39

Includes one mixed salad, one cold meat or fish with vegetables, one light cheese, seasonal fruits, one mineral water 50cl.

Meat Origin available on request.

THE « DE-LIGHT » EXPERIENCE



Inventive, flavorful, exciting...

De-light means maximum pleasure and minimum calories. Give in to the temptation of gourmet cuisine without compromising your healthy lifestyle goals. Savor exquisite, nutritionally-balanced dishes featuring fresh, seasonal ingredients and offering memorable dining experiences.

Two De-light Menus are created every day, one for lunch, and another one for dinner. They include a starter, a main dish and a dessert.

These whole menus are between 350 and 500 Kcal each.

MENU DE-LIGHT € 60

We also propose you « A la Carte »:

STARTERS

Light prawn cocktail with grapefruit (145 Kcal) € 20
citrus vinaigrette

Sea-bass tartar, ginger and coconut (110 Kcal) € 20

MAIN COURSES

Range Chicken Supreme (190 Kcal) € 29
poached with mushrooms, cooking juices

Bream Fillet grilled on plancha, (195 Kcal) € 32
mix of basil cooked vegetables

DESSERTS

Bitter chocolate fondant, passion fruit cream (120 Kcal) € 14

Fruit slimming cobbler (80 Kcal) € 14
with white cheese sorbet

BEERS & SOFT DRINKS

STILL MINERAL WATER

Evian 100 cl	€ 8
Vittel 100 cl	€ 8
Abatilles 75 cl	€ 8
Vittel 50 cl	€ 5
Evian 50 cl	€ 5

SPARKLING MINERAL WATER

Badoit 100 cl	€ 8
Abatilles 75 cl	€ 8
Perrier 75 cl	€ 8
Chateldon 75 cl	€ 8
San Pellegrino 100 cl	€ 8
San Pellegrino 50 cl	€ 5
Badoit 50 cl	€ 5

SODAS

Fanta, Nestea, Schweppes, Schweppes agrum 25cl	€ 7
Bitter San Pellegrino 10cl	€ 7
Coca Cola, Coca Cola Light, Coca Cola Zéro 33cl	€ 7
Sprite 33cl	€ 7

BEERS

Kronenbourg, 5.5°, 33cl	€ 8
1664, 5.5°, 33 cl	€ 8
Heineken, 5°, 33cl	€ 8
Carlsberg, 5°, 33cl	€ 8
Edelweiss blanche, 5°, 33cl	€ 8
Affligem, 6.8°, 33cl	€ 8
Corona, 4.5°, 33cl	€ 8
Guinness, 4.2°, 33 cl	€ 8

ALCOHOL CAN DAMAGE YOUR HEALTH, PLEASE CONSUME IN MODERATION

NET PRICES SERVICE INCLUDED

CHAMPAGNES

BRUT CHAMPAGNE	37.5 cl	75 cl
Veuve Clicquot Brut		€ 95
Moët et Chandon Brut Impérial		€ 95
Ruinart Brut		€ 110
Laurent Perrier Brut	€ 50	€ 95
Laurent Perrier Ultra Brut		€ 100
Laurent Perrier Grand Siècle		€ 230
VINTAGE CHAMPAGNE		
Laurent Perrier Millésime 2006		€ 110
Dom Pérignon « Vintage » 2005		€ 250
ROSE CHAMPAGNE		
Moët et Chandon Rosé Impérial		€ 115
Laurent Perrier Cuvée Rosé Brut		€ 135
CHAMPAGNE BY THE GLASS		
Veuve Clicquot Brut, 13 cl		€ 16
Moët et Chandon Rosé Brut, 13 cl		€ 24

Vintages may change, thank you for your understanding. Your head waiter will be pleased to give you further information.

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NET PRICES SERVICE INCLUDED

WINES BY THE GLASS

WHITE WINES 15 cl

Bourgogne, Chablis, Domaine William Fevre 2014 **€ 14**
APPELLATION CHABLIS CONTRÔLÉE

Sud-Ouest, Jurançon sec, Domaine Cauhapé 2015 **€ 12**
« Chant des Vignes »
APPELLATION JURANÇON CONTRÔLÉE

Sud-Ouest, Jurançon moelleux, **€ 14**
Domaine Cauhapé 2014, « Ballet d'Octobre »
APPELLATION JURANÇON CONTRÔLÉE

Loire, Pouilly Fumé, Hubert Veneau 2015 **€ 13**
APPELLATION POUILLY FUME CONTRÔLÉE

RED WINES 15 cl

Bordeaux, Haut-Médoc **€ 14**
Les Allées de Cantemerle 2012
APPELLATION HAUT-MEDOC CONTRÔLÉE

Sud-Ouest, Iroulégu, Domaine Ilarria 2013 **€ 12**
APPELLATION IROULÉGUY CONTRÔLÉE

Rhône, Crozes-Hermitage, Domaine des Entrefaux 2014 **€ 13**
APPELLATION CROZES-HERMITAGE CONTRÔLÉE

ROSE WINES 15 cl

Côtes de Provence, Roubine, "La Vie en Rose" 2015 **€ 12**
APPELLATION CÔTES DE PROVENCE CONTRÔLÉE

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NET PRICES SERVICE INCLUDED

WINE SELECTION

For further choice, do not hesitate to ask for the restaurant wine list.

WHITE WINES	37.5 cl	75 cl
Vallée de la Loire, AOC Sancerre Domaine Tassin 2014	€ 26	€ 45
Sud-Ouest, AOC Iroulégu Xuri 2014	€ 30 (50 cl)	€ 40
Bourgogne, AOC Chablis Domaine William Fevre 2014	€ 30	€ 56
RED WINES	37.5 cl	75 cl
Bordeaux, AOC Saint-Estèphe Château La Commanderie, Cru Bourgeois 2011	€ 28	€ 54
Sud-Ouest, AOC Iroulégu Domaine Ilarria 2013	€ 25	€ 45
Vallée du Rhône, AOC Saint Joseph Domaine Chapoutier « Deschant » 2014	€ 28	€ 48
Bordeaux, AOC Pessac Leognan Château Bouscaut 2012	€ 40	€ 69
ROSE WINES	37.5 cl	75 cl
Sud-Est, AOC Bandol Fontbrune 2015	€ 25	€ 37

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