



"FOR THE LOVE OF FOOD"

Dinner menu





*M*aison Mathis pays tribute to the rich heritage of Belgian food culture. Taking inspiration from the best of many European cuisines, it's a place where we treasure & share our culinary legacy, just like our grandmothers did and their grandmothers before them.

Blending understated style with our signature community spirit, we invite everyone to join us in celebrating 'joie de vivre'; the joy of life. Of sharing good times and beautiful things.

From a light breakfast or lunch, to coffee, cocktails or dinner overlooking the Arabian Ranches landscape, Maison Mathis offers a welcoming and honest dining experience for all.

Our Chef Bart Thoelen

Growing up on farms in the Belgian countryside and visiting the local seaside fish markets during family vacations, his passion for quality ingredients began at a young age. In 2003, after building his knowledge in his home country for 10 years, Bart relocated to the south of France. Inspired by local producers he further expanded his culinary repertoire, with a focus on high end Catalan cuisine. In 2010, Bart was awarded his first Michelin star. Barts respect for taste and texture, along with his dedication to sourcing the best quality produce translate into simple yet exceptional dishes and compliment the Maison Mathis ethos of pleasure, simplicity & tradition.



WHILE YOU WAIT

ROASTED SPANISH CRISTAL BREAD (V) With tomato and olive oil	28
CAVIAR D'AUBERGINES (V) Charcoal grilled eggplant, black olives, olive oil and chili	45
DUCK RILETTE ON TOAST Duck confits legs, pickle and Dijon mustard	55
ESCARGOTS DE BOURGOGNE Oven grilled snails with garlic butter	85
36 MONTHS CURED PORK "BELLOTA" HAM (P) Spanish 36 months cured pork ham served with roasted bread	125
MINI CHEESE CROQUETTES Home recipe with three cheeses, fried parsley and mustard dressing	48
MM FISH TACOS (S) Battered cod filet, sour cream, Mexican salsa, guacamole served with flour tortilla	58
FRIED CALAMARES (S) With aioli and chili mayo	59
COD 'ACRAS' CROQUETTES (S) Ginger, coriander and fresh chili dip	45
MINI TRUFFLED CROQUE MONSIEURS Toasted sandwich bread, Gouda cheese, turkey ham and truffled cream	48
ALBONDIGAS (A) Angus beef meatballs, spicy tomato sauce and aioli	45
PIZZA CARPACCIO Cold and crispy pizza with beef carpaccio, fresh heritage tomato, rocket and parmesan	95
PIZZA BURRATA (V) Cold and crispy pizza with burrata, fresh heritage tomato, basil, rocket and olive tapenade	95

(A) alcohol, (V) Vegetarian, (P) Pork, (R) Raw, (S) Seafood

All prices are AED and inclusive of 10% Municipality charge and 10% Service charge.

Delicious dinner at the Maison

SERVED 5 PM - 10.45 PM

OYSTERS (S)

ONE PIECE	25
½ DOZEN	125
DOZEN	225

SOUPS

ITALIAN STYLE MINISTRONE	48
Market vegetables, braised beef shank and gremolata	
MEDITERRANEAN BOUILLABAISSE (A) (S)	75
Daily fish selection, prawns, clams, mussels, crustacean broth, saffron, garlic toast and rouille	
CHILLED VICHYSOISE (V)	38
Velvety vegetable soup served chilled with a drizzle of extra virgin olive oil	

STARTERS

BELGIAN CHEESE CROQUETTES (V)	55
3 cheeses signature recipe, fried parsley and Dijon mustard dip	
TUNA TARTARE (R) (S)	79
Hand cut tuna loin with classic garnish	
HOUSE CURED BEETROOT SALMON (S) (R)	69
Cured salmon, beetroot, frisee, sour cream and grilled toast	
BLACK ANGUS BEEF CARPACCIO (R)	85
Thinly sliced raw beef, rocket, parmesan, extra virgin olive oil, capers and croutons	
ITALIAN BURRATA (V)	90
Burrata, heritage tomatoes, basil and olive tapenade	
ROASTED CAULIFLOWER (V) (N)	58
Parmesan, cauliflower cream, gorgonzola and toasted hazelnuts	
BABY PICKLED HERITAGE BEETS SALAD (V)	55
GREEN BEANS SALAD (V) (A)	55
Pickled onions, sprouts, cabernet sauvignon vinegar	

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SALADS

MAISON MATHIS CHEF`S SALAD (N) (P)	89
Pork bacon, gorgonzola, onions, potatoes, avocado, tomato, cucumber, sprouts, boiled egg, roasted pine nuts, mixed leaves and goat cheese on toast	
CAESAR SALAD (P) (S)	55
Romaine leaves, caesar dressing, anchovis, pork bacon, sourdough croutons, Parmesan	
add grilled free range chicken breast	30
add shrimps	30
SUPERFOOD QUINOA SALAD (V)	73
Red quinoa, avocado, kale, sprouts, roasted seeds, cucumber, pomegranate and mixed leaves	
BEETROOT & GOAT CHEESE SALAD (V) (N)	68
Oven roasted beetroot, goat cheese, green apple, baby gems, raspberry dressing and walnuts	
CLASSIC NICOISE SALAD (S)	75
Olive oil confit tuna filet, anchovies, green beans, cherry tomatoes, black olives, capers, potatoes, boiled egg, mixed leaves and french dressing	
ENDIVES & BLUE CHEESE SALAD (V) (N)	69
Blue D'auvergne, green apple, candied walnuts, endives & frisee, croutons	
add pork bacon	25
CLASSIC GREEK SALAD WITH FETA (V)	58
Mediterranean charcoal grilled vegetables, tomato, olives, feta, red onion and dill	

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*PIZZA
DELIVERY
AVAILABLE!*

KINDLY ASK YOUR WAITER FOR MORE
INFORMATION ABOUT THE MENU OR VISIT
DELIVEROO.COM



SIGNATURE PIZZAS

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

ALL PIZZAS ARE PREPARED IN A PORK ENVIRONMENT

CLASSIC MARGARITA (V) Mozzarella "fior di latte", tomato sauce and basil	59
QUATTRO FORMAGGI (V) Mozzarella "fior di latte", Taleggio, Gorgonzola and Provolone	82
QUATTRO STAGIONE (P) Mozzarella "fior di latte", tomato sauce, artichokes, mushrooms, Pork ham, black olives and tomato	85
NAPOLETANA (S) Mozzarella "fior di latte", tomato sauce, anchovies and capers	68
PESCATORE (S) Mozzarella "fior di latte", tomato sauce, fresh seafood and garlic	82
PROSCIUTTO & ROCKET (P) Mozzarella "fior di latte", tomato sauce, San Daniele Prosciutto, capers and rocket	76
ALLA POLLO Mozzarella "fior di latte", tomato sauce, chicken breast, capsicum, caramelized onion	59
DIAVOLA (P) Mozzarella "fior di latte", tomato sauce, chorizo, black olives and chili	68
SPECK (P) Mozzarella "fior di latte", tomato sauce, speck, capers and onion	78
CALZONE (P) Mozzarella "fior di latte", tomato sauce, Provolone, parmesan, pork ham, mushrooms, artichokes and egg	72
SOURDOUGH SAVOIE (V) Sour cream, Reblochon, onions fondue and rocket	89
SOURDOUGH TARTUFO (V) Mozzarella "fior di latte", onions fondue, mushrooms, rocket, mascarpone and black truffle cream	96
CARPACCIO Cold crispy pizza with beef carpaccio, fresh heritage tomato, rocket and parmesan	95
BURRATA (V) Cold crispy pizza with burrata, fresh heritage tomato, basil, rocket and olive pesto	95

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M/M BURGERS & HOT DOGS

SERVED WITH BELGIAN THICK CUT FRIES

SIGNATURE BURGER	89
Prime Angus beef, blue cheese, iceberg lettuce, tomato, crispy onions, pickled cucumber, peppercorn sauce, MM brioche bun	
MM ANGUS BURGER	79
Prime Angus Beef, cheddar, classic burger garnish, MM BBQ sauce, MM brioche bun	
MM BACON BURGER (P)	89
Prime Angus Beef, cheddar, classic burger garnish, MM BBQ sauce, MM brioche bun, streaky roasted pork bacon	
CRISPY CHICKEN BURGER	69
Breaded chicken, slaw, chili & lime mayo and MM brioche bun	
PULLED BEEF SANDWICH (A)	75
Guinness braised brisket, coleslaw, BBQ ketchup and MM ciabatta	
BEER BATTERED COD BURGER (A) (S)	75
Battered cod, tomato, iceberg lettuce, tartare sauce and MM Brioche bun	
MM SPICY DOG	65
Beef sausage, MM brioche bun, house made kimchi, caramelised & crispy onions, pickled cucumbers and mustard dressing	
MM SMOTHERED DOG (A)	75
Beef sausage, Guinness braised brisket stew, caramelised onions, pickled cucumber and beef bacon crumble	

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M/MADE FOR SHARING

LOBSTER LINGUINE FOR TWO (A) (S)

295

650gr Canadian east coast lobster, tomatoes and tarragon

PASTA

ALL PASTA DISHES ARE AVAILABLE WITH GLUTEN FREE PENNE

SPAGHETTI VONGOLE (A) (S)	78
Carpet shell, garlic and parsley	
SEAFOOD LINGUINE (A) (S)	85
Calamari, shrimps, clams, green crab, mussels and tomato sauce	
BROCCOLI WHOLEGRAIN SPAGHETTI (V)	69
Pan-fried broccoli, spinach, parmesan and extra virgin olive oil	
SPAGHETTI CARBONARA (P)	69
Italian pork pancetta, eggs, parsley and parmesan	
PENNE ARRABIATA (V)	58
Spicy tomato sauce, fresh basil, parmesan and capers	
RIGATONI BOLOGNESE (A)	65
Minced beef & tomato stew and parmesan	
MAC & CHEESE (P)	55
Macaroni, parmesan, gorgonzola cream sauce and pork ham	

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M/MAINS

PARMIGIANA (V) (N)	75
Fried eggplants, tomato sauce, parmesan, provolone, pistacchio and basil	
GRAIN FED STEAK TARTAR & BELGIAN FRIES (R)	125
Raw Angus beef, egg yolk, capers, gherkins, onion, house dressing and Belgian fries	
SEASONAL MUSHROOM AND TRUFFLE RISOTTO (V) (A)	85
Creamy traditional Arborio risotto, seasonal mushrooms and parmesan cheese	
CORN-FED ROASTED CHICKEN	128
Seasonal forest mushrooms, roasted potatoes, chicken glaze and truffle oil	
BOEUF BOURGUIGNON (A)	128
Beef bacon, red wine, shallots, mash, toast and bone marrow	
GRILLED PORK SAUSAGE & CARROT MASH (P)	75
Pork sausage, carrot mash, crisp onions, onion gravy and mustard seeds	
BELGIAN BEER BRAISED PORK CHEEKS (P) (A)	135
Braised in Belgian beer, endives salad and roasted potatoes	
18 HOURS SLOW BRAISED BEEF SHORT RIB	148
Home made beans stew and M/M mash	
BEER GLAZED PORK RIBS (P) (A)	135
House made beer glaze, roast potatoes and coleslaw	

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M/MADE FOR SHARING

WHOLE ROASTED SNAPPER FOR TWO (A) (S) Confit potato, tomato and fresh herbs	285
LOBSTER LINGUINE FOR TWO (A) (S) 650gr Canadian east coast lobster, tomatoes and tarragon	295

FROM THE SEA (S)

CLASSIC FISHERMAN STYLE MUSSELS (A) Mussels 1KG, fennel, celery, onion, parsley, Belgian fries and classic dip	145
FISH & CHIPS (A) Beer battered fresh Cod, minted mushy peas, Belgian fries and tartare sauce	109
GRILLED SEABASS FILET - CHERMOULA Fennel, potato and cherry tomatoes stew, green asparagus and chermoula	140
SKIN ON SAUTÉED COD LOIN Truffled potato mousseline, wilted spinach and crispy potato crumble	128

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GRILLED CUTS

GRILLED BLACK ANGUS RIB-EYE 300GR	149
Mixed green salad and roasted tomatoes	
GRILLED BLACK ANGUS TENDERLOIN (A)	179
Red wine shallots, mixed green salad and roasted tomatoes	
GRILLED BLACK ANGUS FILET MIGNON	135
Thin grilled slices of premium tenderloin, mixed green salad and roasted tomatoes	
GRILLED BLACK ANGUS FLANK (A)	99
Red wine shallots, mixed green salad and roasted tomatoes	
GRILLED LAMB CHOPS	155
Mediterranean ratatouille, roasted potatoes, roasted tomatoes and rosemary gravy	

M/MADE FOR SHARING

ROASTED SHOULDER OF LAMB	295
Lamb shoulder slow roasted in the oven, roasted potatoes and gravy	

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M/MADE CHEESES

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|---|----|
| M/M CHEESE SELECTION (V) (N) | 85 |
| Our selection of perfectly mature European cheeses served with fresh grapes, nuts, bread and crackers | |
| MELTED CAMEMBERT CHEESE | 65 |
| Garlic and herbes roasted bread, blue berries jam and crackers | |

SIDES

Roasted Mediterranean ratatouille (V)	38
Glazed honey & thyme beetroots (V)	30
French beans (V)	30
Steamed seasonal vegetables (V)	35
Sweet potatoes (V)	28
Maison mash (V)	25
Belgian fries (V)	25
Shoestring fries (V)	25
Crispy truffle & parmesan cheese fries (V)	38
Green salad - French dressing (V)	25
Sautéed spinach (V)	35
Coleslaw (V)	25
Oven roasted potatoes (V)	30
Roasted garlic & parmesan mash (V)	25

SAUCES

Green peppercorn (A)
Seasonal mushroom (A)
Blue cheese (V)
Red wine (A)
Maître d'hôtel farm butter (V)
Béarnaise (V) (A)
Choron (V) (A)

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EVERY
MONDAY

MUSSELS FROM THE HEART FOR THE STOMACH

MUSSELS PROVENCAL (A) (S)

Tomato, white wine, garlic, capsicum, parsley and tarragon

CURRIED MUSSELS (A) (S)

Shallots, white wine, coconut cream, thai spices and coriander

ROQUEFORT MUSSELS (A) (S)

Blue cheese, shallots, white wine, cream and parsley

CLASSIC FISHERMAN STYLE MUSSELS (A) (S)

Fennel, celery, onion, parsley, Belgian fries and classic dip

- **165 AED** -

INCLUDES CARAFE (250ML) OF WHITE HOUSE WINE





EVERY WEDNESDAY

LADIES NIGHT

Ladies, gather the gang & swing by every Wednesday to enjoy a refined dining and social experience in the heart of Arabian Ranches.

LADIES SOCIETY MENU

3 course set menu including a carafe of wine and a welcome cocktail for **AED 195!**

29 AED SPECIALS

Throughout the night, ladies can enjoy a variety of specially selected cocktails and wines for just 29 AED each.

*Live music from
Richard Kennedy*

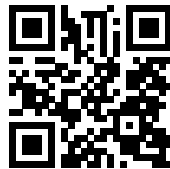







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