

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

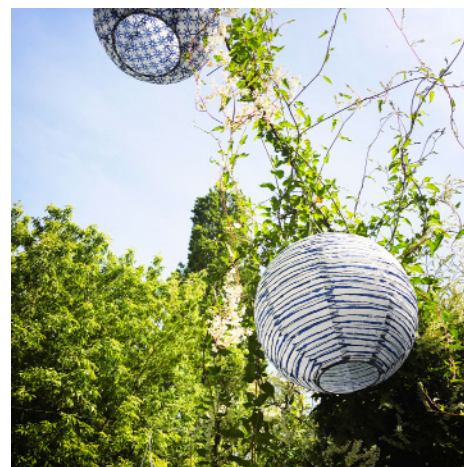
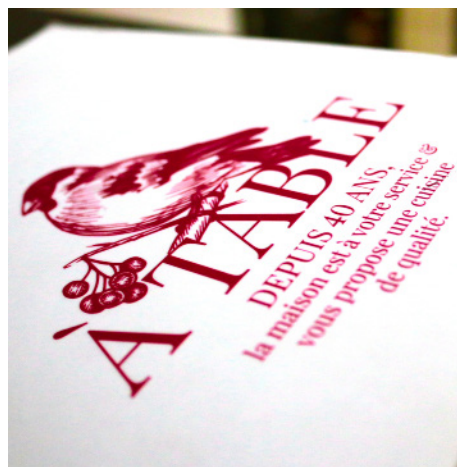


Whisky, Gin, Vodka, Rhum Pampero..8,00
Calvados, Cognac, Armagnac, Poire,
Mirabelle, Framboise 8,00
Cointreau, Grand-Marnierr, Amaretto,
Limoncello, Bailey's, Grappa 8,00
Captain Morgan 8,00
Gordon Pink Premium 8,00
Jack Daniel's 9,00
Bourbon (Four Roses) 9,00
Gin Tanqueray 9,50
Gin Hendrick's 10,00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

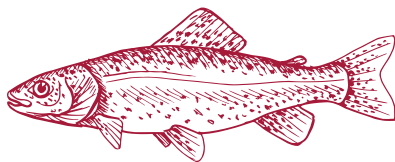
www.mirabelle.be & www.littlefarm.be

STARTERS



Soup of the day	9,50
Crispy vegetable rolls with red curry sauce	17,30
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
Puff pastry tartlet with cherry tomatoes and goat's cheese	16,70
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



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

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



Caesar Salad Mirabelle	17,90
with Smoked chicken and parmesan	
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	17,90
& smoked duck, maple syrup	
Exotic Salad	19,90
Grilled scampi, grapefruit, avocado, nuts & citrus vinaigrette	
Fried organic seasonal vegetables	17,80
from our farmwith smoked mozzarella	
Crazy Mirabelle Salad	19,90
Grilled squid and scampi on a bed of green beans, salmon roulades & crudités	

BOWLS (SERVED WARM)

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



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

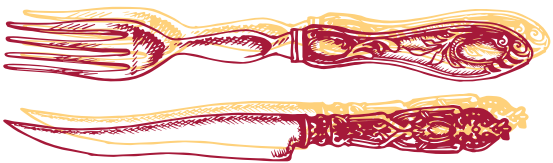
OUR MEATS ARE ACCOMPANIED BY FRESH HAND CUT FRENCH FRIES IN THE HOUSE & COOKED IN BEEF FAT

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

Béarnaise sauce, Provencal 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



Mustard-crusted ham	23,60
Gantoise poultry waterzooï (farm chicken)	22,40
Chicory au gratin	18,90
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
Mirabelle sauerkraut with 5 meats	24,90
Lamb braised shoulder with confit vegetables	23,90

DESSERTS

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

