



To Book

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Festive Menus



Christmas Lunch

BACK TO '98 PRICES!

3 COURSES £19.98

Starters

SWEET PEA AND MINT SOUP, HINT OF CINNAMON (v)

OUR FAMOUS HAGGIS BALLS, CLAPSHOT TATTIES
& WHISKY SAUCE

SURPRISE CALAMARI... THE ORIGINAL! A MUST!

PHEASANT AND VENISON TERRINE, MANGO CHUTNEY

Mains

FREE RANGE CHICKEN BREAST

wrapped in Parma ham, mousseline and boudin noir
mash, Gruyère cheese sauce

LAMB KOFTA TAGINE

Served with harissa couscous

SMOKED HADDOCK AND SHELLFISH CHOWDER

South east Asian style, angel noodles

MILLEFEUILLE OF WILD MUSHROOM FRICASSÉE (v)

Served with tagliatelle of vegetables (available as a vegan dish)

ENTRECÔTE AU POIVRE (£5.50 SUPP.)

28-day matured ribeye steak, pommes châteaux, grilled cherry
tomatoes, pepper and cognac sauce

Desserts

BÛCHE DE NOËL

STICKY TOFFEE PUDDING

XMAS PUDDING CRÈME BRÛLÉE

ASSIETTE DE FROMAGES. (£3.50 SUPP.)

BON APPÉTIT ET
JOYEUX NOËL!

Christmas Dinner

BACK TO '98 PRICES!

3 COURSES £25.00

Starters

CREAM OF SWEET POTATO AND SULTANA SOUP (v)

SURPRISE CALAMARI, THE ORIGINAL... A MUST!

HAGGIS BALLS, IN BEER BATTER, CLAPSHOT TATTIES
& WHISKY JUS.

SPICY MERGUEZ LAMB SAUSAGE, NORTH
AFRICAN STREET FOOD STYLE!

SAIGON BEEF, STIR FRIED WITH ASIAN GREENS
& SOYA SAUCE

GOAT'S CHEESE BOULETTES, JALAPENO FRITTERS &
SALSA DIP (v)

Mains

TAGINE D'AGNEAU AU SAFRAN

Slow cooked lamb shoulder, in butter, onions, garlic and saffron,
served with ttitli pasta

OX CHEEKS À LA BORDELAISE

Beef cheeks slow cooked and red wine, served with a creamy mous-
seline of parsley mash, shallots and garlic confit.

SOUTH EAST ASIAN STYLE COCONUT CHICKEN

Served with sticky rice

LA BLEU-ABAISSÉ

Our version of the Marseillaise fish and seafood pot, with crayfish
and lobster bisque.

ASPARAGUS AND BROAD BEAN RISOTTO (v)

White wine garlic, shallots and basil sauce.

MEDAILLONS DE FILET DE BŒUF AU POIVRE (£7.50 SUPP.)

Medallions of 28 day cured fillet of beef, served with pommes
fondants, green vegetables & peppercorn sauce.

Desserts

BÛCHE DE NOËL

STICKY TOFFEE PUDDING

XMAS PUDDING CRÈME BRÛLÉE

ASSIETTE DE FROMAGES. (£3.50 SUPP.)