

"FOR THE LOVE OF FOOD"

Lunch & Dinner menu



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 – cheddo cheese – sour cream	68 ar
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 onio - caramelized onion	70 ons
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 Please ask your waiter for today's fresh option	39
BELGIAN CHEESE CROQUETTES Signature recipe with 3 cheeses - fried parsley	50
WAGYU BEEF CARPACCIO (R) Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce	90
BURRATA (V) Marinated cherry tomatoes – basil	90
ESCARGOTS DE BOURGOGNE (S) Burgundy snails - garlic and parsley butter - sourdough	88
WAGYU TARTARE (R) Raw wagyu - Belgian classic dressing - crispy baguette toast - crispy potato	85
GRILLED OCTOPUS Roasted garlic - cherry tomato - capers - lemon - garlic aioli	110
ROASTED CARROTS (V) (N) Honey roasted carrots - pesto - caramelized walnuts	70
COD FISH CROQUETTE (A) Saffron beurre blanc - wilted spinach	70
GARLIC SHRIMPS (S) Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast	82





49

60

SANDWICHES AND TOASTS SERVED TILL 5 PM

SOURDOUGH AVOCADO (VG)

SPICY CHICKEN FOCACCIA

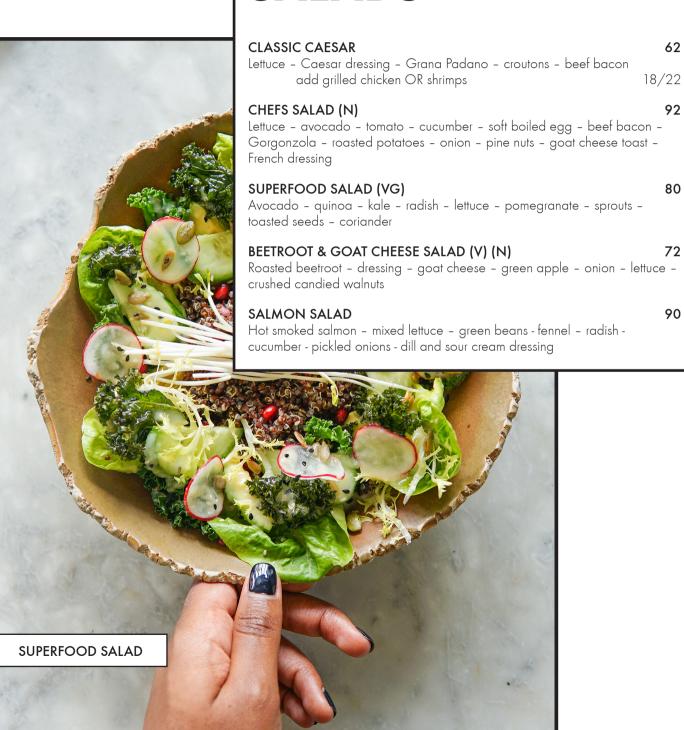
Add 2 eggs 15 CHICKEN AVOCADO WRAP 75 Chicken fillet - avocado - Pico-de-Gallo - sour cream - sriracha SMOKED SALMON BAGEL 89 Whole grain bagel - smoked salmon - cream cheese and herbs - red onion - capers - cucumber roquette TOAST CHAMPIGNON (V) 59 Button and portobello mushroom - baby spinach - cream - herbs - roquette - sourdough Add 2 eggs 15 **VEGGIE FOCACCIA (V)** 60

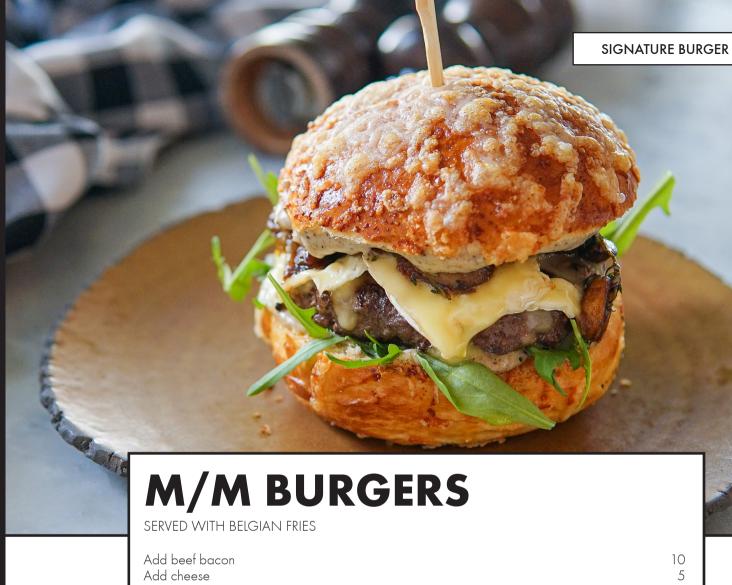
Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli

Spice marinated chicken - roasted peppers - rocket - Grana Padano - mayonnaise

Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough

SALADS





SIGNATURE BURGER

Angus beef patty - peppercorn sauce - onion jam - camembert cheese - roquette lettuce - mushrooms - M/M Parmesan bun

M/M BLACK ANGUS BURGER

Prime Angus beef patty - tomato - grilled onion - gherkins - cheddar - M/M BBQ sauce - M/M bun

M/M CHICKEN BURGER

Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun

VEGGIE BURGER (V)

Quinoa patty - burger sauce - iceberg lettuce - M/M Bun



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

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

STONE-BAKED WITH SOURDOUGH BASE

Daily vailable from 12pm onwards

SOURDOUGH AND CRISPY PIZZAS

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

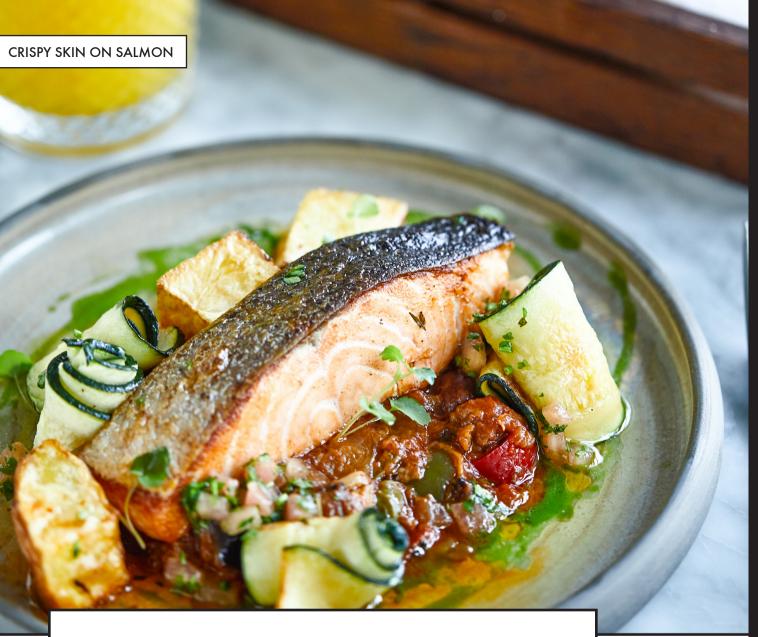
Available daily from 12pm onwards

FIGS AND BACON Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon	90
TARTUFFO (V) Mozzarella - carmelized 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 will be served as ready to ensure the quality of all the dishes. Available daily from 12pm onwards

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



FROM THE SEA (S)

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

MUSSELS & FRIES, OUR TRADITION!

MUSSELS (s)

 $\frac{1}{2}$ KG OR A 1 KG OF MUSSELS SERVED WITH BELGIAN FRIES AND DIP

CLASSIC (A) 90 / 165

Fisherman's style - mirepoix - white wine - parsley

MEDITERRANEAN 99 / 175

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

CHAMPAGNE AND CREAM (A) 99 / 175

Sparkling wine - cream - black pepper - parsley - mirepoix

GARLIC AND CREAM (A) 99 / 175

Cream - garlic - white wine - mirepoix

THAI CURRY 99 / 175

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



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 Eggs - tarragon - vinegar infusion Creamy sauce with mushrooms 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



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

