

"FOR THE LOVE OF FOOD"

Lunch & Dinner menu



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



M/M PORK CHARCUTERIE PLATTER

SHARING

DIBBA BAY OYSTERS ^(S) ^(R)

Dibba Bay, United Arab Emirates

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

Mix of European cheeses with fruits and nuts

MELTED CAMEMBERT ^(M)

Sourdough bread - honey - thyme - gherkins

CRISPY CALAMARI

Aioli - lemon

BELGIAN CHEESE CROQUETTES

Classic recipe - Honey Mustard dip

FRITES MAISON

Belgian fries - beef stew - mustard seed - white onion - ketchup - mayo - beef bacon crumble

PATATAS BRAVAS ^(M)

Fried potatoes - spicy tomato sauce - smoked paprika - aioli

BBQ CHICKEN WINGS

Chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites

M/M NACHO'S

Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream - jalapeño

Add chicken / pulled pork or beef

17 / PIECE

120

99

69

55

65

49

59

79

17/25

M/M FISH TACO

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

GOAT CHEESE CROQUETTES ^(P)

Parmaham - Creamy goat cheese - Roquette pesto

PEPPER BEEF SKEWERS

Angus beef - pepper mayonnaise - crispy shallots

TRUFFLE BEEF SLIDERS

Angus patties - brioche bun - truffle mayo - gherkins - cheddar - caramelized onion

PADRON PEPPERS ^(VG)

Deep fried padron peppers - maldon salt

CRISPY CARPACCIO - FRESH TOPPINGS

Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil

BURRATA ^(V) - FRESH TOPPINGS

Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce

69

55

89

89

59

99

99



CURED SALMON "GRAVAD LAX"

SOUPS & STARTERS

SOUP OF THE DAY served with sourdough toast	39	WAGYU TARTARE ^(R) Raw Wagyu beef - classic Belgian dressing - toasted sourdough - crispy potato garnish	79
WAGYU BEEF CARPACCIO ^(R) Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce	92	GRILLED OCTOPUS Roasted garlic - cherry tomato - capers - lemon - garlic aioli - harissa paste	110
BURRATA ^(V) Heirloom tomatoes - Peach - Basil emulsion - Balsamic vinegar - crispy basil	99	GARLIC SHRIMPS ^(S) Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast	89
TUNA TARTARE ^(R) Hand cut tuna - Soy dressing - chili - sesame - crispy garlic - avocado - toasted sourdough	89	CURED SALMON "GRAVAD LAX" Green herbs cured salmon - sour cream - horseradish - pickled cucumber and onion vinaigrette - dill - mustard seeds - chives oil - Rye bread	89
ESCARGOTS DE BOURGOGNE 12 pcs Burgundy snails - garlic and parsley butter - sourdough	99		

SALADS

Add grilled chicken OR shrimps

18/25

CLASSIC CAESAR Lettuce - Caesar dressing - Grana Padano - croutons - beef bacon	67
CHEFS SALAD ^{(P) (N)} Lettuce - avocado - tomato - cucumber - soft boiled egg - beef/ pork bacon - Gorgonzola - roasted potatoes - crispy onion - pine nuts - goat cheese toast - French dressing	99
SUPERFOOD SALAD ^(VG) Avocado - quinoa - kale - radish - lettuce - pomegranate - toasted seeds - cucumber - French dressing	87
SALMON SALAD Hot smoked salmon - mixed lettuce - green beans - fennel - radish - pickled onions - dill and sour cream dressing	99
BAKED GOAT CHEESE SALAD ^(P) Warm goat cheese - sourdough toast - pork/beef bacon - cherry tomato - honey mustard dressing - fig	79
ROASTED BEETROOT AND FETA ^{(V) (N)} Marinated beetroot - charred orange - balsamic emulsion - hazelnuts - spinach - rocket lettuce - feta cheese	69

(V) Vegetarian, (P) Pork, (S) Shellfish, (N) Nuts, (R) Raw, (VG) Vegan

SANDWICHES AND TOASTS

CHICKEN AVOCADO WRAP	79
Chicken fillet - avocado - Pico-de-Gallo - sour cream - siracha - iceberg	
BBQ SMOKED PULLED PORK SANDWICH ^(P)	89
BBQ sauce - coleslaw - ciabatta	
STEAK SANDWICH	89
Ciabatta bread - Rump steak - caramelized onion - gouda cheese - tomato - roquette lettuce - tarragon mayonnaise	
VEGGIE FOCACCIA ^(M)	69
Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli	
SERVED TILL 5PM	
SOURDOUGH AVOCADO ^(VG)	69
Avocado - tomato - cucumber - pomegranate - spring onion - sourdough	
Add 2 Eggs	17
SMOKED SALMON BAGEL	89
Whole grain bagel - smoked salmon - cream cheese and herbs - red onion - capers - cucumber - roquette	
TOAST CHAMPIGNON ^(M)	79
Button and Portobello mushroom - baby spinach - caramelised cream - roquette - sourdough	
Add 2 Eggs	17

M/M BURGERS SERVED WITH BELGIAN FRIES

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

SIGNATURE BURGER	119
Angus beef patty - peppercorn sauce - onion jam - camembert cheese - roquette lettuce - mushrooms - M/M Parmesan Bun	
M/M BLACK ANGUS BURGER	99
Prime Angus beef patty - tomato - grilled onion - gherkins - Cheddar - BBQ sauce - M/M bun	
M/M CHICKEN BURGER	85
Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun	
VEGGIE BURGER ^(M)	75
Quinoa patty - burger sauce - gherkins - iceberg lettuce - M/M Bun	



VEGGIE FOCACCIA

FOR THE LOVE OF PORK ^(P)

SHARING

M/M PORK CHARCUTERIE PLATTER ^(P) 199

Coppa, Boudin blanc, pork salami, chorizo, mixed olives, dijon mustard, belgian pickles, pickled onions

M/M PORK LOVERS PLATTER ^(P) 199

Pork ribs - pigs in blanket - Kasekrainer sausage - salami - pulled pork sliders

PIGS IN BLANKETS ^(P)

Crispy bacon wrapped cocktail sausages

PORK BELLY BITES ^(P)

BBQ smoked - glazed

PULLED PORK SLIDERS ^(P)

BBQ smoked pulled pork - BBQ sauce - coleslaw - brioche bun

M/M PORK TACO ^(P)

BBQ Smoked pulled pork shoulder - caramelized pineapple - cucumber - spicy mayo

MAIN COURSES

BANGERS AND MASH ^(P) 100

English pork sausages - carrot mash - onion gravy - crispy onion - kale

M/M GLAZED PORK RIBS ^(P) 149

Pork back ribs - spiced BBQ glaze - coleslaw - roasted potatoes

79 PRAGER SCHNITZEL ^(P) 139

Seasoned breadcrumbs - Caper butter - lemon - Roquette lettuce - cherry tomato - Grana Padano - Potato salad

79 PORK CHOP BLACKWELL ^(P) 129

British "Dingley Dell" pork - Belgian pickle sauce - Buttery mashed potato - carrots and peas



PORK CHOP BLACKWELL

MEAT SPECIALS

CLASSIC BELGIAN BEEF STEW AND FRIES

Braised beef - Belgian fries - endive salad

140

CHICKEN BROCHETTE

Capsicum - onion - zucchini - sour cream - side salad - harissa - fresh herbs

115

LAMB CHOPS

Ratatouille - roasted baby potatoes - sauce verte - rosemary gravy

235

BELGIAN STEAK TARTARE ^(R)

Classic Belgian Steak Tartare (180gr) served with Belgian fries

139



GRILLED WAGYU STRIPLOIN

FROM THE FARM

STEAK AND FRIES 200 GR 129

Australian Angus Rump - 250 Days Grain Fed

BLACK ANGUS GRILLED TENDERLOIN 250 GR 219

Black Angus Prime Tenderloin - grain fed - side of your choice

GRILLED RIB EYE 300 GR 210

Prime Angus - grainfed - side of your choice

Add roasted garlic butter 10

GRILLED WAGYU STRIPLOIN 250GR 245

Australian "West Holme" Wagyu MB 4-5 - shallots - Padron pepper - side of your choice

CHICKEN SUPREME 139

Carrot purée - sautéed vegetables - supreme sauce - chicken croquette

SAUCES

FORESTAL MUSHROOM

Creamy sauce with mushrooms

10 **BEARNAISE** 10

Eggs - tarragon - vinegar infusion - butter

GREEN PEPPERCORN

Typical Belgian green peppercorn sauce

10 **BLUE CHEESE** 10

Blue cheese cream sauce

SIDES

BELGIAN FRIES

35 **SWEET POTATO FRIES** 32

SKINNY FRIES

35 **GARDEN SALAD** 32

CRISPY TRUFFLE FRIES

40 **GRATINATED CAULIFLOWER** 32

OVEN ROASTED POTATOES

32 **FRENCH BEANS** 32

MAISON MASH

32 **BRUSSEL'S SPROUTS** 32

SAUTEED SEASONAL VEGETABLES

32 **ENDIVE SALAD** 32

FROM THE SEA (S)

FISH AND CHIPS

125

Non - alcoholic Beer battered flaky cod - mushy peas - tartare - fries

SALMON FILLET (A)

139

Skin-on salmon - beurre blanc - parsley potatoes - leeks - asparagus - cherry tomato

SEA BASS FILLET

169

Roasted vegetables - couscous - asparagus - mint - capers - roasted tomato

PANFRIED COD FILLET

139

Mashed potato - Green peas - Pak choy - broccolini - pea and mint velouté

SALMON POKE BOWL

85

Raw salmon - sticky rice - avocado - edamame - sesame - radish - wakame - spring onion - carrot

**MUSSELS & FRIES
OUR TRADITION!**

MUSSELS (S) NO DISCOUNTS APPLICABLE

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

CLASSIC

105 / 189

Fisherman's style - mirepoix - parsley - butter - non-alcoholic wine

GARLIC AND CREAM

109 / 186

Cream - garlic - mirepoix

MEDITERRANEAN

109 / 186

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

ROQUEFORT

109 / 186

Roquefort cheese - cream - mirepoix

THAI CURRY

109 / 186

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

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

PASTA

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

SEAFOOD LINGUINI ^(S)

Fresh calamari - shrimp - mussels - bisque

120 RIGATONI BOLOGNESE

Angus beef ragu - cherry tomato - Grana Padano

79

SPAGHETTI CARBONARA ^(P)

Italian Guanciale - organic egg - Pecorino - grana Padano - black pepper

89 PENNE ARABIATTA ^(V)

Spicy tomato sauce - basil - Grana Padano

69

PASTA ALLA NORMA ^(V)

Penne - eggplant - tomato sauce - Kalamata olives - capers - basil

79 TUSCAN CHICKEN PASTA

Farfalle pasta - grilled chicken - sundried tomato - cream - garlic - spinach - Bell peppers - Grana Padano

89



TUSCAN CHICKEN PASTA

VEGETARIAN ^(V)

VEGETARIAN LASAGNA

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

89

MUSHROOM RISOTTO

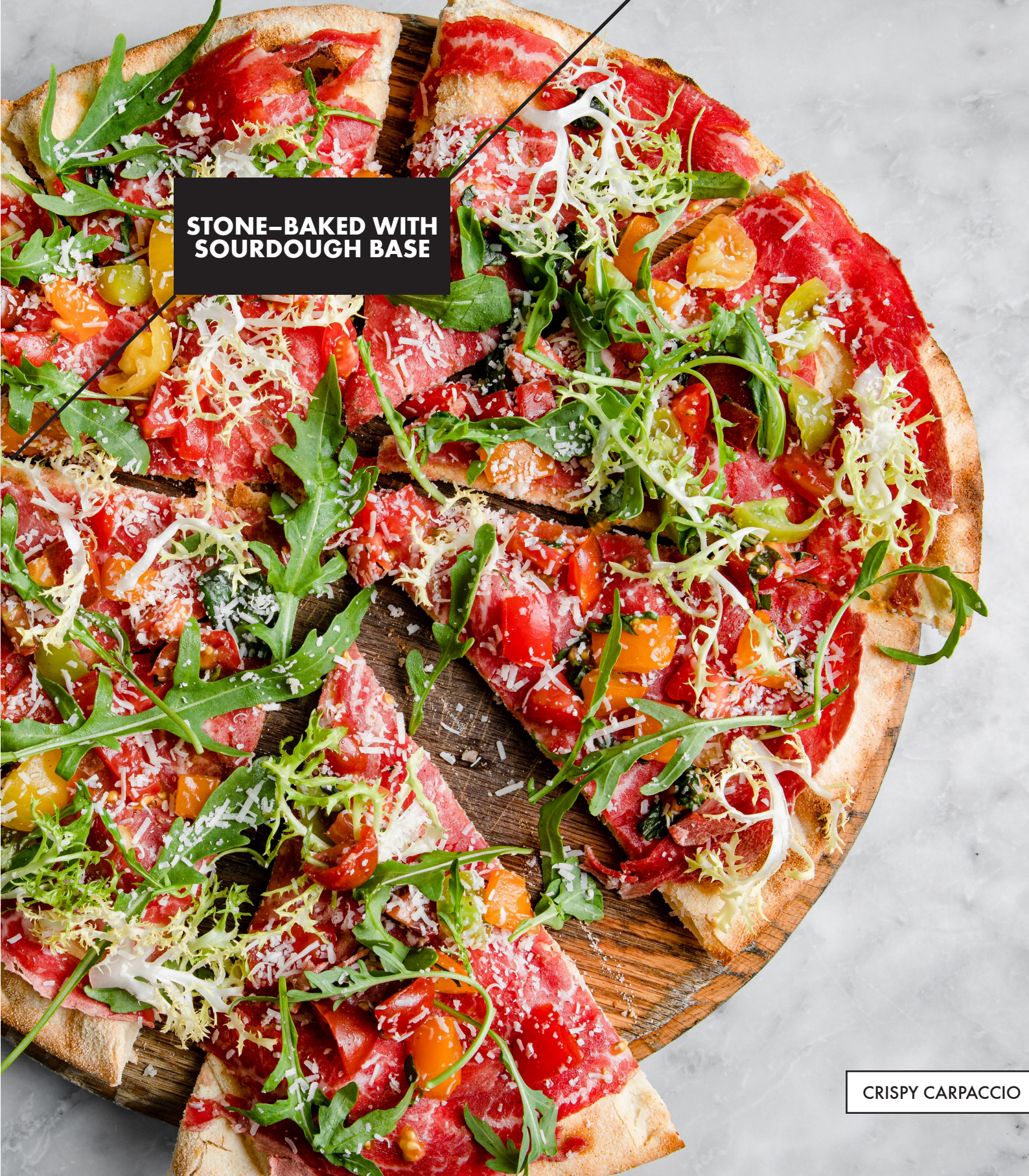
Miso - leeks - oyster mushrooms - portobello - Grana Padano PDO - Carnaroli rice - mascarpone

99

THAI CURRY ^{(V) (VG)}

Vegan vegetable curry - steamed rice

79



**STONE-BAKED WITH
SOURDOUGH BASE**

CRISPY CARPACCIO

M/M STONE BAKED SOUR-DOUGH PIZZAS

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

MARGARITA ^(V)	75
Mozzarella - tomato sauce - basil	
NAPOLETANA	89
Mozzarella - tomato sauce - anchovies - capers	
QUATRO STAGIONE	87
Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	
QUATRO FORMAGGI	89
Mozzarella - Grana Padano - Gorgonzola - Provolone	
ALLA POLLO	89
Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	
DIAVOLA	89
Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	
PEPPERONI	87
Mozarella - olives - beef salami	
CALIENTE PIZZA	79
Beef 'Nduja - tomato sauce - mozzarella - beef pepperoni - Roquito chilies - rocket lettuce	
MEAT LOVER	99
Chicken Breast - Turkey ham - beef meatball - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	
CLASSIC CALZONE	99
Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	
PESCATORE ^(S)	99
Mozarella - tomato sauce - fresh seafood - garlic	
MEDITERRANEAN VEGETABLES ^(VG)	79
Tomato base - spinach - Roasted capsicum - zucchini - mushrooms - cherry tomato - artichokes - red onion - basil - herbs	
SPICY CHILI AND GARLIC SHRIMPS	89
Tomato base - chili - marinated garlic shrimps - Mozzarella	
MELANZANE E STRACCIATELLA ^{(V) (N)}	89
Roasted eggplant - tomato sauce - Stracciatella - basil pesto	
FIGS AND BACON	94
Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon	
TARTUFFO ^(V)	115
Mozzarella - carmelized onions - mushrooms - rocket - mascarpone - truffle cream	



PROFITEROLES

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

DESSERTS

SAN SEBASTIAN CHEESE CAKE

With Valrhona chocolate sauce

PROFITEROLES

Good for sharing ...

Filled with pastry cream - salted caramel ice cream - Valrhona chocolate sauce

TARTE TATIN

Good for sharing ...

But we doubt you will want to

Royal gala - puff pastry - vanilla ice cream

CHURROS

Good for sharing ...

Crispy fried churros - dulce de leche

45 LIME TART 42

Shortcrust pastry - lemon and lime custard - raspberry sorbet

69 LE MOELLEUX AU CHOCOLAT 42

Hot soft centered chocolate cake - vanilla ice cream

78 CREME BRULEE (GF) 40

Caramelized custard - vanilla

CHEF'S TIRAMISU 42

Coffee espresso - sponge cake - mascarpone mousse

59 STICKY TOFFEE PUDDING 42

Date pudding - Toffee sauce - vanilla ice cream

SUNDAES 3 SCOOPS

DAME BLANCHE 45

Vanilla ice cream - Belgian chocolate sauce - chocolate crumble - whipped cream

BELGIAN SPECULOOS 42

Cookies ice cream - Lotus speculoos - caramel sauce - whipped cream

STRAWBERRY SUMMER 45

Strawberry and vanilla ice cream - fresh strawberries - strawberry coulis - meringue - whipped cream

CHOCOLATE CRUSH 45

Vanilla and chocolate ice cream - brownie - chocolate sauce - meringue - almond

SORBETS AND ICE CREAMS

SORBETS

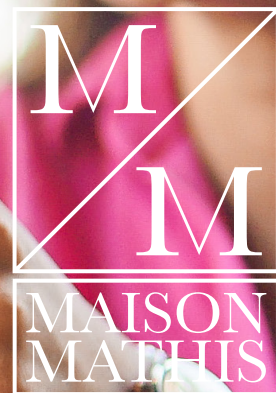
Lemon - Mango - Raspberry

10 / SCOOP

ICE CREAMS

Natural vanilla - chocolate - strawberry - cookies & cream - speculoos

10 / SCOOP



*Wines at the
Maison*

SPARKLING & CHAMPAGNE

130 / 750 ML

GRAN VENTINO BRUT SPARKLING 59 / 239
Italy

PROSECCO, DA LUCA 59 / 239
Italy

DA LUCA SPARKLING ROSE 60 / 269
Italy

LAURENT-PERRIER LA CUVÉE NV 850
France

MOËT & CHANDON IMPÉRIAL 850
France

WHITE

150 ML / 750 ML

PINOT GRIGIO, ORGANIC, VINUVA 59 / 239
Italy

CHENIN BLANC, FISH HOEK 59 / 239
South Africa

BENI DI BATASIOLO, GAVI DOCG 69 / 369
Italy

ROCCA DI MONTEMASSI
VERMENTINO CALASOLE, IGT 59 / 239
Italy

ALAMOS CATENA, CHARDONNAY 69 / 249
Italy

YALUMBA 299
Australia

CHARDONNAY, GNARLY HEAD 279
USA

SAUVIGNON BLANC, MATUA VALLEY 79 / 299
New Zealand

DOMAINE TRIENNES 379
France

VILLA MARIA, PRIVATE BIN 369
New Zealand

CHABLIS, 'LES ALLEES DU DOMAINE' 399
France

SANCERRE GRAND RESERVE,
HENRI BOURGEOIS 399
France

ROSE

150 / 750 ML

WESTERN CAPE, ROSE 59 / 239
South Africa

LE FOU 69 / 259
France

BY OTT. ROSE DOMAINES 379
France

RED

150 ML / 750 ML

MERLOT IGT, BIO BIO 59 / 239
Italy

MALBEC, LA LINDA BODEGA LUIGI BOSCA 59 /
239
Argentina

CHATEAU JANNOY-BELLEVUE 69 / 279
France

KADETTE CAPE BLEND, KANONKOP 69 / 279
South Africa

LAS PISADAS, DOC RIOJA 69 / 279
Spain

MALBEC IQUE 69 / 279
Argentina

CENTRAL OTAGO, MUD HOUSE 299
New Zealand

CHIANTI SUPERIORE, BANFI 79 / 299
Italy

RUFFINO, AZIANO CLASSICO DOCG 329
Italy

AMARONE VALPOLICELLA CLASSICO 379
Italy

TWO HANDS, GNARLY DUDES 359
New Zealand

PINOT NOIR, LA CREMA 429
USA

BIN 28 PENFOLDS 499
Australia

PORT

60 ML / 750 ML

TAYLOR'S FINE TAWNY 49 / 229
Portugal

DESSERT

60 ML / 500 ML

MOSCATO, PASSITO, ARAIDICA 49 / 229
Chile

G&T SPECIALITY, PREMIUM

TANQUERAY DRY BERRIES

Tanqueray London Dry, Mixed Berries, Lemon Wedge

69

TANQUERAY DRY LIME

Tanqueray London Dry Gin, Lime Wedge

69

BOTANIST ISLAY DRY, THYME & CITRUS

The Botanist, Thyme, Grapefruit Slice, Lemon Peel

79

TANQUERAY 10 CITRUS

Tanqueray No 10, Lemon Peel, Orange Peel, Grapefruit Peel, Berries

79

GIN MARE, STRAWBERRY & PEPPER

Gin Mare, Basil, Black Pepper Whole, Strawberries

79

HENDRICK'S

Hendrick's, Cucumber

79

GORDON'S PINK

Gordon's Pink, Strawberry, Lemon Peels

69

SHARING PITCHERS

WHITE SANGRIA

White Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Red Apple Juice, Soda

169

RED SANGRIA

Red Wine, Rum, Orange Liqueur, Grenadine, Mixed Fruits, Orange Juice, Cranberry Juice, Soda

169

ROSE SANGRIA

Rose Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Cranberry Juice, Soda

169

MOCKTAILS

SIMPLE MARY

Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive

49

ICE TEA'S

Simple / Peach / Strawberry / Passion Fruit

49

DRIVERS HUGO

Elderflower, Mint, Lemon Juice, Soda

49

VIRGIN MOJITO'S

Simple / Peach / Strawberry / Passion Fruit

49

CHERRY COLADA

Pineapple Juice, Almond, Coconut, Amarena Cherry Syrup

49

APPLE GRANITA

Red Apple, Raspberry, Vanilla, Lime Cordial, Soda

49

MINT LEMONADE

Mint, Lemon Juice, Simple Syrup, Sprite

49

HAWAII FIVE-0

Passion Fruit, Ginger, Simple Syrup, Lemon Juice, Soda

49

BERRY MOJO

Blackberry, Mixed Berries, Lemon Juice, Simple Syrup, Sprite

49

VIRGIN STRAWBERRY DAIQUIRI

Strawberry, Lemon Juice, Simple Syrup

49

SIGNATURE COCKTAILS

MAISON HOME-MADE MULE

69

Stolichnaya, Raspberries, Fresh Lemon Juice, Sugar Syrup
Coriander Sprigs, Raspberry puree, Home-made Ginger
N/A beer

SPICY JOSE

69

Jose Cuervo Especial gold, Passion Fruits Puree, Honey,
Fresh Lemon juice, Chillies, Mint sprig, Passion fruit puree

M/M QUEEN

69

Tanqueray London Dry, Grapefruit bitters, Grapefruit
juice, Monin Orgeat syrup, Pasteurised Liquid Egg whites,
Nutmeg

M/M J. WALKER

69

J. Walker Red label, The bitter truth aroma, Fabri Amarena
Cherries Syrup, Fresh Lemon juice, Pasteurised Liquid Egg
whites, Tate lyle Dark Brown Soft Sugar

BLACK FOREST

69

Tanqueray London Dry, Blackberry puree, Blackberries,
Basil leaves, Honey, Fresh Lemon juice

EL CHAPO

69

Gold Tequila, Pinot Grigio, Passion Fruit, Lemon Juice,
Simple Syrup

DILL OR NOT DEAL

69

Gin, Elderflower, Cucumber, Dill Leaf, Lemon Juice,
Simple Syrup, Egg Whites

PASSION IN RUM

69

Matusalem Classico, Passion Fruit puree, Coconut Syrup,
and Pineapple Juice

COCKTAILS

BRAMBLE

59

Gin, Blackberry Liqueur, Berries, Simple Syrup, Lemon
Juice

NEGRONI

69

Gin, Campari, Sweet Vermouth

DAIQUIRI

59

Rum, Simple Syrup, Lime Juice

MARGARITA

69

Tequila, Orange Liqueur, Lime Juice, Simple Syrup

OLD FASHIONED

69

Bourbon, Brown Sugar, Orange Bitters, Old Time Bitters

APEROL SPRITZ

69

Aperol, Sparkling Wine, Soda

MOJITO'S

59

Rum, Mint Leaves, Simple Syrup, Lime, Soda

MOSCOW MULE

59

Vodka, Lime Juice, Ginger Beer

ESPRESSO MARTINI

69

Vodka, Espresso, Coffee Liqueur, Vanilla Syrup

COSMOPOLITAN

69

Vodka, Orange Liqueur, Lime Dash, Cranberry Juice

MAI TAI

69

White rum, Dark Rum, Orange Liqueur, Orgeat syrup,
Lemon, and Pineapple juice

MIMOSA

59

Prosecco, Orange Juice

BLOODY MARY

69

Vodka, Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco,
Worcestershire, Celery, Olive

SPIRITS & OTHERS

VODKA

"STOLI" Vodka	49
Ketel One	69
Beluga Noble	69
Ciroc	79
Grey Goose	79

GIN

Tanqueray London Dry Gin	49
The Botanist	59
Tanqueray 10	69
Gin Mare	59
Hendricks	69
Gordons Pink	49

RUM

Matusalem Platino	49
Salior Jerry	49
Malibu	49
Captain Morgan Black	49
Ron Zacapa 23 YO	89
Ron Zacapa XO	149
Takamaka Coco Rum	49

TEQUILA

Jose Silver	49
Jose Gold	49
Don Julio Blanco	69
Don Julio Reposado	79
Don Julio Anejo	79

SINGLE MALTS

Talisker	10 YO	69
Dalwhinnie	15 YO	89
Glenfiddich	15 YO	89
Balvenie	14 YO	89

BLENDED WHISKEY

Monkey Shoulder	59
Johnnie Walker Red Label	49
Johnnie Walker Black Label	69
Johnnie Walker Double Black	79
Johnnie Walker Gold Reserve	79
Johnnie Walker Blue Label	199

30 ML

BOURBON, IRISH

Jim Beam	49
Jameson	59
Jack Daniels No. 7	69
Maker's Mark	69
Tullamore Dew	49

COGNAC

Courvoisier VS	59
Remy martin VSOP	89
Remy martin XO	199

DIGESTIFS

Bailey's	59
Kahlua	59
Lazzaroni Amaretto	49
Jägermeister	59
Drambuie	49
Sambuca Bianca	49
Campari	49
Cinzano Rosso	49
Pimms No. 1	49
Grand Marnier	49
Aperol	49

SOFT'S

24

ENERGY DRINK

Red Bull	39
Red Bull Sugar Free	39

IMPORTED WATER

Aqua Panna 1L	32
San Pellegrino 1L	32

FILTERED WATER

Still / Sparkling - UNLIMITED Refills	18
---------------------------------------	----

DRAUGHT BEER

PERONI NASTRO AZZURRO (ITALY 5.1 %) Italian in style. Light & refreshing. Citrus, spices, aromatic herbs	59	LEFFE BLONDE (BELGIUM 6.6%) Typical Belgian blonde ale. Perfectly balanced. Raisin, banana, aromatic herbs	62
HEINEKEN (NETHERLANDS 5%) The iconic green bottle with the lone red star. Stronger, bitterer taste than most lagers.	56	GOOSE ISLAND MIDWAY IPA (USA 4.1%) Hoppy citrus with grapefruit, pine and floral notes. Balanced finish	62
STELLA ARTOIS (BELGIUM 5%) Crisp, dry & well balanced premium lager. Malt, herbs, lemon zest	59	GUINNESS (IRELAND 4.2%) The world's best loved Irish stout. Bitter chocolate, coffee, burnt caramel	69
HOEGAARDEN (BELGIUM 4.9%) Pleasant & popular. A light bodied wheat beer. Orange zest, spices & coriander	60	MAGNERS (IRELAND 4.5%) Semi sweet tart apple with a note of bitters. The mouthfeel is medium and mostly created by the carbonation.	55

BOTTLED BEER

DUVEL (BELGIUM 8.5 %) Belgian beer royalty. Devilishly strong. Malt, fruit, spices	55	LEFFE BRUNE (BELGIUM 6.5%) Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale	48
CORONA EXTRA (MEXICO 4.6%) A Mexican Institution. Crisp, light, made for sunshine. Citrus, yeast, straw	48	FRULI STRAWBERRY (BELGIUM 4.1%) A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite	69
PERONI NASTRO AZZURRO (ITALY 5.1%) Italian in style. Light & refreshing. Citrus, spice, aromatic herbs	48	CORONA CERO 0.0%	40
SOMERSBY (DENMARK 4.5%) Naturally flavoured, crisp and dry. Highly sessionable. Ripe apple, citrus, walnuts	48		

A minimalist graphic design on a white background. A thin black diagonal line runs from the bottom-left corner towards the top-right corner. A thick black vertical bar is positioned on the far right side of the image. Centered in the middle of the diagonal line is the text "GOOD FOOD MAKES OUR HOUSE A HOME". The words "GOOD FOOD" and "OUR HOUSE" are in a bold, black, serif font, while "MAKES" and "A HOME" are in a lighter, black, sans-serif font.

GOOD FOOD MAKES
OUR HOUSE A HOME