

SOFTS



Coca-cola, Light, Zéro, Perrier, Tonic, Soda,
Gini, Sprite, Fanta orange, Fuze Tea.... 3,30
Orange juice, apple, tomato 3,50
Chaudfontaine still & sparkling,
San Pellegrino
1/4 3,00
1/2 5,50
1L 8,00



BEERS

Carlsberg au fût 3,50
Blanche, Vieux-temps 4,50
Gueuze, Leffe, Kriek, Westmalle 5,00
Chimay Bleue, Duvel, Orval 5,00
Carlsberg 0% 3,50

APERITIFS

Martini, Porto, Sherry Dry, Muscat
de Beaumes-de-Venise, Gancia,
Floc de Gascogne, Pineau des
Charentes, Picon 6,50
Campari, Pisang, Pastis 6,50
Apéritif maison 8,50
Mojito 10,00
Coupe de prosecco 7,50
Aperol Spritz 9,00
Kirr maison 5,00
Kirr Royal 10,50



COFFEE & TEA

Tea 3,20
Tea with fresh munt leaves 3,50
Coffee, Decaffeinated Coffee 3,20
Cappuccino 3,80
Irish, Italian and French coffee 10,50

ALCOHOLIC BEVERAGE



Whisky, Gin, Vodka, Rhum Pampero..8,00
Calvados, Cognac, Armagnac, Poire,
Mirabelle, Framboise 8,00
Cointreau, Grand-Marnierr, Amaretto,
Limoncello, Bailey's, Grappa 8,00
Captain Morgan 8,00
Gordon Pink Premium 8,00
Jack Daniel's 9,00
Bourbon (Four Roses) 9,00
Gin Tanqueray 9,50
Gin Hendrick's 10,00
Talisker 10,50
Chivas Regal 10,50



CHAMPAGNE

Champagne Moutardier
Carte d'Or
Brut 70,00



La Mirabelle
Join us on
social networks



LET'S GET SOCIAL



Mirabelle



La Mirabelle
& his organic farm
Little Farm, Ittre.

À TABLE

SINCE OVER 45 YEARS,
the restaurant is at your service
& offers you quality.

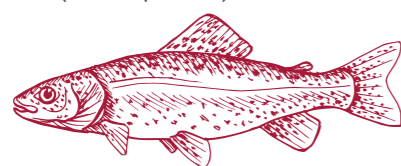
www.mirabelle.be & www.littlefarm.be

STARTERS



| | |
|---|--------------|
| Soup of the day | 9,50 |
| Artichoke with vinaigrette | 11,00 |
| Gray shrimp croquettes | 17,90 |
| Parmesan croquettes | 14,50 |
| Our Salmon Gravlax with fresh herbs and kalamansi vinaigrette | 18,90 |
| Beef carpaccio, old balsamic, pesto, parmesan & arugula | 16,90 |
| Leeks with vinaigrette, mimosa of eggs from our farm | 12,40 |
| Oysters fines de claire n°2 (6, 9 ou 12 pieces), shallot vinegar | 18 • 24 • 30 |
| Organic multicolored tomatoes in salade, burrata, basilic oil, burrata, basilic oil | 16,30 |
| Organic Andalusian gazpacho with Iberian ham ... | 14,10 |
| The croquilles of petits gris de Namur from the Vieux Tilleul farm (6 or 9 pieces) | 13 • 17 |

FISH



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|---|-------|
| Back of cod with mousseline sauce, grey shrimps & homemade purée with fresh herbs | 26,90 |
| «Belle-Meunière» Sole from the North Sea | 31,00 |
| Salmon steak, fennel fondue cherry tomatoes, Kalamata olives | 24,80 |
| Skate wing with capers, melted butter & plain potatoes | 25,10 |
| Fish and chips tartar sauce | 23,20 |



All our dishes & desserts are prepared in an artisanal way with fresh, organic & local products from our Little Farm.

www.littlefarm.be

*Plat 100% produits de la ferme

Our dishes can be taken away or delivered by Deliveroo and UberEATS. Some of our dishes contain allergenes, do not hesitate to ask us about it. All our dishes and desserts are prepared in house by our Chef, Danny Mackovic, and his enthusiastic team.

A parking service is at your disposal in front of the Carrefour parking lot as of 8pm.

STARTERS TO SHARE

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|---|-------|
| Jar of duck rillettes, toasts & organic pickles | 16,30 |
| Plate of delicatessen | 21,50 |
| Fried squid and scampi with tartar sauce | 18,70 |
| Country terrine, toast & organic pickles | 16,50 |

VEGETABLES & SALADS



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|--|-------|
| Caesar Salad Mirabelle with Smoked chicken and parmesan | 17,90 |
| Périgourdine Salad | 20,90 |
| Dried duck breast, foie gras, candied gizzards, walnut kernels | |
| Norwegian Salad | 19,50 |
| Smoked salmon, grey shrimp, croutons, dill cream vinaigrette | |
| Salad with Chavignol goat cheese & smoked duck, maple syrup | 17,90 |
| Exotic Salad | 19,90 |
| Grilled scampi, grapefruit, avocado, nuts & citrus vinaigrette | |
| Fried organic seasonal vegetables from our farm with smoked mozzarella | 17,80 |
| Crazy Mirabelle Salad | 19,90 |
| Grilled squid and scampi on a bed of green beans, salmon roulades & crudités | |

BOWLS (SERVED WARM)

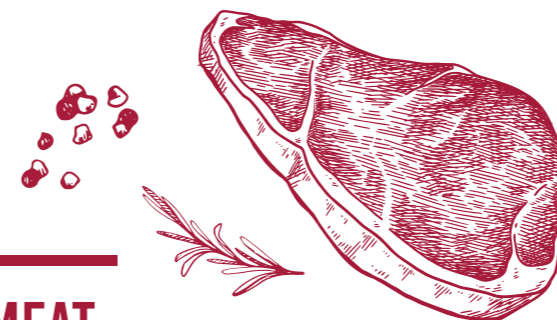
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|---|-------|
| Chicken Poke Bowl | 17,90 |
| Vinegar rice, teriyaki chicken, avocado, onion, tomato, mozzarella & Sardinian bread cake | |
| Salmon Poke Bowl | 17,90 |
| Rice, edamame, avocado, fresh salmon, sesame | |
| Egg Bowl | 16,90 |
| Mesclun salad, avocado, tomato, onion, sweet potato, scrambled eggs, rice | |

PASTA



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|--|-------|
| Spaghetti bolognese | 13,90 |
| Homemade lasagna Mirabelle | 17,60 |
| Vegetarian lasagna with organic vegetables from our farm | 17,00 |
| Gnocchi with tomato confit, olives, Italian ham & basil | 18,60 |
| Penne with scampi and zucchini tagliatelle | 19,40 |

MEAT



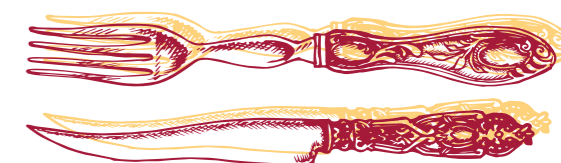
OUR MEATS ARE ACCOMPANIED BY FRESH HAND CUT FRENCH FRIES IN THE HOUSE & COOKED IN BEEF FAT

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|--|-------|
| Grilled steak (230 gr) with French fries | 19,70 |
| Irish Pur Filet | 29,50 |
| Scottish grilled rib steak Cuberoll (300 gr.) | 28,90 |
| Grilled Rib - 1300 gr. (2 pers.) | 65,00 |
| Our house burger | 18,90 |
| Angus beef, cheddar, «Giant» sauce (extra bacon available) | |
| Thick cutlets with shallots | 23,80 |
| Minute-chopped Steak tartare | 19,50 |
| Slightly grilled beef tartar | 19,90 |
| Macao brochette | 22,90 |
| Duck breast with honey & potato croquettes | 25,90 |
| Rack of green meadow lamb, gratin dauphinois | 26,80 |

SIDE

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| Béarnaise sauce, Provençal sauce, Choron sauce, Mushroom sauce, Cream tarragon sauce, Flambé cream with green pepper sauce, Dijonnaise sauce, Poivre concassé sauce | 4,00 |
| Mirabelle sauce | 4,80 |
| Mixed salad | 5,00 |
| Fresh vegetables | 6,90 |
| Gratin dauphinois | 6,00 |
| Basmati rice | 3,00 |
| Yam fries | 5,00 |
| French Fries | 4,00 |

SPECIALITIES



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| Blanquette of veal Mirabelle | 21,50 |
| Gantoise poultry waterzooï (farm chicken) | 22,40 |
| Country sausages, stoemp of the day | 18,90 |
| Veal kidneys with 3 mustards, potato croquettes | 23,80 |
| Liege Balls | 18,80 |
| Poultry vol-au-vent | 19,90 |
| Zeeland mussels marinière or your way (in season) | 27,90 |
| Half roasted free-range chicken, applesauce & French fries | 18,90 |

DESSERTS

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| Floating Island, English sauce & roasted hazelnuts | |
| Ice cream vanilla, mocha, speculoos, pistachio | |
| Caramel cream | |
| Coupe brésilienne | |
| Sorbet strawberry, mango, lemon | |
| Crème brûlée with vanilla from Madagascar | |
| Iced Coffee | |
| Brioche french toast & vanilla ice cream | |
| Brusselse wafel and toppings | |
| Dame Blanche (separate hot chocolate) | |
| Profiteroles with vanilla ice cream | |
| Iced nougat with raspberry | |
| Chocolate mousse | |
| Tiramisu | |
| Chocolate cake | |
| Praliné Mirabelle | |
| 9,00 | |
| Hot sabayon with marsala (2 pers.) | p.p 10,00 |
| Belgian cheese plate, salad with walnut oil | 12,50 |
| Café gourmand | 10,50 |
| Irish, Italian and French coffee | 10,50 |

