



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 €
 Today's tapenade, pane carasau	7 €
 Semi-aged Gouda cubes, wholegrain mustard, celery salt ^{7,9,10}	8 €
 Homemade Italian olive mix	5 €
"Cacciatore" salami 150g	10 €
White pudding sausage from Jean, wholegrain mustard ^{1,3,10}	7 €

TO SHARE



Available during restaurant opening hours

Aperitif board, dry sausage, Nocellara olives, semi-aged Gouda ¹⁷	12 €
Mediterranean board, "Salamone" cured meats, "Bella Vita" cheeses, antipasti ¹⁷	29 €
 Cheese board from "Un peu de tout", seasonal chutney, sourdough bread ¹⁷	16 €
Fritto misto board, calamari, baby squid, scampi, mini croquettes, Padrón peppers, Suppli ^{1,2,3,4,10,14}	35 €





STARTERS

-  Burrata from Puglia, tomato salad, basil oil, lemon fleur de sel ^{1,7,8} 16 €
-  Oxhorn pepper gazpacho, pepperonata, buffalo ricotta, garlic chips ^{1,7} 16 €
- Roasted garlic shrimps, parsley, lemon, anchovies ^{2,4,7} 20 €
- Roast beef Tonnato, capers, celery, rocket salad ^{3,4,7} 20 €
- Grilled green asparagus, stracciatella, Salamone prosciutto, oranges ^{7,8} 18 €
- Tuna tataki, crispy baby squid, tomato condiment, artichokes, Taggiasca olives ^{1,3,4,8,10} 22 €

MAIN COURSES

- Grilled rump steak, salad, sauce of your choice, fresh fries ^{3,7} 34 €
Sauce of your choice : Pepper cognac, Béarnaise, Gorgonzola, Archiduc
- “Berugi” beef tagliata, Tonnato sauce, rocket, parmesan, Taggiasca olives ^{3,4,7,10} 32 €
- Beef tartare, pickles, salad and homemade fries ^{3,10} 24 €
- Smash burger, artisan bun, bacon mayonnaise, taleggio cheese, caramelized onions, salad and homemade fries ^{1,3,7,10} 24 €
-  Kimchi cabbage burger, artisan bun, avocado, coleslaw, spicy mayo, salad and homemade fries ^{1,3,7,10} 22 €
- Roasted catch of the day, Hollandaise sauce, French-style peas, bacon, baby potatoes ^{3,4,7} 32 €
- Grilled sea bass fillet, sauce vierge, salted butter mashed potatoes, basil pesto ^{4,7,8} 34 €
- Grilled lamb kefta, feta cream, Greek salad, guindilla peppers ^{1,3,7} 24 €
- Crispy chicken breast Caesar style, baby lettuce, parmigiano, anchovies, crostini ^{1,3,4,7,10} 24 €
-  Oyster mushroom risotto, button mushrooms, buffalo ricotta, rocket pesto ^{1,7,8} 19 €
-  Stuffed beef tomato, choice of side dish ^{1,7} 19 €
Choice of side dish : fries, mashed potatoes, risotto

SIDES

- Mixed salad 5 €
- Seasonal vegetable medley 5 €
- Fries (extra) 5 €
- Sauce (extra) 3 €



Vegan alternative available upon request.



DESSERTS

Frozen Don Pappa Sabayon ^{3,7}	12 €
Pistachio Crème Brûlée ^{3,7}	12 €
Frozen Snickers, peanut ice cream, salted butter caramel, chocolate, toasted peanuts, fleur de sel ^{3,8}	12 €
Strawberry and raspberry salad, elderflower and lime syrup, meringue, basil ^{3,7}	14 €
Homemade chocolate lava cake, vanilla ice cream, espresso crumble ^{1,3,7,8}	10 €
Cheese selection from "Un Peu de Tout", seasonal chutney ^{1,7}	16 €

KIDS MENU

 Cheese croquette, salad and fries ^{1,3,7}	12 €
Steak, fries and salad	16 €
 Spaghetti with tomato sauce ^{1,3,7}	12 €
Breaded calamari, homemade tartare sauce and mashed potatoes ^{1,3,7,10,13}	14 €
Fruit salad	6 €
Ice creams and sorbets ³	6 €

Enjoy your meal !





45€ MENU*

STARTERS

 Oxhorn pepper gazpacho, pepperonata, buffalo ricotta, garlic chips ^{1,7}

Roasted garlic shrimps, parsley, lemon, anchovies ^{2,4,7}

Grilled green asparagus, stracciatella, Salamone prosciutto, oranges ^{7,8}

MAIN COURSES

Roasted catch of the day, Hollandaise sauce, French-style peas, bacon, baby potatoes ^{3,4,7}

Grilled lamb kefta, feta cream, Greek salad, guindilla peppers ^{1,3,7}

 Oyster mushroom risotto, button mushrooms, buffalo ricotta, rocket pesto ^{1,7,8}

DESSERTS

Frozen Snickers, peanut ice cream, salted butter caramel, chocolate, toasted peanuts, fleur de sel ^{3,8}

Strawberry and raspberry salad, elderflower and lime syrup, meringue, basil ^{3,7}


Homemade chocolate lava cake, vanilla ice cream, espresso crumble ^{1,3,7,8}

* Fixed menu, no modifications allowed.



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

MAH

Leave a wonderful feed-back !

