



"FOR THE LOVE OF FOOD"

Lunch & Dinner menu

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



OYSTERS (S)

SERVED WITH LEMON AND
SHALLOTS VINEGAR

DAVID HERVE #4

FRANCE - NORMANDY

15 / PIECE

TACOS & TARTE FLAMBÉE

M/M FISH TACO (A)

Battered cod fillet - Pico-de-Galo - avocado - sriracha - sour cream

65

M/M PORK TACO (P)

Slow cooked pork belly - caramelized pineapple - cucumber - spicy mayo

69

TARTE BELGIQUE

Tarte flambee - veal bacon - Belgian "old farmdal" cheese - sour cream

79

TARTE RUSTIQUE

Tarte flambee - goat cheese - honey - sour cream - thyme - red onion - balsamic arugula

60

SHARING

CRISPY CALAMARI	69
Aioli - lemon	
BELGIAN CHEESE CROQUETTES	49
PIGS IN BLANKETS (P)	75
FRITES MAISON (A)	59
Belgian fries - beef stew - mustard seed - white onion - ketchup - mayo - beef bacon crumble	
M/M NACHO'S	75
Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream - jalapeño	
Add chicken / pulled pork	17/25
CHEESE & SALAMI BOARD (P)	99
gouda cheese - pork salami - marinated olives	
PORK BELLY BITES (P)	69
BBQ smoked - glazed	
GOAT CHEESE CROQUETTE (P)	55
Parmaham - Creamy goat cheese - Roquette pesto	
ANCHOVY AND ESCALIVADA TOAST	69
Roasted Mediterranean vegetables - "Serrat" anchovy - aioli - sourdough toast	
M/M CHEESE SELECTION (V) (N)	115
A selected variety of European cheeses - chutney - grapes - crackers	
MELTED CAMEMBERT (V)	95
Rosemary bread - honey	
TRUFFLE BEEF SLIDERS	79
Angus patties - brioche bun - truffle mayo - gherkins - cheddar - crispy onions - caramelized onion	
PULLED PORK SLIDERS (P)	69
BBQ smoked pulled pork - BBQ sauce - coleslaw - brioche bun	
PADRON PEPPERS (VG)	55
Blistered Padron peppers - maldon salt	
M/M PORK PLATTER (P)	175
Pork ribs - pigs in blanket - Kasekrainer sausage - salami - pulled pork sliders	
BBQ CHICKEN WINGS	55
chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites	

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

SOUPS & STARTERS

SOUP OF THE DAY	39
served with sourdough toast	
WAGYU BEEF CARPACCIO (R)	89
Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce	
BURRATA (V)	99
Marinated cherry tomatoes - basil - Balsamic vinegar	
TUNA TARTARE	85
Hand cut tuna - Soy dressing - chili - sesame - crispy garlic - avocado - toasted sourdough	
ESCARGOTS DE BOURGOGNE (S)	99
12 pcs Burgundy snails - garlic and parsley butter - sourdough	
WAGYU TARTARE (R)	68
Raw Wagyu beef - classic Belgian dressing - toasted sourdough - crispy potato	
GRILLED OCTOPUS	99
Roasted garlic - cherry tomato - capers - lemon - garlic aioli	
GARLIC SHRIMPS (S)	85
Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast	
ROASTED CARROTS (V) (N)	65
Goat cheese crème - zaatar - honey - pesto of carrot greens - caramelized walnuts	
COD FISH CROQUETTE (A)	65
Saffron beurre blanc - spinach - poached egg	



ESCARGOTS DE BOURGOGNE



SANDWICHES AND TOASTS

SERVED TILL 5 PM

SOURDOUGH AVOCADO (VG)	65
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)	60
Button and portobello mushroom - baby spinach - cream - herbs - roquette - sourdough Add 2 Eggs	15
BBQ SMOKED PULLED PORK SANDWICH (P)	89
BBQ sauce - coleslaw - sourdough - Belgian fries	
VEGGIE FOCACCIA (V)	59
Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli	
SPICY CHICKEN FOCACCIA	65
Spice marinated chicken - roasted peppers - rocket - Grana Padano - mayonnaise	

SALADS

Add grilled chicken OR shrimps

18/25

CLASSIC CAESAR (P)

62

Lettuce - Caesar dressing - Grana Padano - croutons - pork bacon

CHEFS SALAD (P) (N)

89

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

SUPERFOOD SALAD (VG)

82

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

BETROOT & GOAT CHEESE SALAD (V) (N)

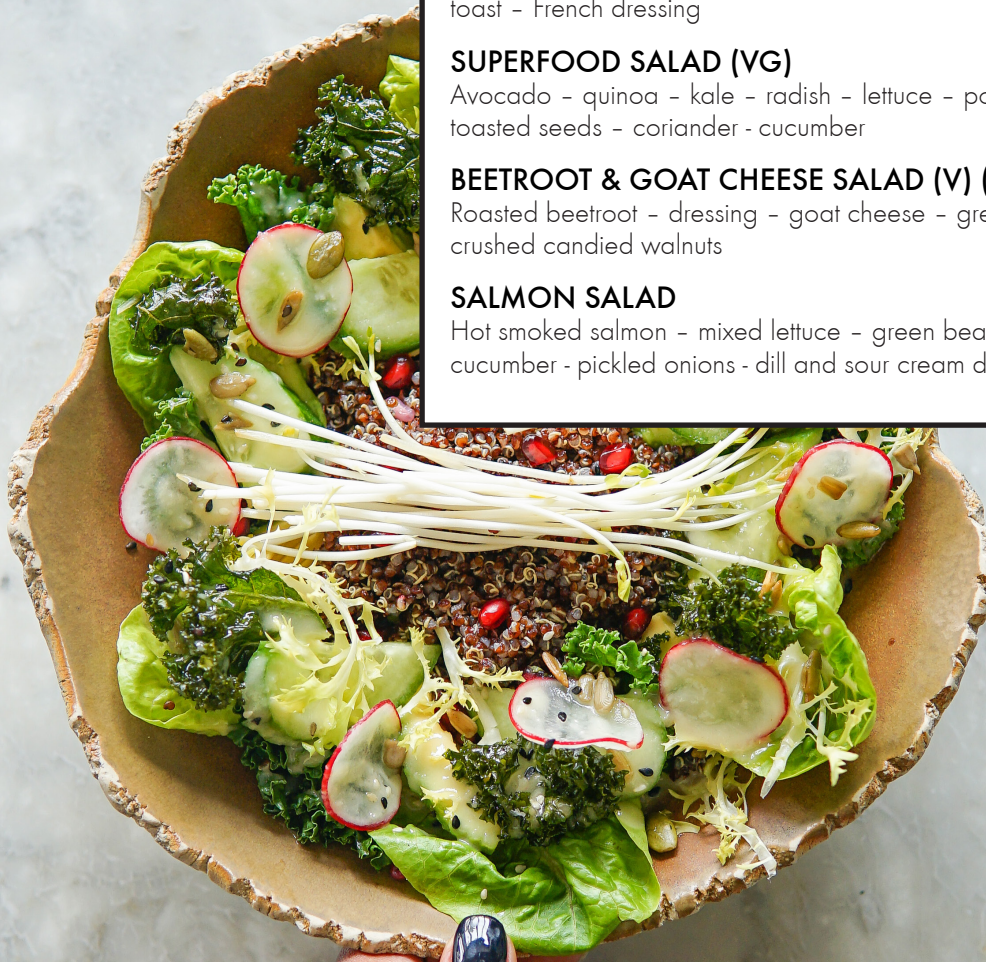
72

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

SALMON SALAD

89

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



SUPERFOOD SALAD



M/M BURGERS

SERVED WITH BELGIAN FRIES

Add Pork bacon (P)	10
Add Pulled Pork (P) or Beef	25
Add Cheddar cheese	5

SIGNATURE BURGER **109**

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

M/M BLACK ANGUS BURGER **95**

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

M/M CHICKEN BURGER **79**

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

VEGGIE BURGER (V) **70**

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

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

PASTA

LOBSTER LINGUINI TO SHARE (S)	350
Linguini pasta - Whole Boston lobster - seafood bisque - cherry tomato - tarragon	
SEAFOOD LINGUINI (S) (A)	99
Fresh calamari - shrimp - clams - mussels - bisque	
SPAGHETTI CARBONARA (P)	79
Italian Guanciale - organic egg - Pecorino - grana Padano - black pepper	
RIGATONI BOLOGNESE	69
Angus beef Ragù - cherry tomato - Grana Padano	
PENNE ARABIATTA (V)	59
Spicy tomato sauce - capers - basil - Grana Padano	
TAGLIATELLE CHICKEN	85
Roasted chicken - mixed mushrooms - leeks - chicken stock - cream	

FOR THE LOVE OF PORK (P)

BANGERS AND MASH	95
English pork sausages - carrot mash - onion gravy - crispy onion - kale	
M/M GLAZED PORK RIBS	140
Pork back ribs - spiced BBQ glaze - coleslaw - roasted potatoes	
SLOW COOKED PORK BELLY	120
Caramelized apple - brussels sprouts - sage - roasted potato	
PORK SCHNITZEL	125
Breaded and panfried - potato salad - fresh salad	
PORK MEATBALLS	89
Tomato sauce - mashed potatoes - kale - green beans	
PORK CHOP	129
Thyme butter - celeriac and apple remoulade - broccolini - apple sauce	



MEAT SPECIALS

CLASSIC BELGIAN BEEF STEW AND FRIES (A)	135
Braised beef in dark Belgian Leffe - Belgian fries - endive salad	
BIG CHICKEN BROCHETTE	99
Capsicum - onion - zucchini - sour cream - side salad - harissa - fresh herbs	
CHICKEN SUPREME	129
Button and Portobello mushroom - cream - truffle oil - gratin dauphinoise - ginger and garlic baby carrots	
GRILLED LAMB CHOPS	229
Broad beans - mint - green beans - broccolini - gratin dauphinois - bone jus	
BELGIAN STEAK TARTARE	129
Classic Belgian Steak Tartare (180gr) served with Belgian fries	

**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

99

TARTUFFO (V)

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

99

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

MARGARITA (V) Mozzarella - tomato sauce - basil	65
NAPOLETANA Mozzarella - tomato sauce - anchovies - capers	85
QUATRO STAGIONE Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	79
QUATRO FORMAGGI Mozzarella - Taleggio - Gorgonzola - Provolone	85
PROSCIUTTO & ROCKET (P) Mozzarella - tomato sauce - pork prosciutto - capers - rocket	99
ALLA POLLO Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	75
DIAVOLA Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	75
PEPPERONI Mozzarella - olives - beef salami	75
MEAT LOVER (P) Chicken Breast - Turkey ham - beef meatball - pork prosciutto - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	99
CLASSIC CALZONE Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	79
PESCATORE (S) Mozzarella - tomato sauce - fresh seafood - garlic	89
MEDITERRANEAN VEGETABLES (VG) Tomato base - spinach - Roasted capsicum - zucchini - mushrooms - cherry tomato - artichokes - red onion - basil - herbs	69
MEATBALLS Veal meatballs - tomato - Mozzarella - basil pesto - grana Padano - mushrooms	85
SPICY CHILI AND GARLIC SHRIMPS Tomato base - chili - marinated garlic shrimps - Mozzarella	82
"SHAUN'S" PIZZA Beef salami - chili - olives - garlic - truffle oil - rocket lettuce	91



CRISPY SKIN ON SALMON



FROM THE SEA (S)

FISH AND CHIPS (A) Beer battered flaky cod - mushy peas - tartare - fries	115
CRISPY SKIN ON SALMON Eggplant caponata - olives - tomato - zucchini - roasted potatoes - chermoula	120
SEA BASS FILLET Cous cous - roasted vegetables - Asparagus - mint - capers - roasted tomato	169
PANFRIED COD FILLET Mashed potato - Green peas - Pak choy - broccolini - pea and mint velouté	135
HALF GRATINATED LOBSTER Citrus and fennel spiced butter - fennel salad	249

MUSSELS & FRIES, OUR TRADITION!

MUSSELS (S) (A) NOT DISCOUNTS APPLICABLE

1/2 KG OR A 1 KG OF MUSSELS SERVED WITH BELGIAN FRIES AND DIP

CLASSIC

Fisherman's style - mirepoix - white wine - parsley

90 / 165

GARLIC AND CREAM

Cream - garlic - white wine - mirepoix

99 / 175

MEDITERRANEAN

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

99 / 175

ROQUEFORT

Roquefort cheese - cream - 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 200 GR 115

Australian Angus Rump - 250 Days Grain Fed

BLACK ANGUS GRILLED TENDERLOIN 250 GR 199

Black Angus Prime Tenderloin - grain fed. 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 5

FORESTAL MUSHROOM

Creamy sauce with mushrooms

BEARNAISE

Eggs - tarragon - vinegar infusion

GREEN PEPPERCORN

Typical Belgian green peppercorn sauce

BLUE CHEESE

Blue cheese cream sauce

SIDES

BELGIAN FRIES 32

SKINNY FRIES 34

CRISPY TRUFFLE FRIES 38

OVEN ROASTED POTATOES 32

MAISON MASH 32

SAUTEED SEASONAL

VEGETABLES 32

SWEET POTATO FRIES 32

GARDEN SALAD 32

GRATINATED CAULIFLOWER 32

FRENCH BEANS 32

BRUSSEL'S SPROUTS 32

CITRUS AND FENNEL SALAD 32

ENDIVE SALAD 32

COOKING FROM
THE HEART OF EUROPE



VEGETARIAN LASAGNA

VEGETARIAN (V)

MUSHROOM AND TRUFFLE RISOTTO (V) 95

Seasonal mushrooms - carnaroli rice - Grana Padano - mascarpone - truffle oil - Porcini broth

VEGETARIAN LASAGNA (V) 75

Mushrooms - zucchini - eggplant - capsicum - spinach - mozzarella - tomato sauce

THAI CURRY (V) (VG) 65

Vegan vegetable curry - steamed rice



GOOD FOOD MAKES
OUR HOUSE A HOME