



"FOR THE LOVE OF FOOD"

Lunch & Dinner menu

Weekly Promotions

Sunday **2 FOR 1 PIZZA SUNDAYS**

Just like our grandmothers did, we continue to honour love of good food. This time we are celebrating this love of good food with a **2 for 1 offer on all our pizza's from 5pm!**

Monday **MUSSEL NIGHT**

Your choice of mussels with Belgian fries and dip.
174 AED – Includes Carafe (250ml) of house wine.

MEAT ME *Tuesdays*

Join us on Tuesday for a BEEFY affair you will never forget. Indulge yourself with our Meat Me Tuesdays menu of premium Wagyu beef cuts, delicious Meatloaf and a vast selection of side dishes that will make your mouth water!

Enjoy free flow of selected beverages for just 209 AED* from **7pm until 11pm.**

Wednesday **LADIES SOCIETY**

Ladies, gather the gang and enjoy **3 complimentary** house drinks from 7pm onwards!*

Throughout the night you can enjoy a 2-course set menu* for only **99 AED** along with live music.

*Wednesday offer for Ladies Only.

Thursday **APERITIVO**

Finally the working week is at an end and the weekend is about to start! Join us at our **bar** from **5pm - 11pm** and enjoy **2 for 1** on all bar snacks & 13 AED / oyster! Continue the night with a free flow of selected beverages for just 209 AED* **from 7pm until 11pm.**

Saturday **ROAST**

Enjoy a slice of slow roasted beef, lamb or roasted chicken served with traditional garnish, Yorkshire pudding and sauces with a glass of house wine or a bottled beer for **163 AED.**

WHILE YOU WAIT

SMOTHERED FRIES	59
Fries - beef stew - mayo - mustard - ketchup - chopped onion - parsley - bacon crumble	
MINI CHEESE CROQUETTES	48
MINI BEEF STEW CROQUETTES	48
CHEESE & CHARCUTERIE BOARD (P)	95
Cubes of cheese and salami - duck rilette - pickels - mustard - grilled ciabatta	
M/M NACHOS	65
Crispy tortillas - guacamole - Pico-de-Galo - chili beans - chili sauce - sour cream	
BBQ CHICKEN WINGS	65
Fried and glazed in BBQ sauce	
MM FISH TACOS (S)	59
Battered cod fillet - Pico-de-Galo - avocado - chili - sour cream	
CALAMARI (S)	59
With aioli	
DUCK RILLETTE & PICKLES	65
Confits duck legs terrine - toasted bread	
ALBONDIGAS (A)	45
Angus beef meatballs - beef bacon crumble - spicy tomato sauce - aioli	
ESCARGOTS	86
12 Burgundy snails - garlic butter - toasted sourdough	
SPANISH PATA NEGRA PORK "BELLOTA" (P)	129
Crisp cristal bread - Extra Virgin olive oil - Maldon salt - cured Spanish Pata Negra Pork	
CRISPY CARPACCIO	96
Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil	
BURRATA (V)	96
Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce	

SANDWICHES AND TOASTS

SERVED TILL 5 PM

SOURDOUGH AVOCADO (VG)	59
Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough Add 2 Eggs	15
TOAST CHAMPIGNON (V)	56
Button and Portobello mushrooms - baby spinach - mascarpone - herbs - rocket - sourdough Add 2 Eggs	15
CHICKEN AVOCADO WRAP	67
Chicken fillet - avocado - Pico-de-Galo - sour cream - coriander - chili	
GOAT CHEESE AND FIGS (P) (N)	73
Toasted sourdough - goats cheese - confits figs - pine nuts - rocket - pesto - honey - pork bacon	
ROAST BEEF SANDWICH	87
Roasted beef - horseradish - gherkins - lettuce - sourdough - crisp onion rings - caramelized onions - mushrooms	
M/M CLUB (P)	73
Sourdough - tomato - cucumber - avocado - turkey ham - cheese - onions - yoghurt sauce - boiled egg - lettuce - pork bacon	

STONE-BAKED WITH SOURDOUGH BASE

Available from 1pm on weekdays
and from 12pm during weekend

FLATBREADS

THE HERITAGE (V) (N)	68
Tomatoes - rucola - ricotta - olive oil - basil pesto	
MEDITERRANEAN (V)	67
Zucchini - onion - olives - Grana Padano - rucola - olive oil - mozzarella	
LE FLAMENT	69
Roasted onion - beef bacon - free range egg - Old Brugge	

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

OYSTERS (S)

SERVED WITH LEMON AND SHALLOTS
VINEGAR ON CRUSHED ICE

6 FRESHLY SHUCKED
FINES DE CLAIRES 129

12 FRESHLY SHUCKED
FINE DE CLAIRES 235

SOUPS

MINISTRONE 34

Seasonal vegetables - beans - veal broth - pasta - gremolata

MEDITERRANEAN BOUILLABAISSSE
AND ROUILLE (S) 79

Rock fish broth - clams - mussels - shrimps - garlic bread

TOMATO SOUP WITH BEEF MEATBALLS 32

Topped with cream - basil - croutons

FRENCH STYLE ONION SOUP (V) 47

Classic onion loaded bouillon - cheese gratinated toast

STARTERS

CALAMARI (S) With aioli	59
CHEESE CROQUETTES Signature recipe with 3 cheeses - fried parsley	46
SAUTÉED SHRIMPS (S) (A) Tomato - onion - pistou - anise - cream - garlic - herbs	79
M/M TACOS Battered cod fillet - Pico-de-Galo - avocado - chili - sour cream	59
ANGUS BEEF CARPACCIO Raw beef slices - rocket - Grana Padano - capers - fried shallots - signature dressing	85
VITELLO TONATO (A) Poached veal slices - capers - traditional tuna dressing	79
TUNA TARTARE Tuna loin - tomato tartare - fried shallots	82
BURRATA (V) Cherry tomatoes - basil - dash of Barolo vinegar	93
GRILLED ASPARAGUS (V) (N) Chermoula - toasted pine nuts - Grana Padano - sprouts - herbs - olives - extra virgin olive oil	58
ESCARGOTS DE BOURGOGNE (S) Burgundy snails - garlic and parsley butter - sourdough	86
SPANISH PATA NEGRA PORK "BELLOTA" (P) Crisp cristal bread - Extra Virgin olive oil - Maldon salt - cured Spanish Patta Negra Pork	129

SALADS

CHEFS SALAD (P) (N)	89
Lettuce - avocado - tomato - cucumber - soft boiled egg - pork bacon - Gorgonzola - potatoes - onion - pine nuts - goat cheese toast - dressing	
CLASSIC CAESAR (P)	56
Lettuce - Caesar dressing - Grana Padano - croutons - crisp bacon	17
add grilled free range chicken breast	17
add shrimps	17
SUPERFOOD (VG)	75
Avocado - quinoa - kale - radish - lettuce - pomegranate - sprouts - toasted seeds - coriander	
BEETROOT & GOAT CHEESE SALAD (V) (N)	69
Roasted beetroot - dressing - goat cheese - apple - raspberry - onion - lettuce - crushed walnuts	
MEDITERRANEAN WITH GRILLED TUNA	82
Fresh seared tuna - grilled potatoes - capsicum - green beans - anchovies - capers - lettuce	
FARMERS SALAD "LIEGEOISE" (P)	62
Green beans - onions - potatoes - smoked pork bacon - lettuce - frisée - apple cider vinegar - mustard - soft poached egg	

M/M BURGERS & HOT DOGS

SERVED WITH BELGIAN FRIES

SIGNATURE BURGER	89
Prime Angus beef patty - Gorgonzola - lettuce - tomato - gherkins - crispy onion - black peppercorn sauce - M/M bun	
M/M BLACK ANGUS BURGER	79
Prime Angus beef patty - tomato - grilled onion - gherkins - Cheddar - M/M BBQ sauce - M/M bun	
M/M BLACK ANGUS BACON BURGER (P)	89
Prime Angus beef patty - grilled pork bacon - tomato - grilled onion - gherkins - Cheddar - M/M BBQ sauce - M/M bun	
M/M BELGIAN PRIDE BURGER (P)	89
Prime Angus beef patty - pork bacon - tomato - caramelized onion - gherkins - béarnaise - M/M bun	
M/M CHICKEN BURGER	69
Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun	
PULLED BEEF SANDWICH	89
6 hours slow cooked BBQ pulled beef - coleslaw - ciabatta	
SMOTHERED DOG	89
Grilled beef sausage - 6 hours slow cooked BBQ pulled beef - caramelized onions - gherkins - beef bacon crumble - mustard dressing	

**GLUTEN FREE
WHOLE GRAIN
AVAILABLE**

+11 AED

PASTA

LOBSTER LINGUINI FOR TWO (S) (A)	339
Whole Canadian lobster - tomato sauce - lobster bisque - tarragon	
SEAFOOD LINGUINI (S) (A)	98
Fresh calamari - shrimp - mussels - carpet shell - bisque	
SPAGHETTI VONGOLE (S) (A)	98
Italian carpet shell - garlic - parsley	
SPAGHETTI CARBONARA (P)	69
Italian pork pancetta - egg - butter - parsley - Grana Padano - black pepper	
TRUFFLED MAC AND CHEESE (V)	67
Chifferi pasta - light truffled cream sauce - Gorgonzola - gremolata - Grana Padano	
Add pork ham (P)	25
RIGATONI BOLOGNESE (A)	65
Minced beef stew - cherry tomato - Grana Padano - cream	
PENNE ARABIATTA (V)	56
Spicy tomato sauce - capers - basil - Grana Padano	
TAGLIATELLE AL PESTO E POLLO (N)	72
Pesto - cream - basil - grilled chicken breast - Grana Padano - pine nuts	

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

PIZZA DELIVERY AVAILABLE!

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

SOURDOUGH AND CRISPY PIZZAS

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

Available from 1pm on weekdays and from 12pm during weekend

FIGS AND BACON	86
Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon	
TARTUFFO (V)	96
Mozzarella - caramelized onions - mushrooms - rocket - mascarpone - truffle cream	
CRISPY CARPACCIO	96
Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil	
BURRATA (V)	96
Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce	
BRESAOLA ROCKET	99
Thin slices of Bresaola - rocket - Grana Padano - lemon - mushrooms - artichoke - extra virgin olive oil	
VITELLO (A)	99
Poached veal - tuna - capers - tomatoes - celery	

M/M STONE BAKED PIZZAS

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

Available from 1pm on weekdays and from 12pm during weekend

MARGARITA (V) Mozzarella - tomato sauce - basil	59
NAPOLETANA Mozzarella - tomato sauce - anchovies - capers	76
QUATRO STAGIONE Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	87
QUATRO FORMAGGI Mozzarella - Taleggio - Gorgonzola - Provolone	83
PESCATORE (S) Mozzarella - Grana Padano - fresh seafood - garlic	83
BEEF BRESAOLA & ROCKET Mozzarella - tomato sauce - beef Bresaola - capers - rocket	77
ALLA POLLO Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	69
DIAVOLA Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	73
PEPPERONI Mozzarella - olives - beef salami	69
CLASSIC CALZONE Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	75
MEATBALLS (N) Mozzarella - beef meatballs - pesto - olive oil	89
LAMB CALZONE Mozzarella - tomato - onion - lamb mince - provolone cheese - blend of spices	89
SCAMPI (N) Pesto - garlic - scampi - pine nuts - rocket - lemon	89

MUSSELS & FRIES, OUR TRADITION!

MUSSELS (S) (A)

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

CLASSIC Fisherman's style - mirepoix - white wine - parsley	85 / 152
MEDITERRANEAN Tomato sauce - cherry tomatoes - onion - garlic - basil - mirepoix	95 / 165
CHAMPAGNE AND CREAM Sparkling wine - cream - black pepper - parsley - mirepoix	95 / 165
PASTIZ Anise - cream - garlic - anise liquor - mirepoix	95 / 165
CURRIED Blend of spices - coconut cream - tomato - coriander - lime	95 / 165

FROM THE SEA (S)

FISH AND CHIPS (A) Beer battered flaky cod - mushy peas - tartare - fries	96
PAN FRIED DOVER SOLE MEUNIÈRE Pan fried in browned butter - mash - lemon - parley	265
CRISP SKIN-ON SEA BASS FILET Fennel - citrus - tomato - potatoes - citrus tomato chermoula - green asparagus	159
OVEN ROASTED WHOLE MARKET FISH Served en cocotte - potato slices - tomato - parley - garlic - onion - bisque	149
NORTH SEA FISH CASSEROLE Steamed cod - north sea shrimps - mussels - scallops - fish broth - steamed potatoes	144
GRILLED BLACK TIGER PRAWNS Chermoula - roasted tomatoes - garlic - parsley	162
SALMON & SORREL (A) Thin salmon sliced - mash - beurre blanc - sorrel - cucumber - sumac	85

FROM THE GRILL

GRILLED PEPPER STEAK & FRIES	99
Grilled steak - crushed black pepper - Belgian fries	
BLACK ANGUS RIB-EYE	168
Rib-eye grilled to your liking - roasted tomatoes - red wine shallots	
BLACK ANGUS TENDERLOIN	188
Tenderloin grilled to your liking - roasted tomatoes - red wine shallots	
GRILLED LAMB CHOPS	179
Glazed with rosemary gravy - garlic cream - ratatouille - roasted potato	

SAUCES

FORESTAL MUSHROOM (A)

Creamy sauce with mushrooms

GREEN PEPPERCORN (A)

Typical Belgian green peppercorn sauce

BEARNAISE (A)

Eggs - tarragon - vinegar infusion

CHORON (A)

Eggs - tomato - vinegar infusion - tarragon

BLUE CHEESE

Blue cheese cream sauce

FARMERS GREEN HERBS BUTTER

Chilled butter - green fresh herbs

**COOKING FROM
THE HEART OF EUROPE**

MEAT SPECIALS

STEAK TARTARE AND FRIES	129
Handcut raw beef - classic dressing - egg yolk - sourdough toast	
CLASSIC BELGIAN BEEF STEW AND FRIES (A)	119
Braised beef in dark Belgian Leffe - mustard toast - endive salad - fries	
ROASTED CORN-FED CHICKEN COCOTE	129
Creamy seasonal mushrooms - baby spinach - truffled jus - roasted potatoes	
VEAL SWEETBREADS AND CHICKEN VOL AU VENT	118
Braised sweetbreads - chicken stew - veal meatballs - mushrooms - puff pastry	
PAN-FRIED DUCK BREAST À L'ORANGE	125
Served medium cooked with sweet and sour orange gravy - pomme dauphine - citrus	
SAUTÉED VEAL LIVER	98
Thin sliced sautéed liver - coffee infused gravy - caramalized onions - balsamic vinegar - endives - parsley mash	

PORK (P)

BANGERS AND MASH	79
Kale mash - onion gravy - thyme - crispy onions - bacon crumble	
M/M GLAZED PORK RIBS (A)	138
Pork back ribs - beer glaze - coleslaw - roasted potatoes	
BEER BRAISED PORK CHEEKS (A)	148
Bacon crumble - mixed lettuce - fries	

VEGETARIAN (V)

PARMIGIANA (N) 89

Egg plants - provolone - pistachio - tomato sauce - Grana Padano

MUSHROOM AND TRUFFLE RISOTTO (A) 95

Seasonal mushrooms - Arborio rice - Grana Padano - mascarpone - truffle oil - white wine - porcini broth

FROMAGES

M/M CHEESE SELECTION (V) (N) 125

A selected variety of European Cheeses - chutney - grapes - crackers

MELTED CAMEMBERT 85

Oven roasted with herbs - sourdough slices - pickles - boiled potatoes

SUGGESTED WINE

MOSCATO PASSITO, ARALDICA 39/219
Italy, Piedmon

SIDES (V)

BELGIAN FRIES	26
Typical double cooked Belgian fries	
SKINNY FRENCH FRIES	26
Thin crispy fries	
CRISPY TRUFFLE FRIES	34
Thin crispy fries - parsley - truffle oil - Grana Padano	
OVEN ROASTED POTATOES	29
Roasted skinned potatoes - Mediterranean herbs	
GRATIN DAUPHINOIS	35
Potato slices - cream - garlic	
MAISON MASH	29
Crushed potatoes - butter - milk	
SAUTÉED SEASONAL VEGETABLES	34
Mix of sautéed seasonal vegetables - olive oil	
MEDITERRANEAN RATATOUILLE	36
Thin sliced Mediterranean vegetables - tomato sauce	
GRATINATED CAULIFLOWER	29
Cauliflower - cheese sauce	
FRENCH BEANS	32
Onion - green beans - farmers butter	
SWEET POTATO FRIES	32
Crisp thin sweet potato fries	
GREEN SALAD	32
Salad mix - French dressing	
CREAMY SPINACH	32
Wilted spinach - cream	
CORN ON COB	24
Grilled and glazed corn - parmesan	



**IN BREAD
WE TRUST.**

WHY SOURDOUGH

- Natural yeast is much healthier and better to digest

- No bread-improvers and artificial flavoring agents are used in our sourdough

- Traditional sourdough bread takes up to 18 hours from scratch to a fresh baked bread

Why: due to long fermentation, we increase **flavor** and **conservation**

OUR SIGNATURE BREADS

TRADITIONAL SOURDOUGH 900GR	18
TRADITIONAL SOURDOUGH 450GR	9
TRADITIONAL SOURDOUGH 200GR	5
FRENCH SOURDOUGH BAGUETTE	6
MULTIGRAIN BREAD 450GR	14

***TAKE AWAY
AVAILABLE!***



STUDIO MAISON

EVERY LAST FRIDAY OF THE MONTH

A night to gather your friends, share a drink and party while enjoying free flowing beverages with additional bites for **525 AED** with a **2 for 1 discount** from 7pm - 11pm.

"THE BEST THING ABOUT MEMORIES IS MAKING THEM!"

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**GOOD FOOD MAKES
OUR HOUSE A HOME**

**ARABIAN RANCHES
GOLF CLUB**

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