

LUNCH AT LE BISTROT

LUNCH MENU À LA CARTE

STARTERS

La Soupe du Jour (v) Please ask for today's recipe	£3.90
Surprise Calamari! Our secret recipe, one you must try!	£4.50
Haggis Balls Deep fried in beer batter, clapshot potatoes & whisky jus.	£4.90
Aubergine Tower (v) Caramelised red onions and grilled goat's cheese	£5.90

MAINS

Rabbit Saddle with Dijon mustard sauce, Champignons de Paris & pommes puré	£9.50
Spicy Merguez Sausages With chekchouka ratatouille & French fries	£8.50
Croque Monsieur	£6.50
Croque Madame	£7.50
Moules Frites à la Bretonne Steamed Shetland mussels in a white wine, shallot and garlic cream, served with French fries	£8.50
Gruyère cheese and spinach chaussons (v) Fried aubergines, cherry tomatoes, pesto walnut sauce	£7.90
The Maison Bleue Lamb Burger Un délice ! On focaccia bun, served with fries	£9.50
Canard Confit & Haricot Bean Cassoulet Confit duck, slowly cooked in duck fat, served with Haricot bean stew and Toulouse Sausage	£13.90
Ribeye Steak au Poivre Pommes châteaux & green leaves	£19.90

SUMMER LUNCH DEAL!

1 course £7.50
2 courses £9.90
3 courses £12.50

La Soupe Du Jour (v)

Rosco's Haggis Balls

La Terrine Du Jour

Oeuf Cocotte (v)
Egg, leek and blue cheese fondue

Fillet of Sea Bream,
Persillade sauce & crushed potatoes

Chicken Tagine,
Petits pois & artichoke hearts,
green olives

Please ask for today's desserts!

Ratatouille of Mediterranean vegetables	£3.50
Garlic Fries	£2.90
Salade Verte	£3.25
Gruyère Mash	£3.00
Steamed Couscous	£3.00

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 à la Bretonne Steamed Shetland mussels in a creamy white wine, shallots & garlic sauce	£6.90
Boureks à la Constantinoise (v) Cigars of filo pastry, with spiced potatoes and Béchamel sauce.	£7.50
Rosco's haggis balls Deep fried in beer batter, clapshot tatties, whisky sauce	£6.90
Surprise calamari Our secret recipe, one you must try!	£7.50
Aubergine tower (v) Caramelised red onions and grilled goat's cheese	£6.90

LES KIDS

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

LES À CÔTÉS (side dishes)

Sautéed green beans	£3.50
Pommes châteaux	£3.00
Ratatouille of vegetables	£3.50
Gruyere mousseline	£3.50
Saffron couscous	£3.00
Salade verte	£3.00

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 Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash	£16.00
Merguez sausages Spicy lamb sausages with chekchouka ratatouille & couscous	£13.50
Canard Confit & Haricot Bean Cassoulet Confit duck, slowly cooked in duck fat, served with Haricot bean stew and Toulouse sausage	£13.90
North African Chicken Tagine With Petit Pois, Artichoke Hearts, Green Olives and Preserved Lemon, served with Cous Cous	£16.50
Wild Mushroom Risotto (v) Roasted tomato, wild mushrooms and truffle oil, served with pea shoots and goat's cheese	£15.50
Ribeye Steak Served with pommes châteaux and salade verte, with your choice of sauce or simply chargrilled.	£25.50
Sauces: Cognac & Peppercorn or Red wine & shallots	
The Maison Bleue Lamb Burger Un délice! On focaccia bun served with fries	
Croque Monsieur	£6.50
Croque Madam	£7.50

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

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

DINNER SET MENUS

LE BANQUET BLEU

3 COURSES £29.90

Served every evening from 5pm

Surprise Calamari!

Our secret spicy recipe, one you must try!

La soupe du jour

Please ask your server for today's recipe (v)

Boureks à la Constantinoise (v)

Cigars of filo pastry with spiced potatoes and béchamel sauce

Rosco's haggis balls

Deep fried in beer batter, clapsnot tatties, whisky sauce

Ribeye steak (£5.00 supp.)

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

Le Poisson du Jour

Please ask for today's catch and recipe

North African Chicken Tagine

with petit pois, artichoke hearts, green olives and preserved lemon

Joues de Boeuf a la Bordelaise

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

Wild Mushroom Risotto (v)

Roasted tomato, wild mushrooms and truffle oil, served with pea shoots and goat's cheese

Assiette de Fromages 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 £14.50

Monday to Sunday 5-7pm

La soupe du jour (v)

Please ask your server for today's recipe

Aubergine tower (v)

With caramelized red onions & goat's cheese

Surprise calamari

Our secret recipe, one you must try!

Rosco's haggis balls

Deep fried in beer batter, clapsnot tatties, whisky sauce

Merguez sausages

Spicy lamb sausages with chekchouka ratatouille and Couscous

Le poisson du jour

Please ask for today's catch and recipe

North African chicken tagine

With petit pois, artichoke hearts, green olives and preserved lemons

Gruyere cheese and Spinach Chausson (v)

Fried aubergines, cherry tomatoes, pesto walnut sauce

Ribeye Steak, pommes châteaux, pepper sauce (£7.50 supp)

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



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!