



RESTAURANT

MAH.sense

OPENING HOURS : **Monday** to **Friday** from 12:00 PM to 2:00 PM and from 6:30 PM to 9:30 PM, **Saturday** from 6:30 PM to 9:30 PM, closed on **Sunday**.



QUICK BITES

Available outside restaurant opening hours

✓ "Lucien" crisps	2,50 €
✓ Tapenade of the day, pane carasau	7 €
✓ Cubes of semi-aged Gouda, wholegrain mustard, celery salt	8 €
✓ Homemade mix of Italian olives	5 €
"Cacciatore" dry sausage 150g	10 €
White pudding from Jean, wholegrain mustard	7 €
Vintage sardines "La belle-iloise", lemon, pane carasau	12 €

TO SHARE

Available during restaurant opening hours

Garlic bread	7 €
Aperitif board dry sausages, Nocellara olives, aged Gouda ^{1,7,10}	12 €
Fine charcuterie board (for 2) ^{1,7,10}	25 €
Mixed board fine charcuterie and aged cheeses (for 4) ^{1,7,8,10}	39 €
Assortment of mini "Krokett" (6 pcs), aioli ^{1,2,3,4,7,10}	18 €





STARTERS

Zeeland "Jumbo" mussels, Gorgonzola sauce, green celery ^{1,7,9,14} <i>You can request them "à la marinère"</i>	16 €
Fisherman's plate 2 oysters N°3, 4 bouquet shrimps, whelks, mussels, grey shrimps, condiments ^{1,2,3,10,14}	19 €
Creamy pumpkin soup, bacon, hazelnuts, aged Comté ^{1,7}	14 €
 Toast with mushrooms, onion compote, chives ^{1,12}	16 €
 Moinette cheese "Kroket", fried parsley, lemon ^{1,7}	18 €
Salmon gravlax with Timut pepper, clementine chantilly, salmon roe, blinis ^{1,3,4,7}	22 €
Aged Holstein beef carpaccio, aged Parmesan, Sicilian olive oil, rocket ⁷	22 €
Perfect egg in red wine sauce, pickled onions, mustard seeds ^{1,3,10}	14 €
Crispy shrimp in panko, homemade tartar sauce, fennel freshness ^{1,3,10}	18 €



MAIN COURSES

Zeeland "Jumbo" mussels, Gorgonzola sauce, green celery, fresh fries ^{1,7,9,14} <i>You can request them "à la marinère"</i>	32 €
Angus beef steak, pepper crust, cognac cream, fresh fries ^{1,7}	34 €
"Berugi" beef flank steak, fresh fries <i>Choice of sauces: Pepper-cognac, Béarnaise, Gorgonzola</i> ^{1,7}	32 €
Salers beef burger, Espelette pepper aioli, Comté, caramelized onions, homemade pickles ^{1,3,7,1}	24 €
Catch of the day with Basque piperade, orzo gratin, cooking jus ^{1,3,4,7}	29 €
 "Marulo" Bucatini Bloody Mary, vodka, Datterini tomatoes, buffalo stracciatella ^{1,3,7,9}	18 €
Slow-cooked pork cheek, Bourguignon garnish, pumpkin purée, Jerusalem artichoke chips ^{7,12}	28 €
Chicken cannelloni, wild mushrooms, rich port jus, Parmesan ^{1,3,7}	24 €
Pike quenelle "Giraudet", crayfish bisque, pilaf rice ^{1,2,3,4,7}	28 €
 Beaufort ravioli gratin with Dauphiné walnuts, spinach salad ^{1,3,7,8}	23 €
 Vegetarian vol-au-vent with seasonal vegetables, homemade puff pastry and fresh fries ^{1,7}	21 €

SIDES

Mixed salad	5 €
Seasonal vegetables	5 €
Extra fries	5 €
Extra sauce	3 €

Vegan alternative available upon request.

DESSERTS

Norman Hole or Colonel	9 €
Very vanilla crème brûlée by Nicolas ⁷	12 €
Cheese plate by "Un peu de tout", seasonal chutney ^{1,7,8}	16 €
Hazelnut choux pastry, hazelnut ice cream, caramelised hazelnuts, salted caramel ^{1,3,7}	12 €
Pear tarte Tatin "Jefke", salted caramel, tonka bean whipped cream ^{1,3,7,8}	10 €
Homemade chocolate fondant, vanilla ice cream by Nicolas ^{1,3,7}	9 €

KIDS MENU

Pumpkin soup, cheese and croutons ^{1,7}	9 €
Cheese croquette, salad, fries ^{1,3,7}	12 €
Pasta with tomato sauce, Parmesan ^{1,3,7}	12 €
Beef hamburger, ketchup, salad, tomato, fries ^{1,3}	14 €
Ice cream or sorbet (2 scoops) ⁷	6 €
Fruit salad	8 €

Enjoy your meal !





45€* MENU

STARTERS

Zeeland "Jumbo" mussels, Gorgonzola sauce, green celery, fresh fries ^{1,7,9,14}

Creamy pumpkin soup, bacon, hazelnuts, aged Comté ^{1,7}

 Toast with mushrooms, onion compote, chives ^{1,12}

Perfect egg in red wine sauce, pickled onions, mustard seeds ^{1,3,10}

MAIN COURSES

 "Marulo" Bucatini Bloody Mary, vodka, Datterini tomatoes, buffalo stracciatella ^{1,3,7,9}

Chicken cannelloni, wild mushrooms, rich port jus, Parmesan ^{1,3,7}

Pike quenelle "Giraudet", crayfish bisque, pilaf rice ^{1,2,3,4,7}

 Vegetarian vol-au-vent with seasonal vegetables, homemade puff pastry and fresh fries ^{1,7}

DESSERTS

Norman Hole or Colonel

Very vanilla crème brûlée by Nicolas ⁷

Hazelnut choux pastry, hazelnut ice cream, caramelised hazelnuts, salted caramel ^{1,3,7}

Homemade chocolate fondant, vanilla ice cream by Nicolas ^{1,3,7}

* Fixed menu, no modifications allowed.




GROUP MENU (10 TO 20 PEOPLE)*

€45 P.P. including aperitif, water and coffee/tea

€70 P.P. including aperitif, water, soft drinks, beer, wine, house digestif
and coffee/tea (package valid for 2 hours)

SHARED STARTERS

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- ✓ Garlic bread
 - Mixed board fine charcuterie and aged cheeses (for 4) ^{1,7,8,10}
 - Assortment of mini "Kroketts" (6 pcs), aioli ^{1,2,3,4,7,10}
 - Creamy pumpkin soup, bacon, hazelnuts, aged Comté ^{1,7}
 - ✓ Toast with mushrooms, onion compote, chives ^{1,12}
 - Salmon gravlax with Timut pepper, clementine chantilly, salmon roe, blinis ^{1,3,4,7}
 - Aged Holstein beef carpaccio, aged Parmesan, Sicilian olive oil, rocket ⁷
 - Perfect egg in red wine sauce, pickled onions, mustard seeds ^{1,3,10}

SHARED MAIN COURSES

- Zeeland "Jumbo" mussels, Gorgonzola sauce, green celery, fresh fries ^{1,7,9,14}
- "Berugi" beef flank steak, fresh fries
- Choice of sauces: Pepper-cognac, Béarnaise, Gorgonzola ^{1,7}
- ✓ "Marulo" Bucatini Bloody Mary, vodka, Datterini tomatoes, buffalo stracciatella ^{1,3,7,9}
- Slow-cooked pork cheek, Bourguignon garnish, pumpkin purée, Jerusalem artichoke chips ^{7,12}
- Chicken cannelloni, wild mushrooms, rich port jus, Parmesan ^{1,3,7}
- Pike quenelle "Giraudet", crayfish bisque, pilaf rice ^{1,2,3,4,7}
- ✓ Beaufort ravioli gratin with Dauphiné walnuts, spinach salad ^{1,3,7,8}
- ✓ Vegetarian vol-au-vent with seasonal vegetables, homemade puff pastry and fresh fries ^{1,7}

ASSORTMENT OF MINI PASTRIES AND SWEET BITES


(CAN BE REPLACED BY A BIRTHDAY CAKE, UPON ORDER AND AT AN ADDITIONAL COST)

* Reservation required.



OUR MAH.green SUPPLIERS

We know very well that we have to take care of our animals and our planet. So it was natural for us to work with producers who share our values of sustainable commitment, far from mass production but close to our philosophy and our cuisine.

 Vegetarian dishes

LIST OF ALLERGENS



1 GLUTEN



2 SHELLFISH



3 EGGS



4 FISH



5 PEANUTS



6 SOJA



7 MILK



8 NUTS



9 CELERY



10 MUSTARD



11 SESAME SEEDS



12 SULPHUR
DIOXIDE AND
SULPHITES



13 LUPIN



14 MOLLUSKS



Leave a wonderful feed-back !

