

Les bouchées (starters)

Bleue-abaisse soup	
Our version of the “Marseilles fish soup” with whole fish chunks, served with a crouton and spicy rouille sauce	5.90
Spinach and goat’s cheese Moroccan breewats	6.50
Wrapped in filo pastry and served with a minted tomato, olive and onion salad	
Ceviche of Scottish salmon and crab with an avocado salad	6.50
“Surprise calamari”	5.90
Our famous recipe, one you must try!	
Haggis balls	5.50
Fried in beer batter, served with clapshot potatoes and whisky sauce	
Escargots au foie gras	7.50
Sautéed snails and foie gras, with garlic, white wine, lemon juice and parsley	
Shetland mussels	5.90
Please ask for today’s recipe	
Seared King scallops	7.90
With boudin noir and sauce vierge	
Fondue de peppered Camembert	5.00
Melted in white wine and served in a filo pastry case with warm French dipping bread	

Les brochettes

Skewered and cooked on the char grill, these are ideal as a starter or lighter main	
	Starter/ Main
Home made merguez sausages	4.90 / 9.50
Our secret recipe of spicy lamb sausages	
North African chicken kemia	5.50 / 9.90
Marinated in olive oil, garlic, coriander and green chillies with a hint of lemon	
Monkfish cheeks	6.50 / 13.90
Marinated in lemon juice, garlic, cumin and coriander	
Lamb Mechoui	
Diced lamb marinated in Mediterranean spices	5.50 / 9.90
Brochette mix	11.90
For one person. One of each of the above	

All of our brochettes come with a pepper salad and harrissa couscous

Les bouchées doubles (mains)

Canard confit a la Paysane Traditionally cooked confit of duck, served with a garlic and lardon mash, with a white bean and spinach sauce	13.50
Seafood Gumbo A hearty fish and seafood stew from the Bayou with chorizo, served with a Creole shrimp rice	15.50
Medallions of venison With a sweet redcurrant, black pepper and brandy sauce, served with pommes Lyonnaise	14.90
Fish of the day Please ask for today's catch and recipe	
North African style lamb tajine Whole lamb shank marinated in saffron based spices, confit style, served with root vegetables	15.50
Thai aromatic chicken With a coconut fragrant rice	13.50
Le Maison Bleue fish'n chips Served with chunky oven baked chips and garlic mushie peas, <i>un delice!</i>	15.50
Saffron Risotto Vegetarian risotto, with sun dried tomatoes, wild mushrooms and petits pois	9.50
La choucroute au fruits de mer Savoy cabbage shredded and cooked in white wine with fish and seafood	15.00
Le Couscous Royal It's a feast! The only original one north of Marseilles...	18.00
Goat's cheese and spinach pizzette On a light savoury puff pastry, served with a butter bean and ratatouille of vegetables	9.00

Our steaks

From one of Scotland's top butchers, our meats are guaranteed Aberdeen Angus

Fillet steak Served with a gratin of baby vegetables and fondant potatoes	22.50
Ribeye steak Served with pommes chateau and mixed leaves	15.50
T-bone steak Served with chunky chips and mixed leaves Our steaks come with a choice of sauces or simply char grilled, please ask for today's choice	18.50

Les à côtés (side dishes)

Mousseline mash Creamy new potatoes with gruyere cheese, garlic and parsley	2.90
Harissa couscous Spicy couscous with a North African ratatouille	2.90
Pommes château	2.50
Panache of vegetables	3.50
Ratatouille of vegetables	3.20
Salade verte	2.50

Les desserts

Assiette de fromages A selection from Ian Mellis's cheeses as well as the best the market can offer us	5.50
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For our freshly made desserts, please see blackboards or ask your server