

MIRABELLE

JUMEIRAH MARSA AL ARAB

MENU

Bienvenue à Mirabelle. A touch of glamour, a whisper of nostalgia, and that unmistakable je ne sais quoi – Mirabelle brings the effortless elegance of the French Riviera to Dubai, setting the stage for leisurely feasts, clinking glasses, and an irresistible allure. Here, simplicity is seductive, and indulgence is second nature. Inspired by the vibrant textures and colours of the Mediterranean, our menu is a love letter to the South of France – unfussy, yet exquisitely prepared. Like the best holidays, dining at Mirabelle is an experience to be savoured at leisure, where time slows and joie de vivre lingers in the air. Welcome to Mirabelle. Stay a while and let the moment unfold.

JUMEIRAH MARSA AL ARAB · UMM SUQEIM · DUBAI

A KISMET MENU · JUMEIRAH MARSA AL ARAB

HOW TO READ THIS MENU

Every code below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

 Vegan



THE LINE BENEATH A DISH

Cascade de crevettes, sauce cocktail ~~(SF)~~~~(E)~~~~(GF)~~~~(LF)~~~~(LS)~~

Please inform your server of any allergies before ordering.

THE ALLERGENS THIS MENU DECLARES

~~(A)~~ Alcohol

~~(N)~~ Nuts

~~(GF)~~ Gluten Free

~~(SE)~~ Sesame

~~(SF)~~ Seafood

~~(D)~~ Dairy

~~(E)~~ Egg

~~(S)~~ Soy

~~(R)~~ Raw

~~(LF)~~ Lactose Free

~~(LS)~~ Locally Sourced

SEAFOOD TOWERS

Classic Seafood Tower

Small (SF)(R)(E)	510
Fine de Claire, chilled prawns, whelks, almonds clams, razors clams, lobster, salmon gravlax	
Medium (SF)(R)(E)	610
Fine de Claire, chilled prawns, whelks, almonds clams, razors clams, lobster, salmon gravlax and grilled octopus	
Deluxe seafood tower (SF)(R)(E)	1245
Fine de Claire, langoustines, shrimps, King crab, whelks, almonds clams, razors clams, lobster, salmon gravlax, grilled octopus, crab remoulade	

Selection of Chilled Seafood, Available per Gram

King Crab (SF)(R)(E)	90/100g
Chilled prawns (SF)(R)(E)	35/100g
Whelks (SF)(R)(E)	30/100g
Lobster (SF)(R)(E)	135 half 275 whole
Clams (SF)(R)(E)	35/100g
Langoustine (SF)(R)(E)	175/pc

FRESHLY SHUCKED OYSTERS

French Oyster, Freshly Shucked by Half Dozen, Dozen or Double Dozen

Fine de Claire No. 2 (SF)(R)	6 pcs - 135 12 pcs - 260 24 pcs - 515
Gillardeau No. 3 (SF)(R)	6 pcs - 235 12 pcs - 460 24 pcs - 910

Mermmelier Selection

Market oyster (SF)(R)	1pc - 45 6 pcs - 295 12 pcs - 590 24 pcs - 1155
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SEAFOOD TOWERS

CAVIAR

Selection of Caviar, Served with Classic Condiments (30gr/50gr)

Baeri (SF)(R)(D)(E)	30gr - 490 50gr - 595
Oscietra (SF)(R)(D)(E)	30gr - 690 50gr - 875
Beluga (SF)(R)(D)(E)	30gr - 2790



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STARTERS

Tartare de thon, avocat, piquillos et tuiles de pain <i>(R)(S)(SE)(LF)</i> Tuna tartare, avocado, piquillos pepper and croutons	95
Salade de chèvre chaud au miel et balsamique <i>(N)(D)(E)</i> Goat cheese on toast, mix lettuce, honey balsamic	85
Ceviche de daurade aux fruits exotiques <i>(R)(S)(LF)(GF)</i> ✦ Exotic seabream ceviche, passion fruit and mango dressing	70
Cascade de crevettes, sauce cocktail <i>(SF)(E)(GF)(LF)(LS)</i> Chilled prawns, cocktail sauce	70
Salade de homard aux agrumes <i>(SF)(D)</i> Lobster salad, yuzu citrus dressing	195
Foie Gras mi-cuit fait maison, chutney de Mirabelle, brioche toastée <i>(D)</i> ✦ Home made foie gras, served with Mirabelle plum chutney and toasted brioche	95
Salade Niçoise façon Mirabelle <i>(E)(GF)(LS)</i> ✦ Mirabelle Nicoise salad	90
Gambas croustillantes <i>(SF)(D)(E)</i> Crispy prawns, sumac sauce	75
Poulpe grillé, coulis de poivron rouge et sauce vierge <i>(GF)(LF)</i> Grilled octopus, red pepper coulis, vierge sauce	90
■ Salade d'endives, Roquefort et noix <i>(D)(E)(N)</i> Endives salad, Roquefort and caramelized walnuts	70
Escargots de Bourgogne <i>(D)(N)</i> Burgundy snails with our signature filling	6 pcs - 65 12 pcs - 130
Royal Balik Salmon	120



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FROM THE SEA

Turbot rôti, sauce Béarnaise, légumes d'hiver glacés <i>(D)(E)</i> Roasted Turbot, Béarnaise sauce, glazed winter vegetables	155
Homard grillé, sauce caviar, légumes d'hiver glacés <i>(SF)(D)</i> Whole grilled lobster, caviar sauce, glazed mix vegetables	425
Sole façon meunière, asperges grillées et riz pilaf <i>(D)</i> ♦ "Meunière" Dover sole, grilled asparagus	275
Coquillettes au homard <i>(SF)(D)(E)</i> Lobster coquillettes, bisque emulsion	295
Gambas snackées au citron, beurre de coriandre et piment brûlé <i>(D)(SF)</i> Tiger prawns seared with Lemon, fresh Coriander and burnt chilli	195
Filet de loup saisi, sauce vierge et gremolata <i>(LF)(GF)</i> Seared sea bass fillet with sauce vierge and gremolata	165

FISH MARKET

Seabass	600 per kg
Seabream	400 per kg
Pagre	700 per kg
Lobster	590 per kg
Red mullet	400 per kg
Turbot	1000 per kg
Special Catch of the Day	per kg

Sauce vierge (GF) / Beurre blanc (D · S) / Béarnaise (D)



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FROM THE LAND

Côtelettes d'agneau marinées au thym et citron, pomme purée (D)(E) Chargrilled lamb chop marinated with thyme and lemon, mashed potatoes	175
Wagyu burger Rossini, frites maison (D)(E) Wagyu Rossini "burger", with pan seared Foie Gras, homemade French fries	165
Suprême de volaille cuit sur le coffre, truffe noire et sauce Albufera, pomme purée (D)(A) ✦ Slow cooked chicken breast, black truffle and Albufera sauce, mashed potatoes	215
Tartare de boeuf au couteau, frite maison (R)(E)(D) Handcutted tenderloin beef tartare, homemade French fries	130

SELECTION OF FINE MEATS

Tournedos grillé au poivre, flambé au Cognac, pomme purée (D)(A) ✦ "Flambe" Pepper-crusted Tenderloin, mashed potatoes	220
Entrecôte 300g Wagyu - Queensland, Australia (D) Ribeye 300g — With a choice of 1 sauce and 1 side	295
Côte de bœuf 1.4kg Angus Prime rib - Queensland, Australia (D) Prime rib 1.4kg — With a choice of 2 sauces and 2 sides	625

SAUCES

Sauce Béarnaise (D)(E)

Sauce Poivre (D)(A)

Sauce à L'échalotte (D)



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SIDES

	Asperges grillées <i>(GF)(LF)</i> Grilled asparagus	35
	Escalivade <i>(GF)(LF)</i> ★ Roasted vegetables	35
	Riz pilaf <i>(D)(GF)</i> Pilaf rice	35
	Frites “Maison” <i>(LF)</i> Homemade French fries	35
	Gratin Dauphinois <i>(D)(GF)</i> Potatoes gratin	35
	Pomme purée <i>(D)(GF)</i> Mashed potatoes	35
	Légumes d’hiver glacés <i>(D)(GF)</i> Glazed mix vegetables	35



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DESSERT

Assiette de fromages AOP <i>(D)</i> AOP Cheese Selection	95
Tarte Fine aux Pommes Maison <i>(D)(S)</i> Homemade apple tart	39
Riz au lait façon Mirabelle <i>(N)(D)</i> Homemade rice pudding	48
Profiterole chocolat et noisettes <i>(E)(S)(D)(N)</i> Chocolate and hazelnut profiterole	62
Mousse au chocolat (To share) <i>(E)(S)(D)(N)</i> Chocolate mousse	105
Crème brûlée orange <i>(E)(D)</i> Orange infused crème brûlée	35



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