

Maison  
**BLEUE**

20th Anniversary

# Lunch Deal

*"Back to 1998 prices!"*

Main Course £8.90 2 Courses £12.50

## Starters

### LA SOUPE DU JOUR.

*please ask for today's recipe*

### HAGGIS BALLS.

*with clapshot potatoes & whisky jus*

### MOULES A LA BRETONNE.

*Steamed Scottish mussels with white wine, shallots & cream (also available as a main course with fries)*

### OEUF COCOTTE

*Free Range egg. Poached in white wine, leek and blue cheese fondue*

### PIZETTE A LA TOMATE ET BASILIQUE

*Puff Pastry parcel with a beef tomato, black olives garlic and basi*

## Mains

### LE POISSON DU JOUR.

*please ask for today's catch & recipe*

### LEMON CHICKEN TAGINE

*Whole leg slow cooked with peas olives and preserved lemons, served with couscous*

### LAPIN A LA MOUTARDE

*Rabbit cooked in white wine, mushroom and mustard cream, and mousseline of mash*

### BARQUETTE D'AUBERGINE

*Oven baked Aubergine, stuffed with ratatouille of vegetables, topped with goats cheese, pesto*

### STEAK FRITES AU POIVRE,

*chargrilled minute steak with French fries, pepper sauce and green leaves*

*Bon Appétit!*

