



Lunch Menu



Lunch à la Carte...

Starters

La Soupe du Jour £4.50
Please ask your server for today's recipe

Chekchouka Merguez £5.90
North African street food at its best!
Our spicy lamb sausages with warm salsa & egg

Haggis Balls £4.90
Fried in beer batter, clapshot potatoes & whisky jus

Salade Niçoise £6.50
With smoked mackerel, soft boiled egg & green beans

Tartare of Scottish Salmon £4.90
cured in citrus juice, with cucumber salad, mango & lime dressing

Surprise Calamari £5.90
Our secret spicy recipe, one you must try

Goat's Cheese Mousse Tartine (v) £4.90
With garlic & herbs, on grilled rustic bread, with caramelised onions and black olives

Mains

The Maison Bleue Spicy Burger £10.50
Homemade beef burger served on ciabatta bread with chekchouka, harissa mayo and French fries

Le Poisson du Jour £market
Please ask for today's catch & recipe

L'Entrecôte de Boeuf £19.90
Prime Scottish Ribeye steak, served with pommes Châteaux, salade verte & peppercorn sauce.

Avocado, Beetroot & Mozzarella (v) £7.50
Salad with a lemon and honey dressing

Kofta Meatballs Tagine £10.50
Slow cooked Marrakesh style in a spiced tomato, peppers and herbs sauce, topped with a baked egg.

20th Anniversary Lunch Deal
Back to 1998 prices!
2 courses £9.90
Main course only £7.50
(Price per person)

Starters

La Soupe du Jour
Please ask for today's recipe

Tartare of Scottish Salmon
cured in citrus juice with a mango & lime dressing

Haggis Balls
With clapshot potatoes & whisky jus

Moules marinières a la Bretonne
Steamed Scottish mussels with white wine shallots & cream

Terrine du jour
With chutney & croutons

Mains

Le Poisson du jour
Please ask for today's catch & recipe

Boeuf Bourguignon
Slow cooked beef casserole in a red wine & lardons sauce

Pizzette à l'oignon (v)
Pastry tart with delicious caramelised onions and balck olives

Chermoula Chicken Tagine
Marinated in North African spices, with chickpeas & couscous

Side Orders:

French Fries	£2.95
Creamy Mash	£2.95
Ratatouille	£3.50
Salade Verte	£3.50
Couscous	£2.95

Please ask your server for today's desserts!

Bon Appétit!

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



Dinner à la Carte



Les bouchées

"small bites" in French, our small dishes are ideal as starters.

Escargots au Foie Gras £10.90
Snails out of their shells, in a parsley, garlic and Pernod butter sauce, with seared foie gras

Spiced Goats Cheese & Spinach Booreks (v) £7.50
Rolled in filo pastry with a chekchouka pepper salad

Saigon Beef £7.50
Marinated in ginger, chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens.

West coast King Scallops £10.90
With boudin noir and sauce vierge

Fondue de Camembert (v) £8.50
With rustic croûtons

Aubergine Tower (v) £8.50
Built with seasonal Mediterranean ratatouille & Feta cheese and red pepper coulis

Haggis Balls £6.90
Deep fried in beer batter, clapshot potatoes and whisky jus

Surprise Calamari £6.90
Our secret recipe... One you must try!

La Salade du Chef £6.90
Please ask for today's fresh salad.

Les viandes rouges

Our red meats. Sourced from one of Scotland's top butcher and hung for a minimum of 28 days.

Ribeye Steak £27.00
Served with green leaves, grilled cherry tomatoes and the sauce of your choice served with pommes chateaux.

Aberdeen Angus Fillet Steak £32.50
Served with green leaves, grilled cherry tomatoes and the sauce of your choice served with fondant potatoes.

Côte de Boeuf (for 2 to share) £49.90
Served with portobello mushrooms, pommes fondants and the sauce of your choice

Sauces: Cognac & Peppercorn or Red Wine Jus

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 à la Bordelaise £19.90
Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash

Le Poisson du Jour £market
Please ask for today's catch & recipe!

Canard Confit à la Paysanne £18.50
Duck leg confit served with cassoulet & Toulouse sausage

Scottish Fish & Seafood Chowder £17.50
A hearty smoked haddock, potato & seafood broth.

Roast Stuffed Peppers Sicilian style (v) £14.50
with a caponata of vegetables, pesto barley risotto and parmesan crust

South East Asian Coconut Chicken £16.00
In a yellow curry sauce, served with sticky rice

Brochettes à l'Algéroise £15.00
Grilled spicy Merguez sausages and marinated chicken skewers with chekchouka peppers.

Le Confit d'Agneau au Saffran £19.90
Tender pieces of lamb, spiced and slow cooked north African style served with couscous.

Les à côtés (dinner side dishes)

Sautéed courgettes and green beans £4.50

Tomato, basil & mozzarella £4.90

Creamed Spinach £4.90

Pommes Châteaux £3.50

Ratatouille of Mediterranean vegetables £4.90

Gruyère mousseline mash £3.50

Steamed Couscous £3.90

Salade Verte £3.50

French Fries £2.95

Bon Appétit!

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



Le Banquet Bleu

3 courses £29.90 per person

Treat yourself to our 20th Anniversary Gift!
Get -20% off between 5pm and 6:30 pm only.



les bouchées

Spinach & Goat's Cheese Booreks (v)
Rolled in filo pastry with chekchouka peppers

Saigon Beef
Marinated in ginger, chillies, sesame seeds, sweet basil,
garlic and soy sauce with Asian greens

Seared King Scallops (£3.00 supplement)
Grilled boudin noir, sauce vierge

Fondue de Camembert (v)
with rustic croutons

Haggis Balls
Deep fried in beer batter, clapshot tatties, whisky sauce

les bouchées doubles

Canard Confit à la Paysanne,
Duck leg confit, with cassoulet and Toulouse sausage

Joues de Boeuf à la Bordelaise,
Braised beef cheeks in a red wine glaze with a garlic mousseline of mash

Ribeye Steak (£5.00 supplement)
With a Cognac & peppercorn sauce, green leaves and cherry tomatoes served with pommes chateaux.

Scottish Fish & Seafood Chowder
A hearty smoked haddock, potato & seafood broth

South East Asian Coconut Chicken,
In a yellow curry sauce, served with sticky rice

Roast Stuffed Peppers Sicilian style (v)
With a caponata of vegetables, pesto barley risotto and parmesan crust

les desserts

Please ask your server for today's freshly desserts

bon appétit!

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Established in 1998,
Maison Bleue has been offering rustic,
authentic, French, North African
and Scottish cuisine in the heart of
Edinburgh's Old Town for over 20 years.

The building you sit in
boasts archways which date back to the 15th century,
and we would encourage you to take in the atmosphere,
and share our bouchées, as all the flavours are designed
to complement each other.

Our ingredients are fresh and locally sourced,
and we cook from the heart!

We hope you enjoy living 'La Vie En Bleue'

bon appétit!