

BRASSERIE



SOFTS



Coca-cola / Zéro	4,00
Perrier	4,00
Tonic	4,00
Soda	4,00
Gini	4,00
Sprite / Fanta orange	4,00
Fuze Tea	4,00
Orange juice, apple, tomato	4,00
Chaudfontaine still & sparkling,, San Pellegrino	
1/4	3,00
1/2	6,00
1L	9,00

BEERS



Carlsberg au fût	4,00
Blanche, Vieux-temps	5,50
Gueuze, Leffe, Kriek, Westmalle	5,50
Chimay Bleue, Duvel, Orval	5,50
Carlsberg 0%	3,90

APERITIFS



Martini, Porto, Sherry Dry, Muscat de Beaumes-de-Venise, Gancia, Floc de Gascogne, Pineau des Charentes, Picon	7,50
Campari, Pisang, Pastis	7,50
Apéritif maison	9,50
Mojito	10,00
Coupe de prosecco	8,00
Aperol Spritz	11,00
Kirr maison	7,00
Coupe de champagne	12,00
Kirr Royal	12,00
Moscow Mule	11,00

COFFEE & TEA



Tea & infusions	3,20
Tea with fresh munt leaves	3,50
Coffee, Decaffeinated Coffee	3,40
Cappuccino	4,00
Irish, Italian and French coffee	12,00

ALCOOLS



Whisky Johnnie Walker Red	9,00
Gin Tanqueray 0,0%	9,00
Vodka Smirnoff	9,00
Rhum Pampero Blanco/Especial	9,00
Bulleit Bourbon	9,00
Calvados, Cognac, Armagnac, Poire, Mirabelle, Framboise	9,00
Cointreau, Grand-Marnierr, Amaretto, Limoncello, Bailey's, Grappa	9,00
Captain Morgan	9,00
Gordon Pink Premium	9,00
Jack Daniel's	10,00
Bourbon (Four Roses)	10,00
Gin Tanqueray	10,00
Gin Hendrick's	10,00
Talisker	11,00
Chivas Regal	11,00
Whisky Johnnie Walker Black	11,00

CHAMPAGNE



Champagne Moutardier Carte d'Or Brut	70,00
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Wifi



Instagram / Facebook



BRASSERIE



La Mirabelle
& his organic farm
Little Farm, Ittre.

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

www.mirabelle.be & www.littlefarm.be

APPETIZERS



Soup of the day.....	9,90
Artichoke with vinaigrette.....	11,00
Homemade grey shrimp croquettes	19,90
Parmesan fondue	16,50
Homemade Gravlax salmon with fresh herbs and Kalamansi vinaigrette	18,90
Beef carpaccio with aged balsamic, pesto, parmesan & arugula	17,90
Puff pastry tartlet with zucchini carpaccio, goat cheese, pine nuts, basil	17,90
Fine Claire oysters N°2 (6, 9 or 12 pcs), with shallot vinegar	20 • 26 • 34
Organic multicolored tomato salad with burrata and basil oil	17,90
Little grey snails from Namur from the Vieux Tilleul farm (6 or 9 pcs)	13 • 17
Garlic scampi deglazed with white wine	18,90

APPETIZERS TO SHARE

Duck rillettes pot with toasts & organic pickles	16,30
Fine cold cuts platter	21,50
Fried calamari and scampis with tartar sauce	18,70
Country terrine with toasts & organic pickles	16,50

FISH

Cod with mousseline sauce, grey shrimps & homemade herb mash	29,00
North sea sole «Belle-Meunière» with plain potatoes	33,00
Salmon steak with fennel fondue, cherry tomatoes, and Kalamata olives	27,00
Skate wing with capers, melted butter & plain potatoes	29,00
Fish and chips with tartar sauce	24,20

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

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.

VEGETABLES & SALADS



Mirabelle Caesar Salad	18,90
with smoked chicken and parmesan	
Norwegian Salad	20,90
Smoked salmon, grey shrimp, croutons, dill cream vinaigrette	
Hot Chavignol Crottin Salad	18,90
& smoked duck, maple syrup	
Exotic Salad	22,00
Grilled scampi, grapefruit, avocado, nuts & citrus vinaigrette	
Organic Seasonal Vegetable stir-fry	19,00
from our farm with with melted mozzarella	
Mirabelle Crazy Salad	23,00
Grilled squid and scampi on a bed of green beans, salmon roulades & crudités	
Melon ball Salad	18,90
with mozzarella and parma ham	
Liégeoise Salad	18,80
Our Vegetarian Burger	20,00
Homemade burger bun, oyster mushrooms, tomato, salad, fresh onions, cheese, cocktail sauce	

BOWLS (SERVED WARM)

Chicken Poke Bowl	19,90
Vinegar rice, teriyaki chicken, avocado, onion, tomato, mozzarella & Sardinian bread cake	
Salmon Poke Bowl	19,90
Rice, edamame, avocado, fresh salmon, sesame	
Egg Bowl	18,90
Mesclun salad, avocado, tomato, onion, sweet potato, scrambled eggs, rice	

PASTA



Spaghetti bolognese	16,00
Vegetarian lasagna with organic vegetables from our farm	18,00
Gnocchi with Sun-Dried Tomatoes, olives, Italian ham & basil	20,00
Linguine with Scampis and zucchini tagliatelle	21,00



MEATS

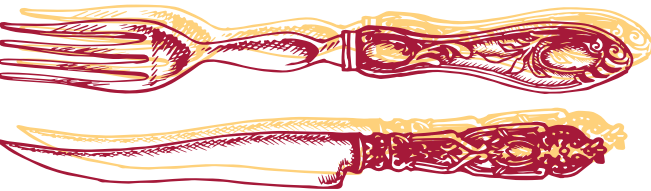
OUR MEATS ARE ACCOMPANIED BY FRESH HAND CUT FRENCH FRIES IN THE HOUSE & COOKED IN BEEF FAT	
Grilled Beef Steak (230 gr) with maître d'hôtel butter	21,90
Grilled Irish Filet Mignon	33,00
Grilled Scottish Cuberoll Entrecote (300 gr.)	31,90
Grilled BBB Rib Steak 1300 gr. (for two.) ...	68,00
Our Homemade Burger	19,90
angus beef, cheddar, «Giant» sauce (bacon optional)	
Beef Flank Steak with shallots	26,00
& half a bone marrow	
Freshly Minced Steak Tartare	21,50
Seared Beef Tartare	22,50
Macao Beef Skewer	23,90
Duck Breast with Honey & potato croquettes.....	25,90
Rack of Lamb with Green Field, & gratin dauphinois	26,80

SIDE DISHES

Various sauce : Béarnaise, Choron, Flambéed Green Pepper, Archduke, Provençal, Shallots, Tarragon Cream, Dijonnaise, Crushed Pepper	4,50
Mirabelle sauce	5,00
Mixed salad	5,00
Fresh market vegetables	7,00
Gratin dauphinois	6,00
Basmati rice	5,00
Sweet potato fries	5,00
Fries	5,00

SPECIALTIES

Ghent-style Poultry Waterzooi (farm chicken)	23,40
Country Sausage & stoemp	18,90
Veal Kidneys with three mustards & potato croquettes	24,80
Liège Meatballs	19,80
Chicken Vol-au-Vent	22,00
Zeeland Mussels marinière or your way (in season)	28,00
Braised Lamb Shoulder with confit vegetables	25,00
Half roasted free-range chicken, applesauce & french fries	21,00



DESSERTS

Floating Island with English cream & toasted hazelnuts	
Vanilla, Mocha, Pistachio, and Speculoos Ice Cream	
Caramel cream	
Brazilian Sundae	
Strawberry, Mango, and Lemon Sorbets	
Madagascar Vanilla Crème Brûlée	
Iced Coffee	
Brioche French Toast with Vanilla Ice Cream	
Brussels Waffle with Various Toppings	
Dame Blanche (served with hot chocolate on the side)	
Vanilla Ice Cream Profiteroles	
Frozen Nougat with Candied Fruits	
Chocolate mousse	
Tiramisu	
Chocolate Fondant	
Mirabelle Praline	
9,90	
Warm Marsala Sabayon (for two)	p.p 10,00
Belgian Cheese Platter with Walnut Oil Salad	12,50
Café gourmand	12,00
Irish, Italian, and French Coffee.....	12,00