"FOR THE LOVE OF FOOD"

Lunch & Dinner menu

MAISON MATHIS



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) — **17 / PIECE**
Dibba Bay, United Arab Emirates

M/M CHEESE SELECTION (V) (N) — **120**
Mix of European cheeses with fruits and nuts

MELTED CAMEMBERT (V) — **99**
Sourdough bread – honey – thyme – gherkins

CRISPY CALAMARI — **69**
Aioli – lemon

BELGIAN CHEESE CROQUETTES — **55**
Classic recipe - Honey Mustard dip

FRITES MAISON — **65**
Belgian fries – beef stew – mustard seed - white onion – ketchup – mayo – beef bacon crumble

PATATAS BRAVAS (V) — **49**
Fried potatoes – spicy tomato sauce – smoked paprika – aioli

BBQ CHICKEN WINGS — **59**
Chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites

M/M NACHO'S — **79**
Homemade crispy tortilla – guacamole – Pico-de-Gallo – chilli beans – cheddar cheese – sour cream - jalapeño
Add chicken / pulled pork or beef — 17/25

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

M/M FISH TACO — **69**
Battered cod fillet – Pico-de-Gallo – avocado – sriracha – sour cream

GOAT CHEESE CROQUETTES (P) — **55**
Parmahom – Creamy goat cheese - Roquette pesto

PEPPER BEEF SKEWERS — **89**
Angus beef – pepper mayonnaise – crispy shallots

TRUFFLE BEEF SLIDERS — **89**
Angus patties – brioche bun - truffle mayo – gherkins – cheddar - caramelized onion

PADRON PEPPERS (VG) — **59**
Deep fried padron peppers - maldon salt

CRISPY CARPACCIO – FRESH TOPPINGS — **99**
Black Angus beef carpaccio – tomatoes – rocket – Grano Padano – extra virgin olive oil

BURRATA (V) – FRESH TOPPINGS — **99**
Burrata – tomatoes – basil oil – olive tapenade – frisee lettuce

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


CURED SALMON "GRAVAD LAX"

SOUPS & STARTERS

SOUP OF THE DAY 39
served with sourdough toast

WAGYU BEEF CARPACCIO [R] 92
Raw thinly sliced – signature caper dressing – Grana Padano – roquette lettuce

BURRATA [V] 99
Heirloom tomatoes – Peach – Basil emulsion – Balsamic vinegar – crispy basil

TUNA TARTARE [R] 89
Hand cut tuna – Soy dressing – chili – sesame – crispy garlic – avocado – toasted sourdough

ESCARGOTS DE BOURGOGNE 99
12 pcs Burgundy snails – garlic and parsley butter – sourdough

WAGYU TARTARE [R] 79
Raw Wagyu beef – classic Belgian dressing – toasted sourdough - crispy potato garnish

GRILLED OCTOPUS 110
Roasted garlic – cherry tomato – capers – lemon – garlic aioli - harissa paste

GARLIC SHRIMPS [S] 89
Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast

CURED SALMON "GRAVAD LAX" 89
Green herbs cured salmon – sour cream - horseradish – pickled cucumber and onion vinaigrette – dill – mustard seeds – chives oil - Rye bread

SALADS

Add grilled chicken OR shrimps 18/25

CLASSIC CAESAR 67
Lettuce – Caesar dressing – Grana Padano – croutons – beef bacon

CHEFS SALAD [P] [N] 99
Lettuce – avocado – tomato – cucumber – soft boiled egg – beef/ pork bacon – Gorgonzola – roasted potatoes – crispy onion – pine nuts – goat cheese toast – French dressing

SUPERFOOD SALAD [VG] 87
Avocado – quinoa – kale – radish – lettuce – pomegranate – toasted seeds - cucumber - French dressing

SALMON SALAD 99
Hot smoked salmon – mixed lettuce – green beans - fennel – radish - pickled onions - dill and sour cream dressing

BAKED GOAT CHEESE SALAD [P] 79
Warm goat cheese – sourdough toast - pork/beef bacon – cherry tomato – honey mustard dressing – fig

ROASTED BEETROOT AND FETA [V] [N] 69
Marinated beetroot – charred orange – balsamic emulsion – hazelnuts – spinach – rocket lettuce – feta cheese

(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 (V) 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 (V) 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 (V) 75
Quinoa patty – burger sauce – gherkins – Iceberg lettuce - M/M Bun



(V) Vegetarian (P) Pork (S) Shellfish (N) Nuts (E) Eggs (VG) Vegan

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) 79
Crispy bacon wrapped cocktail sausages

PORK BELLY BITES (P) 79
BBQ smoked – glazed

PULLED PORK SLIDERS (P) 79
BBQ smoked pulled pork - BBQ sauce - coleslaw - brioche bun

M/M PORK TACO (P) 79
BBQ Smoked pulled pork shoulder - caromelized 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

PRAGER SCHNITZEL (P) 139
Seasoned breadcrumbs - Caper butter – lemon – Roquette lettuce – cherry tomato – Grana Padano – Potato salad

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 140
Braised beef – Belgian fries – endive salad

CHICKEN BROCHETTE 115
Capsicum – onion – zucchini – sour cream – side salad – harissa - fresh herbs

LAMB CHOPS 235
Ratatouille – roasted baby potatoes – sauce verte – rosemary gravy

BELGIAN STEAK TARTARE (R) 139
Classic Belgian Steak Tartare (180gr) served with Belgian fries

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



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 10
Creamy sauce with mushrooms

GREEN PEPPERCORN 10
Typical Belgian green peppercorn sauce

BEARNAISE 10
Eggs – tarragon – vinegar infusion – butter

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

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

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 (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

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PASTA

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

SEAFOOD LINGUINI (S) — 120
Fresh calamari – shrimp - mussels – bisque

SPAGHETTI CARBONARA (P) — 89
Italian Guanciale – organic egg – Pecorino – grana Padano – black pepper

PASTA ALLA NORMA (V) — 79
Penne – eggplant – tomato sauce – Kalamata olives – capers – basil

RIGATONI BOLOGNESE — 79
Angus beef ragu– cherry tomato – Grana Padano

PENNE ARABIATTA (V) — 69
Spicy tomato sauce – basil – Grana Padano

TUSCAN CHICKEN PASTA — 89
Farfalle pasta – grilled chicken – sundried tomato – cream – garlic – spinach – Bell peppers – Grana Padano



TUSCAN CHICKEN PASTA

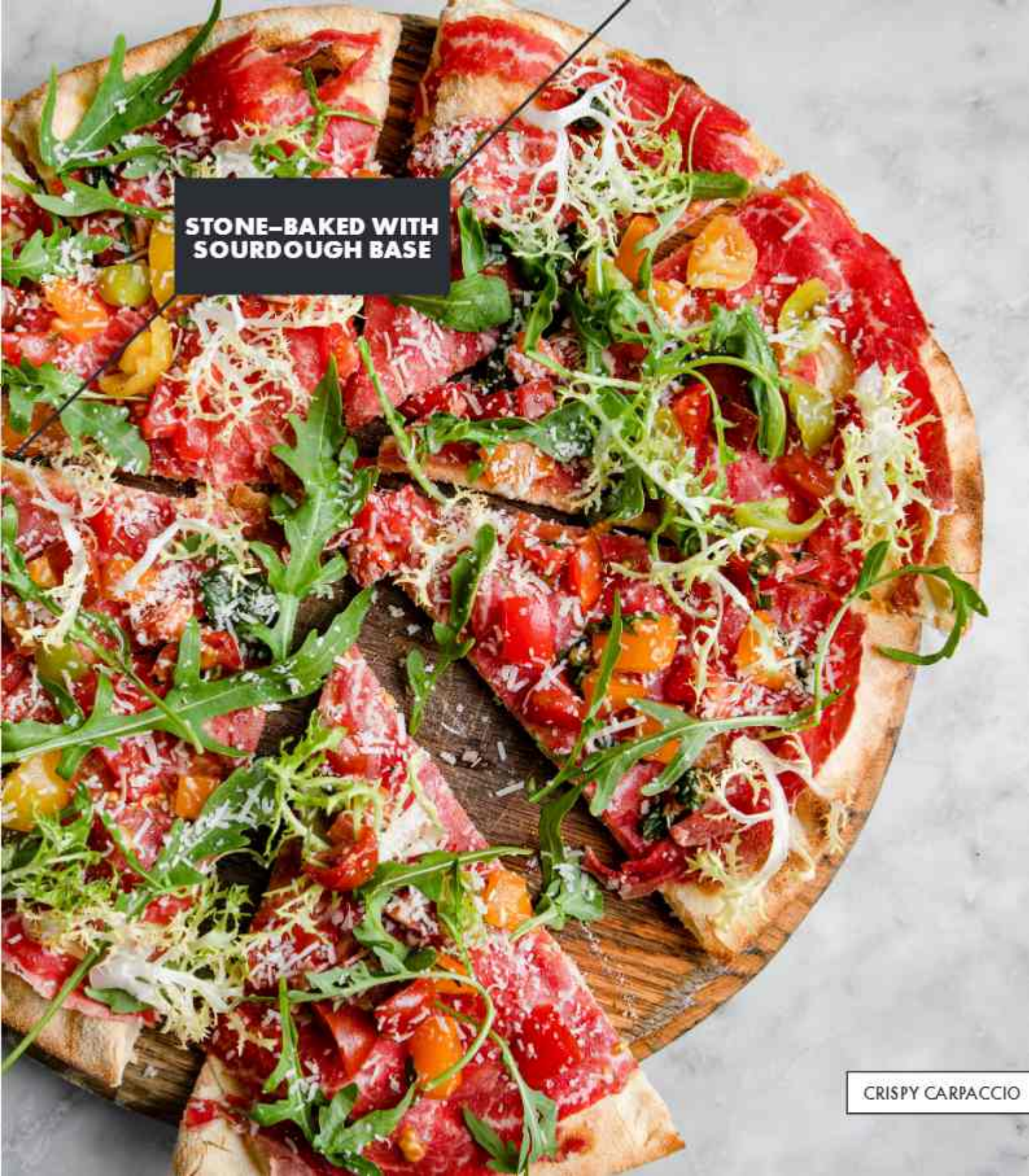
VEGETARIAN (V)

VEGETARIAN LASAGNA — 89
Mushrooms – zucchini - eggplant – capsicum – spinach – mozzarella – tomato sauce

MUSHROOM RISOTTO — 99
Miso – leeks – oyster mushrooms – portobello – Grana Padano PDO – Carnaroli rice – mascarpone

THAI CURRY (V) (VG) — 79
Vegan vegetable curry – steamed rice

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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 (M) — 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 (M) (N) — 89
Roasted eggplant – tomato sauce – Stracciatella – basil pesto

FIGS AND BACON — 94
Mozzarella – caramelized onions – confit figs – goat cheese – beef bacon

TARTUFFO (M) — 115
Mozzarella – carmelized onions – mushrooms – rocket – mascarpone – truffle cream

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PROFITEROLES

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DESSERTS

SAN SEBASTIAN CHEESE CAKE 45
With Valrhona chocolate sauce

PROFITEROLES 69
Good for sharing ...
Filled with pastry cream – salted caramel ice cream – Valrhona chocolate sauce

TARTE TATIN 78
Good for sharing ...
But we doubt you will want to
Royal gala – puff pastry – vanilla ice cream

CHURROS 59
Good for sharing ...
Crispy fried churros – dulche de leche

LIME TART 42
Shortcrust pastry – lemon and lime custard – raspberry sorbet

LE MOELLEUX AU CHOCOLAT 42
Hot soft centered chocolate cake - vanilla ice cream

CREME BRULEE (GF) 40
Caramelized custard – vanilla

CHEF'S TIRAMISU 42
Coffee espresso – sponge cake – mascarpone mousse

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 10 / SCOOP
Lemon – Mango – Raspberry

ICE CREAMS 10 / SCOOP
Natural vanilla – chocolate - strawberry – cookies & cream – speculoos

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SPARKLING & CHAMPAGNE

	130 / 750 ML
GRAN VENTINO BRUT SPARKLING Italy	59 / 239
PROSECCO, DA LUCA Italy	59 / 239
DA LUCA SPARKLING ROSE Italy	60 / 269
LAURENT-PERRIER LA CUVEE NV France	850
MOET & CHANDON IMPERIAL France	850

WHITE

	150 ML / 750 ML
PINOT GRIGIO, ORGANIC, VINUVA Italy	59 / 239
CHENIN BLANC, FISH HOEK South Africa	59 / 239
BENI DI BATASIOLO, GAVI DOCG Italy	69 / 369
ROCCA DI MONTEMASSI VERMENTINO CALASOLE, IGT Italy	59 / 239
ALAMOS CATENA, CHARDONNAY Italy	69 / 249
YALUMBA Australia	299
CHARDONNAY, GNARLY HEAD USA	279
SAUVIGNON BLANC, MATUA VALLEY New Zealand	79 / 299
DOMAINE TRIENNES France	379
VILLA MARIA, PRIVATE BIN New Zealand	369
CHABLIS, 'LES ALLEES DU DOMAINE' France	399
SANCERRE GRAND RESERVE, HENRI BOURGEOIS France	399

ROSE

	150 / 750 ML
WESTERN CAPE, ROSE South Africa	59 / 239
LE FOU France	69 / 259
BY OTT. ROSE DOMAINES France	379

RED

	150 ML / 750 ML
MERLOT IGT, BIO BIO Italy	59 / 239
MALBEC, LA LINDA BODEGA LUIGI BOSCA 239 Argentina	59 /
CHATEAU JANOY-BELLEVUE France	69 / 279
KADETTE CAPE BLEND, KANONKOP South Africa	69 / 279
LAS PISADAS, DOC RIOJA Spain	69 / 279
MALBEC IQUE Argentina	69 / 279
CENTRAL OTAGO, MUD HOUSE New Zealand	299
CHIANTI SUPERIORE, BANFI Italy	79 / 299
RUFFINO, AZIANO CLASSICO DOCG Italy	329
AMARONE VALPOLICELLA CLASSICO Italy	379
TWO HANDS, GNARLY DUDES New Zealand	359
PINOT NOIR, LA CREMA USA	429
BIN 28 PENFOLDS Australia	499

PORT

	60 ML / 750 ML
TAYLOR'S FINE TAWNY Portugal	49 / 229

DESSERT

	60 ML / 500 ML
MOSCATO, PASSITO, ARALDICA Chile	49 / 229

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G&T SPECIALITY, PREMIUM

TANQUERAY DRY BERRIES 69
Tanqueray London Dry, Mixed Berries, Lemon Wedge

TANQUERAY DRY LIME 69
Tanqueray London Dry Gin, Lime Wedge

BOTANIST ISLAY DRY, THYME & CITRUS 79
The Botanist, Thyme, Grapefruit Slice, Lemon Peel

TANQUERAY 10 CITRUS 79
Tanqueray No 10, Lemon Peel, Orange Peel, Grapefruit Peel, Berries

GIN MARE, STRAWBERRY & PEPPER 79
Gin Mare, Basil, Black Pepper Whole, Strawberries

HENDRICK'S 79
Hendrick's, Cucumber

GORDONS PINK 69
Gordon's Pink, Strawberry, Lemon Peels

SHARING PITCHERS

WHITE SANGRIA 169
White Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Red Apple Juice, Soda

ROSE SANGRIA 169
Rose Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Cranberry Juice, Soda

RED SANGRIA 169
Red Wine, Rum, Orange Liqueur, Grenadine, Mixed Fruits, Orange Juice, Cranberry Juice, Soda

MOCKTAILS

SIMPLE MARY 49
Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive

DRIVERS HUGO 49
Elderflower, Mint, Lemon Juice, Soda

CHERRY COLADA 49
Pineapple Juice, Almond, Coconut, Amarena Cherry Syrup

MINT LEMONADE 49
Mint, Lemon Juice, Simple Syrup, Sprite

BERRY MOJO 49
Blackberry, Mixed Berries, Lemon Juice, Simple Syrup, Sprite

ICE TEA'S 49
Simple / Peach / Strawberry / Passion Fruit

VIRGIN MOJITO'S 49
Simple / Peach / Strawberry / Passion Fruit

APPLE GRANITA 49
Red Apple, Raspberry, Vanilla, Lime Cordial, Soda

HAWAII FIVE-0 49
Passion Fruit, Ginger, Simple Syrup, Lemon Juice, Soda

VIRGIN STRAWBERRY DAIQURI 49
Strawberry, Lemon Juice, Simple Syrup

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

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

SPIRITS & OTHERS

VODKA	30 ML
"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
Sailor 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
Dalwhinne	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

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 Blanca	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 %) 59
Italian in style. Light & refreshing.
Citrus, spices, aromatic herbs

HEINEKEN (NETHERLANDS 5%) 56
The iconic green bottle with the lone red star. Stronger, bitterer taste then most lagers.

STELLA ARTOIS (BELGIUM 5%) 59
Crisp, dry & well balanced premium lager.
Malt, herbs, lemon zest

HOEGAARDEN (BELGIUM 4.9%) 60
Pleasant & popular. A light bodied wheat beer.
Orange zest, spices & coriander

LEFFE BLONDE (BELGIUM 6.6%) 62
Typical Belgian blonde ale. Perfectly balanced.
Raisin, banana, aromatic herbs

GOOSE ISLAND MIDWAY IPA (USA 4.1%) 62
Hoppy citrus with grapefruit, pine and floral notes.
Balanced finish

GUINNESS (IRELAND 4.2%) 69
The world's best loved Irish stout.
Bitter chocolate, coffee, burnt caramel

MAGNERS (IRELAND 4.5%) 55
Semi sweet tart apple with a note of bitters. The mouthfeel is medium and mostly created by the carbonation.

BOTTLED BEER

DUVEL (BELGIUM 8.5 %) 55
Belgian beer royalty. Devilishly strong.
Malt, fruit, spices

CORONA EXTRA (MEXICO 4.6%) 48
A Mexican Institution. Crisp, light, made for sunshine.
Citrus, yeast, straw

PERONI NASTRO AZZURRO (ITALY 5.1%) 48
Italian in style. Light & refreshing.
Citrus, spice, aromatic herbs

SOMERSBY (DENMARK 4.5%) 48
Naturally flavoured, crisp and dry. Highly sessionable.
Ripe apple, citrus, walnuts

LEFFE BRUNE (BELGIUM 6.5%) 48
Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a suberb Belgian brown ale

FRULI STRAWBERRY (BELGIUM 4.1%) 69
A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite

CORONA CERO 0.0% 40

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

GOOD FOOD MAKES
OUR HOUSE A HOME