

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)

1245

Fine de Claire, langoustines, shrimps, King crab, whelks,
almonds clams, razors clams, lobster, salmon gravlax, grilled octopus, crab remoulade

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

Atlantic Salmon, sliced to order

Gravlax, orange, dill, red pepper corn (D)	90
Norwegian smoked salmon (D)	110
Royal Balik salmon (D)	120

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

Mermelier 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),
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Starters

Tartare de thon, avocat, piquillos et tuiles de pain (R · S · SE · LF)	95
Tuna tartare, avocado, piquillos pepper and croutons	
Carpaccio de Sérïole, agrumes et Piment d'Espelette AOP (R · N)	90
Hamachi carpaccio, citrus and espelette pepper AOP	
Crabe rémoulade, Granny Smith, sucrine (SF · E · LF)	96
Crab remoulade, granny smith, baby gem	
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	
Salade de chèvre chaud au miel et balsamique (N · D · E)	85
Goat cheese on toast, mix lettuce, honey balsamic	
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	
Salade d'endives, Roquefort et noix (D · E · N · V)	70
Endives salad, Roquefort and caramelized walnuts	
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	
Escargots de Bourgogne (D · N)	6 pcs - 65 12 pcs - 130
Burgundy snails with our signature filling	
Ravioles de langoustines, émulsion de crustacés (SF · E · D)	110
Langoustine raviolis, crustaceans emulsion	

From the Sea

Turbo grillé, sauce Béarnaise, légumes d'hiver glacés (D · E)	155
Grilled turbot fillet, Béarnaise sauce, glazed mix vegetables	
Homard grillé, sauce caviar, légumes d'hiver glacés (SF · D)	425
Whole grilled lobster, caviar sauce, glazed mix vegetables	
Dorade braisée, artichauts barigoule, légumes d'hiver glacés (D · N)	96
Sea bream, barigoule artichokes, glazed mix vegetables	
Sole façon meunière, asperges grillées et riz pilaf (D)	275
"Meunière" Dover sole, grilled asparagus	
Loup façon provençale, bouillabaisse, coques et tomates confites (SF · D)	195
Mediterranean sea bass, bouillabaisse, clams, candied tomato	
Coquillettes au homard (SF · D · E)	295
Lobster coquillettes, bisque emulsion	
Fish and Chips (D · E)	110
Battered monkfish, French fries	
Catch of the day	Market Price

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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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Artisan French Cheese

COMTÉ GRANDE RESERVE AOP 18

40

Dessert

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

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