

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

SUMMER 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 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

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

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

THE SUMMER 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