Virginie, Johan & the entire team
welcome you at

AU MIROIR

BRASSERIE



HISTORY



The Au Miroir building dates back to the 15th century and was originally named 'De Speghele'. The so-called 'Hôtel du Miroir' was converted in 1923-24 according to a design by architects C. Petein and P. Vanderheyden. Behind it, we find a former stable building and carriage house that now serves as a 'beer warehouse'.

So-called 'Au Miroir' according to sign inscription; original name 'De Speghele' dating back to the 15th century. According to the building permit, the so-called 'Hotel du Miroir' was designed by architects C. Petein and P. Vanderheyden (Brussels) in 1923-24; the former stable and carriage house behind it were originally accessible via a small gateway building that served as a 'beer warehouse' in Diksmuidestraat and is now part of number 8 in the street.

Wide house of four bays and three storeys under mansard roof (slate, mechanical tiles). Anchored yellow brick construction on bluestone plinth; use of simili and/or natural stone for cordons and flush lower sills. Round arched wall openings under connecting brick drip mouldings. Wooden eaves flashing on spindles. Four wooden dormer windows with semi-circular pediment and wing pieces. Former gatehouse of one bay and two storeys with undergable roof. Modified stepped gable.

Source:
Delepiere A.-M., Huys M. & Lion M. 1987: Inventory of cultural property in Belgium, Architecture, Province of West Flanders, District of Ypres, Canton of Ypres, Bouwen door deeeuwen heen in Vlaanderen llNl, Brussels - Turnhout.

Authors:
Delepiere, Anne Marie, Huys, Martine, Lion, Mimi

Date: 1987



We welcome you at
"Au Miroir" restaurant
where conviviality is key.
With a beautiful view of
the Ypres market square,
you can enjoy a snack and
a drink. A bonus is the
play corner where children
can also enjoy a carefree
restaurant visit.



BREAKFAST

8 AM - 11 AM

Freshly baked croissant & butter	€ 3,50
Portion of bread, lumberjack bread, white & brown, butter included	€ 3,50
Freshly baked baguette, butter included	€ 3,00
Nutella or strawberry jam from Bonne Maman	€ 1,00
Watou cheese 2 slices	€ 3,00
Chevalier ham	€ 3,00
Watou cheese and Chevalier ham	€ 4,80

8.30 AM - 11 AM

Portion of fresh-cut fruit	€ 6,00
Farmhouse yoghurt with Granola, nuts and fruit	€ 9,00
Eggs with slices of bread	
› Sunny side up eggs 2 pieces	€ 6,00
› Scrambled eggs 3 pieces	€ 6,60
› Soft-boiled egg	€ 4,20
French toast 2 pieces	€ 11,00
Toast of the house (toast with guacamole, smoked salmon and a poached egg)	€ 13,20
Eggs Benedict (toast with fried bacon, coppa or salmon, poached egg and hollandaise sauce)	€ 16,80
Pancake or waffle	
› With sugar	€ 6,00
› With fresh fruit and whipped cream	€ 10,50



HOT BEVERAGES

Espresso	€ 3,20
Double espresso	€ 4,90
Coffee	€ 3,20
Decaffeinated coffee	€ 3,30
Americano	€ 3,40
Cappuccino milk foam	€ 4,30
Cappuccino fresh whipped cream	€ 4,80
Latte macchiato	€ 4,50
Flavours: amaretto/ speculoos / hazelnut / caramel / vanilla	€ 1,00
Flat white	€ 4,50
Hot Chocomel	€ 3,60
Hot Chocomel Deluxe	€ 5,00
Hot chocolate milk / cold milk	€ 4,60
Fresh green tea Miroir / fresh ginger tea	€ 4,20
Tea nature/ lemon/ mint/ green/ chamomile/ rosehip	€ 3,30
Café latte / iced café latte	€ 4,50
Miroir's latte (karamel & vanilla)	€ 6,50
Chai latte	€ 4,80
Treat coffee	€ 10,00
Irish coffee (Irish Bushmills whisky)	€ 10,50
French coffee (cognac)	€ 11,00
Italian coffee (amaretto)	€ 10,50
Normand coffee (calvados)	€ 11,00
Spanish coffee (Licor 43)	€ 10,50
Baileys coffee	€ 10,00
Gluhwein	€ 7,50
Gluhwein flambée	€ 10,50
Jug of hot water	€ 0,20



FRESH PANCAKES & WAFFLES

8.30 AM - 11.30 AM & 2 PM - 6 PM

Kids pancake	€ 4,00
Adults + € 1,00	
With butter & sugar	€ 6,00
With chocolate sauce / whipped cream	€ 6,60
With ice cream & whipped cream	€ 7,70
With ice cream, whipped cream & chocolate sauce	€ 8,90
With fresh fruit and whipped cream	€ 10,50
Crêpe Miroir	€ 10,00
Crêpe Miroir flambée	€ 11,60

DESSERTS

11.30 AM - 10 PM

> Fresh cakes and other desserts available daily in our cake fridge, be sure to come and check it out.

Fresh chocolate mousse	€ 9,00
Warm apple pie with ice cream	€ 10,00
Moelleux with vanilla ice cream	€ 10,00
Fresh fruit & whipped cream	€ 9,00
Additional ice cream / whipped cream / chocolate sauce	€ 2,00

ICE CREAM

11.30 AM - 10 PM

Kids ice cream (additional € 1,50 for adults)	€ 5,50
Banana split	€ 9,80
Dame blanche	€ 10,00
Coupe vanilla	€ 9,00
Coupe chocolate	€ 9,50
Coupe Brésilienne	€ 10,00
Coupe advocaat	€ 10,50
Coupe strawberries (season)	€ 11,00
Coupe fresh fruit	€ 11,00

MILKSHAKES

11.30 AM - 10 PM

Vanilla / chocolate / banana	€ 8,00



BREAKFAST FORMATS

8 AM - 11 AM

COFFEE AND CROISSANT € 6,50

Freshly baked croissant, butter and a coffee or tea

START YOUR DAY € 16,00

Choice between a coffee, tea or chocolate milk
3 slices of lumberjack bread, baguette and butter
2 slices of Watou cheese & a slice of Chevalier ham
A portion of Nutella and Bonne Maman jam

8.30 AM - 11 AM

STANDARD BREAKFAST € 22,00

Choice between a coffee, tea or chocolate milk
Freshly squeezed fruit juice
3 slices of lumberjack bread, baguette and butter
Sunny side up or scrambled egg
2 slices of Watou cheese & a slice of Chevalier ham
A portion of Nutella and Bonne Maman jam
Greek yoghurt

TIME OUT BREAKFAST € 27,00

Choice between a coffee, tea or chocolate milk
Freshly squeezed fruit juice
3 slices of lumberjack bread, baguette and butter
Sunny side up or scrambled egg or boiled egg
Fried bacon
2 slices of Watou cheese & a slice of Chevalier ham
A portion of Nutella and Bonne Maman jam
Greek yoghurt with granola
Fresh-cut fruit

MIROIR'S BREAKFAST 2 PERS. € 72,00

Glass of cava
Choice between a coffee, tea or chocolate milk
Freshly squeezed fruit juice
3 slices of lumberjack bread, baguette and butter
Sunny side up or scrambled egg or boiled egg
Fried bacon
Smoked salmon
2 slices of Watou cheese & a slice of Chevalier ham
A portion of Nutella and Bonne Maman jam
Greek yoghurt with granola
Fresh-cut fruit

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BEERS

DRAUGHT BEERS

	25 CL	33 CL	50 CL
Stella	€ 3,20	€ 4,00	€ 6,20
Leffe blond		€ 5,20	€ 7,50
St. Bernardus tripel		€ 5,50	
St. Bernardus Abt 12°		€ 6,20	
Brugse zot		€ 5,50	
Tripel Miroir		€ 5,80	

ALCOHOL-FREE BEERS

	25 CL	33 CL
Stella 0,0 %	€ 3, 50	
Sportzot 0,4 %		€ 5,30
Ypra 0,0 %		€ 4,80
Hommel 0,0 %	€ 4,60	
Leffe brown 0,0 %		€ 4,90
La Trappe Nillis		€ 5,00
Sint-Bernardus 0,0 %		€ 5,00
Liefmans "Kriek on the rocks"	€ 5,00	
Kasteelbier Rouge 0,0 %		€ 5,50

LOCAL BEERS

	25 CL	33 CL	75 CL
Ypra		€ 5,00	
Omer		€ 5,00	
St. Bernardus prior 8°		€ 5,40	
Hommelbier	€ 4,50		

BOTTLED BEERS

	25 CL	33 CL
Leffe brown		€ 5,30
Rodenbach	€ 3,90	
Kriek Belle Vue Extra	€ 4,30	
Duvel		€ 5,30
Recommended beer of the Month		
Recommended beer 75 cl		

TRAPPIST BEERS

	33 CL
Westmalle tripel	€ 5,40
Orval	€ 5,90

SOFT DRINKS

	25 CL	50 CL
Coca Cola / zero	€ 3,30	
Fanta / Sprite	€ 3,50	
Chaudfontaine still / sparkling	€ 3,20	€ 5,70
Fuze Tea Peach	€ 3,50	
Ice Tea	€ 3,50	
Minute Maid apple	€ 3,60	
Schweppes Tonic / Agrum	€ 3,50	
Tönissteiner orange / lemon	€ 3,40	
Tönissteiner fruit mix / naranja	€ 3,50	
Chocomel / Fristi	€ 3,60	
Fever Tree Indian / Mediterranean / Ginger beer / Grapefruit / Raspberry	€ 4,70	
Homemade lemonade	€ 5,50	
Fresh fruit juice	€ 8,00	

SIDE DISHES

Garnishes	
› Lettuce and tomato	€ 3,60
› Raw vegetable salad	€ 3,80
› Salad of the season	€ 4,20
› Portion of hot vegetables	€ 4,60
Portion of fries or mashed potatoes or croquettes or rice	€ 3,00
Portion of mayo / ketchup	€ 1,00
Portion of Gruyère	€ 2,40
Basket of bread	€ 4,00

SNACKS

› Choice of vegetables can be found under side dishes mentioned above.

Spaghetti bolognaise, home made recipe since 1978	€ 17,00
Lasagne	€ 17,50
Tartiflette with Reblochon cheese (seasonal dish)	€ 20,40
Croque monsieur, sliced croque op a plate with mayo dip	€ 11,30
Croque boum-boum, croque monsieur with bolognaise sauce	€ 15,00
Croque madame (a croque with 2 sunny side up eggs)	€ 15,00

SALADS

Cheese croquette (2 pcs) salad + extra croquette: € 5,50	€ 19,00
Shrimp croquette (2 pcs) salad + extra croquette: € 8,00	€ 24,00
Caesar salad (rich salad of various fruits and vegetables, egg, fried chicken strips and homemade vinaigrette)	€ 24,00
Salad warm goat cheese (salad of various vegetables and fruits, delicious warm goat cheese Crottin de Chavignol, fried bacon bits, nuts, and a honey mustard dressing)	€ 29,00

VEGETARIAN & VEGAN

Vegi spaghetti	€ 17,00
Vegan spaghetti	€ 18,00
Tortelloni ricotta mozzarella and dried tomato (vegetarian)	€ 20,00

KIDS

› Children's dishes up to 12 years, adults surcharge of € 2,00

Kids spaghetti	€ 12,00
Frikandel, fries and apple sauce	€ 12,00
Fish & chips	€ 15,00
Cheese croquette, salad & fries	€ 11,60

MEAT

11.30 AM - 9.30 PM

> Our dishes are served with fries, mashed potatoes, rice or croquettes.

> Choice of vegetables can be found under side dishes on next the page.

Steak local Belgian white blue	€ 26,00
> Fresh sauces: mushroom / pepper / bearnaise	€ 4,00
Hamburger (home-made with 200 g of 100 % Irish beef)	€ 21,20
Stew with Rodenbach	€ 22,00
Chicken vol-au-vent	€ 20,40
Spit-roasted half chicken	€ 19,80
Ribs homestyle with fried wedges	€ 33,00
Americain, hand-cut beef tartare, with fries	€ 22,80

FISH

Fish stew, variety of North Sea fish, grilled and fries	€ 32,00
Royal sole meunière with chips and a salad (not served during the spawning season)	€ 34,00
Oriental style scampi, rice and wok vegetables	€ 28,00
Catch of the day	daily price

MUSSELS (JULY - OCTOBER)

> We work exclusively with day-fresh mussels to bring you the best quality. As a result, it may unfortunately happen that our stock runs out in the evening. Thank you in advance for your understanding.

Mussels nature	
> 800 g	€ 22,00
> 1,2 kg	€ 28,00
Mussels white wine	
> 800 g	€ 24,50
> 1,2 kg	€ 30,00
Mussel Au Miroir, Thai style, coconut milk, red curry, celery, ginger and pointed peppers	
> 800 g	€ 26,50
> 1,2 kg	€ 31,50



> Limitation of choice to 4 different dishes per table

> 1 table = 1 bill

> Extra plate = € 2.00

APERITIF

Aperitif of the house, elderflower & lime	€ 10,50
Limoncello spritz	€ 11,00
Aperol Spritz	€ 11,00
Picon (homemade by Charles)	€ 9,00
Picon bière (Rodenbach)	€ 9,50
Kirr, with white wine	€ 7,00
Kirr Royal, with cava	€ 9,00
Sangria white / red	€ 10,00
Ricard	€ 8,00
Porto white / red	€ 6,00
Pineau des Charentes	€ 6,00
Martini white / red	€ 6,70
Pisang / Campari / Safari with fresh fruit juice, agrum or tonic	€ 10,00
Midi Apéritifs Ruby Rush / Liquid Sunset / Classic Red with tonic 0,0 %	€ 11,00

GINS

Blind Tiger Piper Cubeda (spicy and aromatic) with Fever Tree Indian Tonic	€ 13,00
Blind Tiger Imperial Secrets (citrus and floral) with Fever Tree Mediterranean Tonic	€ 12,00
Blind Tiger Gin (bergamot, fig leaf & raspberry) with Fever Tree Raspberry Tonic	€ 12,50
Gin mare (mediterranean herbs) with Fever Tree Mediterranean Tonic	€ 15,00

WINE & SPARKLING WINE (ASK FOR OUR WINE MENU)

House wine (white, red, rosé) - glass	€ 4,90
House wine (white, red, rosé) - carafe 25 cl	€ 8,00
House wine (white, red, rosé) - carafe 50 cl	€ 15,80
Cava Chic - glass	€ 7,00
Cava Chic - bottle	€ 32,00
Champagne Moutard - glass	€ 12,00
Champagne Moutard - bottle	€ 60,00

COCKTAILS

Mojito, with white Bacardi rum	€ 11,50
Pornstar Martini Cava Chic Barcelona shot: € 2,00	€ 11,50
Negroni	€ 12,00
Pink Paloma with gin and grapefruit	€ 12,00
Limoncello sour	€ 12,50
Dark 'n Stormy, with Kraken (black rum), gingerbeer and a touch of sour	€ 13,00

MOCKTAILS

Mojito 0 %	€ 10,00
Pornstar Martini 0 %	€ 10,50
Pink Paloma with Midi Apéritifs Ruby Rush	€ 12,00
Opius Negroni	€ 13,00
Opius Sesam with mango and sesame seeds	€ 14,00

SPIRITS (5 CL)

Bacardi	€ 7,50
Bacardi 4y (brown rum)	€ 7,80
Kraken (black rum)	€ 7,80
Eristoff Vodka	€ 7,50
Amaretto	€ 7,50
Baileys	€ 7,50
Limoncello	€ 7,50
Cointreau	€ 7,50
Grand Marnier	€ 7,50
Calvados	€ 7,50
Licor 43	€ 7,50
Cognac Bisquit & Dubouche VS	€ 7,80
Cognac Moreau VSOP	€ 9,20
Johnnie Walker Red Label	€ 7,50
Bushmills Original	€ 7,50
Balvanie 12y Single Malt	€ 11,50

STEAK DAY

EACH THURSDAY
11.30 AM - 9 PM

Steak local Belgian white blue with fries

Fresh sauces: mushroom / pepper / bearnaise: + € 4,00

€ 19,00

MARKET MENU

SATURDAYS ONLY
11.30 AM - 2 PM

Soup or cold or hot starter

Main course

Coffee

€ 25,00

SHARING MENU (2P)

CHEF'S FANTASY
DAILY 6 PM - 9.30 PM

Aperitif of the house with bite

3 surprise dishes to share

Sharing dessert

€ 70,00
/ 2 pers

WEEKLY LUNCH

FROM MONDAY TO FRIDAY
11.30 AM - 2 PM

Soup, cold or hot starter

Main course, choice of meat or fish

Coffee & dessert

€ 25,00

+ € 15 per person for adapted wines

FINGERFOOD

11.30 AM - 9.30 PM

› Finger food can also be chosen as a sharing option, both at lunchtime and in the evening.

Nacho's (a la minute fried corn nachos)	
› Dip, freshly fried nachos with tomato salsa and guacamole as dip **(vegan)**	€ 11,00
› Deluxe, loaded nachos with melted cheese, guacamole, tomato salsa and sour cream	€ 15,00
Chef's pan con tomate y jamon (toast with garlic, fresh tomato, coarse sea salt and iberico ham)	€ 9,00
Scampi PIL PIL (scampi in spicy olive oil and Spanish herbs)	€ 12,00
Homestyle garlic sandwich, topper of the house!	€ 13,00
Calamari with homemade aioli	€ 12,50
Pan-fried black pudding with apple, Calvados, gingerbread crumble & chorizo	€ 16,00
Hot camembert, with multigrain bread, cranberries and apple	€ 15,50
White tripe, apple, pickles and mustard caviar	€ 12,20
Hot appetisers, selection of 12 snacks prepared in the oven	€ 16,00
Fried frogs' legs with fresh garlic	€ 17,00
Charcuterie board (smalt, rilette, pâté of Veurne, De Laet beef pastrami, capocollo toscani finocchiocarte, paleta Monte Nevado en coppa Oedslach coppan, Watou and Manchego cheese)	€ 25,40
Mixed portion (cheese & salami)	€ 12,50

FOODSHARING

5 PM - 9.30 PM

› Choose 3 dishes per 2 people to enjoy a full meal.

› Individuals may also order one dish though at a surcharge of € 2.00, this to balance the food cost.

Seasonal carpaccio	€ 12,00
Taco with fried halloumi, guacamole, honey and pickled onion **(vegetarian)**	€ 15,50
Home-made, hand-cut beef tartare Charolais with fries	€ 14,50
Fish and chips deluxe with homemade tartare	€ 16,00
Fish casserole, fresh fish from the North Sea in a creamy sauce	€ 18,00
Roasted marrowbone, coarse sea salt, chimichurri and toast	€ 21,50
Creamy risotto, mushrooms with a Spanish pluma	€ 14,80
Tagliata di manzo, tender beef steak, Parmesan cheese, sun-dried tomatoes, pine nuts and balsamic vinegar	€ 21,50
Crayfish-stuffed ravioli, langoustines on the plancha, butternut and green asparagus tips	€ 18,00
Yakitoris (tender chicken on a stick) with basmati rice	€ 14,00