

# LUNCH AT LE BISTROT

## LUNCH MENU À LA CARTE.

### STARTERS

**La Soupe du Jour (v)** £4.50  
Please ask for today's recipe

**Surprise Calamari!** £6.90  
Our secret recipe, one you must try!

**Haggis Balls** £4.90  
Deep fried in beer batter, clapshot potatoes & whisky jus.

**Moules du jour** £6.90  
Delicious Shetland Mussels ask for today's preparation. As a starter, or main course with fries £9.90

**La salade Nicoise** £6.50  
Classic tuna Salad Nicoise

**Merguez Chekchouka** £6.90  
North African street food at its best! Our spicy lamb sausages with warm salsa and egg!

### MAINS

**Beef Burger with Chekchouka,** £11.00  
Homemade Scottish beef burger served on n with chekchouka and Harissa mayo! Served with skinny fries

**Poulet a la provencale** £8.90  
Roasted Chicken, with onions, garlic, fresh tomatoes, herbs and a touch of white wine

**Croque Monsieur** £6.50

**Croque Madame** £7.50

**Tagine of Beef kofta** £8.50  
Beef meatballs, slowly cooked in a Marrakech style, tomato, peppers and herbs sauce, topped with poached egg!

**Le Poisson du jour!** £9.90  
Ask for today's recipe

**Tarte a l'onignon,** pastry tarte with delicious caramelised onion and goats cheese £7.50

**Ribeye Steak au Poivre,** Pommes châteaux & green leaves with peppercorn sauce! £19.90

## LUNCH DEAL!

**2 courses £9.90**  
**3 courses £12.50**

La Soupe Du Jour (v)

Haggis Balls

La Terrine Du Jour

Pasta du jour  
ask for today's preparation

Poulet a la provencale

Tarte a l'onignon (v)  
Pastry tarte with delicious  
caramelised Onions  
and goats cheese

Please ask for today's desserts!

Garlic Fries £3.50

Salade Verte £3.50

Gruyère mousseline Mash £3.50

Steamed vegetables £3.50

Steamed Couscous £3.50

**Charcuterie or Ian Mellis Cheese Board, served all afternoon!**

A delicious selection from our deli ask for today's variety and price!

If you have a food allergy or special dietary requirements please inform member of staff

# DINNER À LA CARTE

## LES BOUCHÉES

Our "bouchées" or mouthfuls in French are dishes designed to be sampled and shared amongst our guests and perfect as starters!

**Les Moules du jour** £6.90  
Steamed Shetland mussels in today's recipe

**Fondue du Camembert (v)** £8.50  
With rustic croutons

**Rosco's haggis balls** £6.90  
Deep fried in beer batter, clapshot tatties, whisky sauce

**Surprise calamari** £7.50  
Our secret recipe, one you must try!

**Saigon Beef** £7.90  
Julienne vegetables, strips of beef marinated in 5 spice

**La salade Nicoise** £6.50  
The best you will find north of Nice!

**Merguez Chekchouka** £6.90  
North African Street food at its best! Our spicy Lamb sausages with warm salsa and egg!

## LES KIDS

**Chicken Nuggets and Chips** £6.50  
**Mac n Cheese** £6.50  
**Fish Goujons with Chips and Peas** £6.50  
**With a scoop of Vanilla Ice Cream for dessert Delice!**  
Served from lunch on!

## LES BOUCHÉES DOUBLES

These are main courses, which have been running on our menus from the beginning of Maison Bleue, we tried... but can't take them out!

**Joues de Boeuf a la Bordelaise** £16.00  
Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash

**Merguez sausages & chicken kemia** £14.50  
Spicy lamb sausages and marinated chicken skewers with chekchouka ratatouille & couscous

**Canard confit à la paysanne** £16.50  
Duck leg, slowly cooked in goose fat, with bean cassoulet and Lardons

**South Vietnamese coconut chicken** £16.50  
Aromatic, with sweet basil, lemongrass & lime leaves, fragrant rice

**Rib Eye Steak** £25.50  
Chargrilled with pommes chateau and salad verte with sauce au poivre

**Seafood Bouillabaisse** £18.50  
Seafood stew the best north of Marseille

**Vegetarian roasted stuffed peppers** £15.50  
With a slow roasted tomato (v)

**Le poisson du jour** £market  
Please ask for today's catch and recipe

## LES À CÔTÉS (side dishes)

Steamed vegetables £3.50

Pommes châteaux £3.50

Gruyere mousseline mash £3.50

Saffron couscous £3.50

Salade verte £3.50

**Ask for today's selection of desserts!**

If you have a food allergy or special dietary requirements please inform member of staff

# DINNER SET MENUS

## LE BANQUET BLEU

3 COURSES £27.90

Served every evening from 5pm

### Surprise Calamari!

Our secret spicy recipe, one you must try!

### Fondue de camembert (v)

With rustic croûtons

### Rosco's haggis balls

Deep fried in beer batter, clapsnot tatties, whisky sauce

### Seared King Scallops

with Sauce vierge and Boudin Noir (£3 supp)

### Ribeye steak (£5.00 supp.)

Served with pommes châteaux, salade verte and pepper & cognac sauce.

### Seafood Bouillabaisse

Seafood stew the best North of Marseille!

### South Vietnamese coconut chicken

Aromatic, with sweet basil, lemongrass, lime leaves, fragrant rice

### Joues de Boeuf a la Bordelaise

Slow cooked Beef Cheeks, with a red wine glaze and mousseline mash

### Roasted Stuffed pepper (v)

With a slow roasted tomato

### Assiette de Fromage and rough oatcakes

Or

The dessert of your choice from today's selection

**Bon Appétit!**

If you have a food allergy or special dietary requirements please inform member of staff

## TABLE D'HÔTE MENU

2 COURSES £15.00

Served Monday to Sunday from 5pm till 7pm

### La soupe du jour (v)

Please ask your server for today's recipe

### La Salade nicoise

The best north of Nice!

### Moules du jour

Steamed Shetland Mussels ask for today's preparation

### Le poisson du jour

Please ask for today's catch and recipe

### Poulet a la Provençal

Roasted Chicken, with onions garlic, fresh tomatoes, herbs And a touch of white wine

### Tarte a la 'onignon (v)

Flaky pastry tarte with caramelized onions and goats cheese

### Ribeye Steak

chargrilled served with pommes chateaux and pepper sauce (£7.50 supp)

**Ask for today's dessert Selection**



Maison Bleue Le Bistrot is the little sister of Maison Bleue Victoria street which has been offering rustic, authentic, French, North African and Scottish cuisine in the heart of Edinburgh's Old Town for almost 20 years. Our ingredients are fresh and locally sourced, and we cook from the heart! We hope you enjoy living 'La Vie En Bleue'

**BON APPETIT!**

**PLEASE VISIT OUR FLAGSHIP RESTAURANT  
MAISON BLEUE (VICTORIA STREET)  
AND MAISON BLUE @ HOME (WEST END)**

**Maison Bleue @ Home**  
7-8 Queensferry St, Edinburgh, EH2 4PA  
0131 220 0773

**Maison Bleue**  
36-38 Victoria street, Edinburgh, EH1 2JW  
0131 226 1900