



"FOR THE LOVE OF FOOD"

Breakfast & lunch 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.





*Delicious breakfast
at the Maison*

SERVED FROM 7 AM - 2 PM



RISE & SHINE

MAISON MATHIS START (S)	65
Turkey ham, scrambled egg, smoked salmon, Gouda, fruit salad, house baked bread with condiments, MM croissant	
ENGLISH START (P)	82
2 eggs your way, pork or beef bacon, pork sausage, black pudding, grilled tomato, hash brown, baked beans, mushroom and toast	
BEEF BRISKET BREAKFAST HASH	68
Braised brisket, onions fondue, potatoes, sunny side up egg	
SIGNATURE M/M GRANOLA (V) (N)	47
Mixed nuts, oat-flakes, sunflower & chia seeds, organic yoghurt and maple syrup	
BLUEBERRY PANCAKES (V)	45
House made blueberry jam and fresh whipped cream	
FRENCH TOAST (V)	45
Maison Mathis brioche, icing sugar, cinnamon and English vanilla cream	
BRUSSELS STYLE WAFFLES. LIGHT AND CRISPY; A BELGIAN INSTITUTION (V)	48
2 to your choice: mixed berries, blueberry jam, whipped cream, chocolate sauce, Nutella, salted caramel sauce and roasted nuts	
FRUIT SALAD (V)	44
Daily selection of fresh fruits and mint	
SOURDOUGH & AVOCADO TOAST (V)	49
Smashed avocado, tomato, cucumber, spring onion, pomegranate, sunny side up egg and sprouts	
Add cured beetroot salmon	25
Add Spanish Jamon Belotta cured ham (P)	45

**WE CARE ABOUT TASTE, ENJOY YOUR EGGS
FROM "FREE RANGE" CHICKENS.**

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

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M/M BAKERY (V)

PLAIN CROISSANT	12
PAIN AU CHOCOLAT	15
CHEESE CROISSANT	15
ALMOND CROISSANT	15
LOADED CROISSANT (N) Nutella, banana, salted peanut crumble	25
MAISON MATHIS MUFFINS	14
CHOCOLATE & VANILLA ÉCLAIR	16

THE EGGS

TWO EGGS YOUR WAY	25
Boiled/scrambled/sunny side up/over easy/poached MM brioche, farmers butter	
- Add beef bacon / pork bacon (P)	
pork sausage (P) / black pudding (P)	25
- Add baked beans / fried potatoes / hash brown / mushrooms / grilled tomato	15
BENEDICT (P)	55
Brioche roll, beef or pork bacon and hollandaise	
ROYALE (S)	65
Brioche roll, smoked salmon and hollandaise	
FLORENTINE (V)	55
Brioche roll, wilted spinach and hollandaise	
À L'ARGENTEUIL (V)	60
Brioche roll, grilled green asparagus and hollandaise	
FARMERS OMELETTE (P)	55
Pork bacon, onions, mushrooms, cheese and parsley	
EGG WHITE OMELETTE (V)	39
Wholegrain toast, shallots, spring onions, tomato, chives and parsley	
HUEVOS ESTRELLADOS (V)	49
Crispy sliced potato, soft fried eggs and caramelised onions	
Add Spanish Jamon Belotta cured ham (P)	45

Visit our bakery to sample a wider selection of our freshly made breads, pastries & cakes. Available to eat in or take away.

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M/M SIGNATURE SUPREME SMOOTHIES

ALL OUR SUPREME SMOOTHIES ARE DAIRY FREE AND CAN BE PREPARED 100% VEGAN AT YOUR REQUEST.

GREEN MACHINE 35

Pure nutrition with high amounts of Iron, proteins, minerals & vitamin A & C.
A superfood boost with wealth of health benefits.

THE BLEND: Spinach, fresh green apple, pear, cucumber & mint.

BEET'OX 35

A fantastic source of iron, potassium, magnesium, folic acid & vitamins A, C & B6.
Great for the morning after the night before.

THE BLEND: Red beetroot, fresh orange juice, ginger, honey, cucumber & fresh lemon juice.

DR. YELLOW 35

Wonderfully delicious. An excellent source of vitamins, electrolytes, minerals & fibre plus high levels of tryptophan for a bright & happy mood.

THE BLEND: Melon, fresh orange juice, banana, honey.

BERRY SKINNY 35

Beside the great nutrition benefits you get from beetroot, these little berries are full of antioxidants, fibre, folate & minerals.

THE BLEND: Red beetroot, mixed berries, fresh orange juice & orgeat syrup.

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GOOD FOOD
COMFORTS
A HUNGRY SOUL



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

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OYSTERS

Fine de Claire: Juicy, lightly fleshy, with a good salt balance. Served with lime & shallot vinegar.

ONE PIECE	25
½ DOZEN	125
DOZEN	225

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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SOUPS

ITALIAN STYLE MINISTRONE	48
Market vegetables, braised beef shank and gremolata	
MEDITERRANEAN BOUILLABAISSSE (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	

SANDWICHES

ALL M/M SANDWICHES ARE SERVED WITH A SIDE SALAD

THE BELGE (P)	55
White baguette, pork ham, Gouda, tomato, cucumber, lettuce leaves, boiled egg and mayonnaise	
ROAST BEEF SANDWICH	85
Toasted sourdough bread, roast beef, Portobello mushrooms, crispy onions, lettuce leaves and horseradish	
CLUB SANDWICH (P)	68
MM brioche, grilled chicken breast, Gouda, pork bacon, avocado, boiled egg, tomato, cucumber, gherkins, lettuce leaves and yoghurt dressing	
MUSHROOM & SPINACH ON TOAST (V)	55
Sourdough toast, sautéed Portobello mushroom, spinach, onions, sour cream, rocket, chives	
GRILLED CHICKEN WRAP	65
Chicken breast, avocado, Pico de Gallo, iceberg lettuce, coriander, sour cream and chili	
LOBSTER ROLL (S)	95
Poached Canadian east coast lobster, classic dressing, brioche roll and potato chips	

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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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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	
BETROOT & 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
QUATRO 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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PASTA

ALL PASTA DISHES ARE AVAILABLE WITH GLUTEN FREE PENNE

LOBSTER LINGUINE FOR TWO (A)	295
650gr Canadian east coast lobster, tomatoes, tarragon	
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/M SPECIALS

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	
BEER GLAZED PORK RIBS (P) (A)	135
House made beer glaze, roast potatoes and coleslaw	

FROM THE SEA (S)

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

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FROM THE GRILL

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

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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)

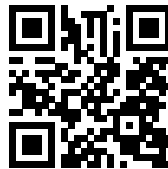
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OUR HOUSE A HOME**

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www.mm-argc.com
 bonjour@mm-argc.com
 04 450 1313



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