



"FOR THE LOVE OF FOOD"

Lunch & Dinner menu

All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.



SHARING

CRISPY CALAMARI Aioli - lemon	65
MINI CHEESE CROQUETTES	50
FRITES MAISON (A) Belgian fries - beef stew - mustard seed - white onion	60
M/M NACHO'S Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream	68
CHEESE & SALAMI BOARD Gouda cheese - beef salami - Dijon mustard - pickles	99
M/M FISH TACO (A) Battered cod fillet - Pico-de-Galo - avocado - sriracha - sour cream	65
TRUFFLE BEEF SLIDERS Angus patties - brioche bun - truffle mayo - gherkins - cheddar - crispy onions - caramelized onion	70
PADRON PEPPERS (VG) Blistered Padron peppers - maldon salt	52
BBQ CHICKEN WINGS Chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites	55
MELTED CAMEMBERT (V) Rosemary bread - honey	90

**TOO MUCH OF
A GOOD THING CAN
BE WONDERFUL**

OYSTERS (S)

SERVED WITH LEMON AND
SHALLOTS VINEGAR

**FRESHLY SHUCKED
DIBBA BAY**

17 / PIECE

SOUPS & STARTERS

FRESH SOUP OF THE DAY 39

Please ask your waiter for today's fresh option

BELGIAN CHEESE CROQUETTES 50

Signature recipe with 3 cheeses - fried parsley

WAGYU BEEF CARPACCIO (R) 90

Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce

BURRATA (V) 90

Marinated cherry tomatoes - basil

ESCARGOTS DE BOURGOGNE (S) 88

Burgundy snails - garlic and parsley butter - sourdough

WAGYU TARTARE (R) 85

Raw wagyu - Belgian classic dressing - crispy baguette toast - crispy potato

GRILLED OCTOPUS 110

Roasted garlic - cherry tomato - capers - lemon - garlic aioli

ROASTED CARROTS (V) (N) 70

Honey roasted carrots - pesto - caramelized walnuts

COD FISH CROQUETTE (A) 70

Saffron beurre blanc - wilted spinach

GARLIC SHRIMPS (S) 82

Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast



ESCARGOTS DE BOURGOGNE



SANDWICHES AND TOASTS

SERVED TILL 5 PM

SOURDOUGH AVOCADO (VG)	49
Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough Add 2 eggs	15
CHICKEN AVOCADO WRAP	75
Chicken fillet - avocado - Pico-de-Gallo - sour cream - sriracha	
SMOKED SALMON BAGEL	89
Whole grain bagel - smoked salmon - cream cheese and herbs - red onion - capers - cucumber - roquette	
TOAST CHAMPIGNON (V)	59
Button and portobello mushroom - baby spinach - cream - herbs - roquette - sourdough Add 2 eggs	15
VEGGIE FOCACCIA (V)	60
Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli	
SPICY CHICKEN FOCACCIA	60
Spice marinated chicken - roasted peppers - rocket - Grana Padano - mayonnaise	

SALADS

CLASSIC CAESAR

62

Lettuce - Caesar dressing - Grana Padano - croutons - beef bacon -
add grilled chicken OR shrimps

18/22

CHEFS SALAD (N)

92

Lettuce - avocado - tomato - cucumber - soft boiled egg - beef bacon -
Gorgonzola - roasted potatoes - onion - pine nuts - goat cheese toast -
French dressing

SUPERFOOD SALAD (VG)

80

Avocado - quinoa - kale - radish - lettuce - pomegranate - sprouts -
toasted seeds - coriander

BETROOT & GOAT CHEESE SALAD (V) (N)

72

Roasted beetroot - dressing - goat cheese - green apple - onion - lettuce -
crushed candied walnuts

SALMON SALAD

90

Hot smoked salmon - mixed lettuce - green beans - fennel - radish -
cucumber - pickled onions - dill and sour cream dressing



SUPERFOOD SALAD

SIGNATURE BURGER



M/M BURGERS

SERVED WITH BELGIAN FRIES

Add beef bacon	10
Add cheese	5
SIGNATURE BURGER	115
Angus beef patty - peppercorn sauce - onion jam - camembert cheese - roquette lettuce - mushrooms - M/M Parmesan bun	
M/M BLACK ANGUS BURGER	90
Prime Angus beef patty - tomato - grilled onion - gherkins - cheddar - M/M BBQ sauce - M/M bun	
M/M CHICKEN BURGER	75
Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun	
VEGGIE BURGER (V)	75
Quinoa patty - burger sauce - iceberg lettuce - M/M Bun	

SEAFOOD LINGUINI



CHANGE TO GLUTEN-FREE
PASTA - IF YOU ASK NICELY,
IT'S FOR FREE ☺

PASTA

SEAFOOD LINGUINE (S) (A) Fresh calamari - shrimp - clams - bisque	110
SPAGHETTI CARBONARA Italian beef pancetta - organic egg - Grana Padano - cream - parsley - black pepper	80
RIGATONI BOLOGNESE Angus beef Ragu - cherry tomato - Grana Padano - cream	70
PENNE ARABIATTA (V) Spicy tomato sauce - capers - basil - Grana Padano	65

**STONE-BAKED WITH
SOURDOUGH BASE**

Daily available from 12pm onwards

SOURDOUGH AND CRISPY PIZZAS

Pizzas will be served as ready to ensure the quality of all the dishes.

Available daily from 12pm onwards

FIGS AND BACON

Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon

90

TARTUFFO (V)

Mozzarella - caramelized onions - mushrooms - rocket - mascarpone - truffle cream

105

CRISPY CARPACCIO - FRESH TOPPINGS

Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil

99

BURRATA (V) - FRESH TOPPINGS

Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce

99



CRISPY CARPACCIO

M/M STONE BAKED PIZZAS

Pizzas will be served as ready to ensure the quality of all the dishes.
Available daily from 12pm onwards

MARGHERITA (V)	69
Mozzarella - tomato sauce - basil	
NAPOLETANA	80
Mozzarella - tomato sauce - anchovies - capers	
QUATTRO STAGIONE	85
Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	
QUATTRO FORMAGGI	85
Mozzarella - Taleggio - Gorgonzola - Provolone	
ALA POLO	79
Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	
DIAVOLA	82
Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	
PEPPERONI	82
Mozzarella - olives - beef salami	
MEAT LOVER	99
Chicken breast - turkey ham - beef meatball - beef prosciutto - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	
CLASSIC CALZONE	82
Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	
PESCATORE (S)	89
Mozzarella - tomato sauce - fresh seafood - garlic	
MEDITERRANEAN VEGETABLES (VG)	72
Tomato base - spinach - roasted capsicum - zucchini - mushrooms - cherry tomato - artichokes - red onion - basil - herbs	
SPICY CHILI AND GARLIC SHRIMPS	82
Tomato base - chili - marinated garlic shrimps - Mozzarella	
"SHAUN'S" PIZZA	95
Beef salami - chili - olives - garlic - truffle oil - roquette lettuce	



CRISPY SKIN ON SALMON



FROM THE SEA (S)

- FISH AND CHIPS (A)** 105
Beer battered flaky cod - mushy peas - tartare - fries
- CRISPY SKIN ON SALMON** 120
Eggplant caponata - olives - tomato - zucchini - parsley potatoes - chermoula
- SEA BASS FILLET** 168
Cous cous - roasted vegetables - asparagus - mint - capers - roasted tomato

(A) alcohol, (V) Vegetarian, (S) Seafood, (VG) Vegan, (N) Nuts

All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.

MUSSELS & FRIES, OUR TRADITION!

MUSSELS ^(S)

½ KG OR A 1 KG OF MUSSELS SERVED WITH BELGIAN FRIES AND DIP

CLASSIC (A)

Fisherman's style - mirepoix - white wine - parsley

90 / 165

MEDITERRANEAN

Tomato sauce - mediterranean herbs - cherry tomatoes - onion - garlic - basil - capsicum - mirepoix

99 / 175

CHAMPAGNE AND CREAM (A)

Sparkling wine - cream - black pepper - parsley - mirepoix

99 / 175

GARLIC AND CREAM (A)

Cream - garlic - white wine - mirepoix

99 / 175

THAI CURRY

Thai curry - lemon grass - lime leaf - coconut milk - white wine - mirepoix

99 / 175



CLASSIC MUSSELS

FROM THE FARM

STEAK AND FRIES 110
Australian Angus Rump - 250 Days Grain Fed

GRILLED TENDERLOIN 250 GR 199
Kettle Farm, Ireland - Grassfed - Dry aged. Served with side of your choice

GRILLED RIB EYE 300 GR 199
Prime Angus - Grainfed. Served with side of your choice

Add roasted garlic butter 10

SAUCES

FORESTAL MUSHROOM (A) 10 BEARNAISE 10
Creamy sauce with mushrooms Eggs - tarragon - vinegar infusion

GREEN PEPPERCORN (A) 10 BLUE CHEESE 10
Typical Belgian green peppercorn sauce Blue cheese cream sauce

SIDES

BELGIAN FRIES 35

SKINNY FRIES 35

CRISPY TRUFFLE FRIES 40

SWEET POTATO FRIES 35

OVEN ROASTED POTATOES 35

MAISON MASH 35

SAUTEED SEASONAL VEGETABLES 35

GARDEN SALAD 35

GRATINATED CAULIFLOWER 30

FRENCH BEANS 30

BRUSSEL'S SPROUTS 30

ENDIVE SALAD 30

**COOKING FROM
THE HEART OF EUROPE**



GRILLED LAMB CHOPS

MEAT SPECIALS

CLASSIC BELGIAN BEEF STEW AND FRIES (A)	130
Braised beef in dark Belgian Leffe - Belgian fries - endive salad	
BIG CHICKEN BROCHETTE	105
Capsicum - onion - zucchini - sour cream - mushroom - side salad - harissa	
BEEF AND MASH	82
Traditional kale & mash - crispy onion gravy and thyme - crisp onions - beef bacon crumble	
CHICKEN SUPREME	130
Button and Portobello mushroom - cream - truffle oil - gratin dauphinoise - ginger and garlic baby carrots	
GRILLED LAMB CHOPS	199
Broad beans - mint - green beans - broccolini - gratin dauphinois - bone jus	

VEGETARIAN (V)

MUSHROOM AND TRUFFLE RISOTTO (V)	99
Seasonal mushrooms - carnaroli rice - Grana Padano - mascarpone - truffle oil - Porcini broth	
VEGETARIAN LASAGNA (V)	80
Mushrooms - zucchini - eggplant - capsicum - spinach - mozzarella - tomato sauce	
THAI CURRY (V) (VG)	75
Vegan vegetable curry - steamed rice	

A woman with long dark hair, wearing a light-colored halter top with a blue floral pattern and large gold earrings, is sitting at a white table outdoors. She is smiling and looking to her right. On the table in front of her is a glass of water with a wooden straw and sliced strawberries, a black bowl of food on a wooden coaster, and two black pepper mills. A large potted plant with large green leaves is behind her. The background shows a blurred outdoor setting with other plants and a building.

GOOD FOOD MAKES
OUR HOUSE A HOME