

# Lunch at Le Bistrot

## STARTERS

<b>Soup Du Jour(v)</b>	<b>£4.50</b>
<b>Surprise Calamari!</b> Our secret recipe, one you must try!	<b>£5.90</b>
<b>Saigon Beef</b> Julienne vegetables, marinated beef in five spice	<b>£5.50</b>
<b>Haggis Balls</b> Deep fried in beer batter, clapshot potatoes & whisky jus	<b>£4.50</b>
<b>La Terrine Du Jour</b> Served with oatcakes and home made chutney	<b>£4.50</b>
<b>Moules a la Bretonne</b> Steamed Shetland Mussels in white wine and Lemon creamy sauce or as a main course with with Fries	<b>£6.50</b>

## MAINS

<b>Rabbit Saddle</b> Hand pulled Rabbit in a creamy Dijon mustard sauce with Champignon de Paris and Pomme puree
<b>Merguez</b> Spicy Lamb sausages served with couscous and chekchouka
<b>Steak Frites Au Poivre</b> Minute steak with fries and pepper sauce
<b>Le Poisson du Jour</b> Ask for todays recipe
<b>Oeuf Cocotte</b> Egg, leek and blue cheese fondue
<b>Smoked Salmon Ciabatta</b> With a spinach and pernod creamy sauce and
<b>Boeuf a la Bourguignon</b> Slow cooked beef in a red wine shallot and Lardon sauce
<b>The Maison Bleue Spicy Lamb Burger</b> With harissa mayonnaise, French fries and chekchouka pepper salad

### WINTER LUNCH DEAL!

**Any main £7.50**

**2 courses £9.90**

**3 courses £12.50**

**Any 2 sides £5.00**

Please ask for today's desserts!

## LES KIDS £ 6.50

<b>Chicken Nuggets and Chips</b>
<b>Mac n Cheese</b>
<b>Fish Goujons with Chips and Peas</b>
<b>With a scoop of Vanilla Ice Cream for dessert Delice!</b>

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

# Dinner A la Carte

## LE BOUCHÉES

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

<b>Saigon Beef</b> Julienne vegetables, marinated beef in 5 spice	<b>£7.90</b>
<b>Moules a la Bretonne</b> Steamed Shetland Mussels with a lemon Creamy sauce	<b>£8.90</b>
<b>Surprise Calamari!</b> Our secret spicy recipe, one you must try!	<b>£7.50</b>
<b>Fondue de camembert (v)</b> With rustic croûtons	<b>£8.50</b>
<b>Haggis Balls</b> Deep fried in beer batter, clapshot potatoes & whisky jus	<b>£6.90</b>
<b>West Coast King Scallops</b> With boudin noir and sauce vierge	<b>£9.50</b>
<b>Soup Du Jour</b>	<b>£5.50</b>
<b>Homemade Scottish Red Deer Carpaccio</b>	<b>£8.90</b>

## LES GRILLADES

These are Mediterranean skewered, marinated meats cooked on the char grill ideal for sharing. Served with Chekchoua

<b>Chicken Kemia</b> Marinated in olive oil, lemon juice, garlic, chilies and sesame seeds	<b>£6.50/ £10.50</b>
<b>Merguez</b> The famous North African spicy Lamb sausage, the real one	<b>£7.90/ £11.90</b>
<b>King Prawns</b> Marinated in a Masala style sauce	<b>£8.50/ £15.00</b>
<b>Mixed Brochettes</b> Why choose when you can have all three	<b>£15.00</b>

## LES A COTES (side dishes)

<b>Pommes Chateaux</b>	<b>£3.50</b>
<b>Mixed vegetables</b>	<b>£3.50</b>
<b>Gruyere mousselin</b>	<b>£3.90</b>
<b>Saffron Couscous</b>	<b>£3.90</b>
<b>Salad verte</b>	<b>£2.90</b>
<b>Garlic Fries</b>	

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## 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!

<b>Joues de Boeuf a la Bordelaise</b> Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash	<b>£16.00</b>
<b>Merguez sausages &amp; Chicken kemia</b> Spicy lamb sausages and marinated chicken skewers with chekchouka ratatouille & couscous	<b>£14.50</b>
<b>Canard confit a la paysanne</b> Duck leg, slowly cooked in goose fat, bean cassoulet and lardons	<b>£16.50</b>
<b>Mhamar d,agneau au saffron,</b> Slow cooked lamb leg and shoulder, in butter spinach and chick peas	<b>£19.90</b>
<b>Vietnamese Chicken</b> Aromatic, with sweet basil, lemongrass & lime leaves, and steamed rice	<b>£16.50</b>
<b>Le Couscous Royal</b> It's a feast the best North of Marseilles!	<b>£22.50</b>
<b>Winter risotto</b> Today's hearty Risotto	<b>£15.50</b>
<b>Fish and seafood gumbo</b> Our version of the creole dish	<b>£18.50</b>
<b>Le Poisson du Jour</b> Please ask for todays recipe	<b>£market</b>
<b>Ribeye Steak</b> Chargrilled served with pommes châteaux and salade verte and your choice of Au Poivre or Red wine reduction sauce	<b>£25.50</b>

# DINNER SET MENUS

## LE BANQUET BLEU

3 COURSES £29.90

Served from 5pm onwards

### Surprise Calamari!

Our secret spicy recipe, one you must try!

### Soup du Jour

### Saigon Beef

Strips of marinated beef served with julienne vegetables

### Homemade Scottish Red Deer Carpaccio

### West Coast King Scallops (£3.00 supplement)

With boudin noir and sauce vierge

### Haggis balls

Deep fried in beer batter, clapshot tatties & whisky sauce

### Winter Risotto (v)

Today's hearty Risotto

### South Vietnamese Coconut Chicken

Aromatic, with sweet basil, lemongrass & lime leaves, and steamed rice

### Le Poisson du Jour

Please ask for today's catch & recipe!

### Ribeye Steak (£5.50 supplement)

Served with pommes chateaux and salade verte, with your choice of sauce or simply chargrilled

### Joues de Boeuf a la Bordelaise

Slow cooked beef cheeks served with red wine glaze and Mousseline mash

### Canard Confit a la Paysanne

Duck leg confit with cassoulet and Toulouse sausage

### Today's desserts

Or Assiette de Fromage

## THE WINTER TABLE D'HÔTE MENU

2 COURSES £14.50

Served Sunday to Thursday 5 till Close

Friday and Saturday 5 till 7pm

### Soup Du Jour (v)

### La Terrine du Jour

Served with chutney and oatcakes

### Surprise calamari

Our secret recipe, one you must try!

### Haggis balls

Deep fried in beer batter, clapshot tatties, whisky sauce

### Steak Frites Au Poivre

Minute steak served with skinny fries and peppercorn sauce

### Winter Risotto

Today's hearty Risotto

### Lapin du Moutarde

Hand pulled rabbit saddle served with creamy mustard sauce  
And pomme puree

### Le Poisson du Jour

Ask for today's catch and recipe!

### Merguez Sausages and Chicken Kemia

Spicy lamb sausages served with marinated  
Chicken skewers, chekchouka and cous cous

Ask for today's dessert selection!

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**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!**