

Bienvenue à Mirabelle.

A TOUCH OF GLAMOUR, A WHISPER OF NOSTALGIA, AND THAT UNMISTAKABLE *JE NE SAIS QUOI* - MIRABELLE BRINGS THE EFFORTLESS ELEGANCE OF THE FRENCH RIVIERA TO DUBAI, SETTING THE STAGE FOR LEISURELY FEASTS, CLINKING GLASSES, AND AN IRRESISTIBLE ALLURE.

HERE, SIMPLICITY IS SEDUCTIVE, AND INDULGENCE IS SECOND NATURE. INSPIRED BY THE VIBRANT TEXTURES AND COLOURS OF THE MEDITERRANEAN, OUR MENU IS A LOVE LETTER TO THE SOUTH OF FRANCE – UNFUSSY, YET EXQUISITELY PREPARED. LIKE THE BEST HOLIDAYS, DINING AT MIRABELLE IS AN EXPERIENCE TO BE SAVOURED AT LEISURE, WHERE TIME SLOWS AND *JOIE DE VIVRE* LINGERS IN THE AIR.

WELCOME TO MIRABELLE. STAY A WHILE AND LET THE MOMENT UNFOLD.



Seafood Towers

Classic seafood tower (SF · R · E)

Small : Fine de Claire, chilled prawns, whelks, almonds clams, razors clams, lobster, salmon gravlax	510
Medium : Fine de Claire, chilled prawns, whelks, almonds clams, razors clams, lobster, salmon gravlax and grilled octopus	610

Deluxe seafood tower (SF · R · E)

Fine de Claire, langoustines, shrimps, King crab, whelks, almonds clams, razors clams, lobster, salmon gravlax, grilled octopus, crab remoulade	1245
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Selection of chilled seafood available per gram (SF · R · E)

King Crab	90/100g
Chilled prawns	35/100g
Whelks	30/100g
Lobster	135 half 275 whole
Clams	35/100g
Langoustine	175/pc

Freshly Shucked Oysters

French oyster, freshly shucked by half dozen, dozen or double dozen (SF · R)

Fine de Claire No. 2	6 pcs - 135 12 pcs - 260 24 pcs - 515
Gillardeau No. 3	6 pcs - 235 12 pcs - 460 24 pcs - 910

Mermmelier Selection (SF · R)

Market oyster	1pc - 45 6 pcs - 295 12 pcs - 590 24 pcs - 1155
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Caviar

Selection of caviar, served with classic condiments (30gr/50gr) (SF · R · D · E)

Baeri	30gr - 490 50gr - 595
Oscietra	30gr - 690 50gr - 875
Beluga	30gr - 2790

Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Gluten Free Dish (GF), Contain Sesame (SE), Contain Shellfish (SF),
Contain Dairy (D), Contain Egg (E), Contain Soy (S), Vegan (VG), Raw (R), Lactose Free (LF), Locally Sourced (LS), Certified Sustainable (CS)

All prices are in UAE Dirhams and are inclusive of a 10% service charge, 5% VAT and subject to 7% Municipality fee

Starters

Tartare de thon, avocat, piquillos et tuiles de pain (R · S · SE · LF)	95
Tuna tartare, avocado, piquillos pepper and croutons	
Salade de chèvre chaud au miel et balsamique (N · D · E)	85
Goat cheese on toast, mix lettuce, honey balsamic	
 Ceviche de daurade aux fruits exotiques (R · S · LF · GF)	70
Exotic seabream ceviche, passion fruit and mango dressing	
Cascade de crevettes, sauce cocktail (SF · E · GF · LF · LS)	70
Chilled prawns, cocktail sauce	
Salade de homard aux agrumes (SF · D)	195
Lobster salad, yuzu citrus dressing	
 Foie Gras mi-cuit fait maison, chutney de Mirabelle, brioche toastée (D)	95
Home made foie gras, served with Mirabelle plum chutney and toasted brioche	
 Salade Niçoise façon Mirabelle (E · GF · LS)	90
Mirabelle Nicoise salad	
Gambas croustillantes (SF · D · E)	75
Crispy prawns, sumac sauce	
Poulpe grillé, coulis de poivron rouge et sauce vierge (GF · LF)	90
Grilled octopus, red pepper coulis, vierge sauce	
Salade d'endives, Roquefort et noix (D · E · N · V)	70
Endives salad, Roquefort and caramelized walnuts	
Escargots de Bourgogne (D · N)	6 pcs - 65 12 pcs - 130
Burgundy snails with our signature filling	
Royal Balik Salmon	120

From the Sea

Turbot rôti, sauce Béarnaise, légumes d'hiver glacés (D · E)	155
Roasted Turbot, Béarnaise sauce, glazed winter vegetables	
Homard grillé, sauce caviar, légumes d'hiver glacés (SF · D)	425
Whole grilled lobster, caviar sauce, glazed mix vegetables	
 Sole façon meunière, asperges grillées et riz pilaf (D)	275
"Meunière" Dover sole, grilled asparagus	
Coquillettes au homard (SF · D · E)	295
Lobster coquillettes, bisque emulsion	
Gambas snackées au citron, beurre de coriandre et piment brûlé (D · SF)	195
Tiger prawns seared with Lemon, fresh Coriander and burnt chilli	
Filet de loup saisi, sauce vierge et gremolata (LF · GF)	165
Seared sea bass fillet with sauce vierge and gremolata	

FISH MARKET

Seabass 600 per / kg | Seabream 400 per / kg | Pagre 700 per / kg | Lobster 590 per / kg
 Red mullet 400 per / kg | Turbot 1000 per / kg | Special Catch of the Day per / kg
 Sauce vierge (GF) / Beurre blanc (D · S) / Béarnaise (D)

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From the Land

Côtelettes d'agneau marinées au thym et citron, pomme purée (D · E)	175
Chargrilled lamb chop marinated with thyme and lemon, mashed potatoes	
Wagyu burger Rossini, frites maison (D · E)	165
Wagyu Rossini “burger”, with pan seared Foie Gras, homemade French fries	
 Suprême de volaille cuit sur le coffre, truffe noire et sauce Albufera, pomme purée (D · AL)	215
Slow cooked chicken breast, black truffle and Albufera sauce, mashed potatoes	
Tartare de boeuf au couteau, frite maison (R · E · D)	130
Handcutted tenderloin beef tartare, homemade French fries	

Selection of Fine Meats

 Tournedos grillé au poivre, flambé au Cognac, pomme purée (D · AL)	220
“Flambe” Pepper-crusted Tenderloin, mashed potatoes	
Entrecôte 300g Wagyu - Queensland, Australia (D)	295
Ribeye 300g	
With a choice of 1 sauce and 1 side	
Côte de bœuf 1.4kg Angus Prime rib - Queensland, Australia (D)	625
Prime rib 1.4kg	
With a choice of 2 sauces and 2 sides	

Sauces

Sauce Béarnaise (D · E) | Sauce Poivre (D · AL) | Sauce à L'échalotte (D)

Sides

Asperges grillées (VG · GF · LF)	35
Grilled asparagus	
 Escalivade (VG · GF · LF)	35
Roasted vegetables	
Riz pilaf (D · GF)	35
Pilaf rice	
Frites “Maison” (LF)	35
Homemade French fries	
Gratin Dauphinois (D · GF)	35
Potatoes gratin	
Pomme purée (D · GF)	35
Mashed potatoes	
Légumes d'hiver glacés (D · GF)	35
Glazed mix vegetables	

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Dessert

Assiette de fromages AOP (D)	95
AOP Cheese Selection	
Tarte Fine aux Pommes Maison (D · S)	39
Homemade apple tart	
Riz au lait façon Mirabelle (N · D)	48
Homemade rice pudding	
Profiterole chocolat et noisettes (E · S · D · N)	62
Chocolate and hazelnut profiterole	
Mousse au chocolat (To share) (E · S · D · N)	105
Chocolate mousse	
Crème brûlée orange (E · D)	35
Orange infused crème brûlée	