

# Winter Blues Deals

## Formule Lunch

**Mains Only £7.90**

**2 courses £9.90**

**3 courses £12.90**

### Starters

#### La Soupe à l'Oignon (v)

Classic French onion soup with croutons

#### Moules à la Bretonne

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

#### La Terrine du Jour

Served with chutney and oatcakes

#### Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky jus

#### Oeuf Cocotte

Poached egg in a leek, blue cheese and white wine fondue, with croutons

#### Smoked Salmon Ciabatta

With a spinach & Pernod creamy sauce

### Mains

#### The Maison Bleue Spicy Lamb Burger

With harissa mayonnaise, French fries and chekchouka pepper salad

#### Lapin à la Moutarde

Hand pulled rabbit in a creamy Dijon mustard sauce with champignons de Paris and mousseline mash.

#### North African Chicken Tagine

Slow cooked chicken thighs, with Ras el Hanout spices, green olives & petit pois

#### Aubergine Tower (v)

With vegetable ratatouille and a barley & pesto risotto

#### Le Poisson du Jour

Please ask for today's catch and recipe

#### Steak Frites au Poivre

Minute steak served with fries and peppercorn sauce

#### Boeuf à la Bourguignonne

Slow cooked beef in a red wine wine & shallot and lardons sauce

#### Merguez Frites

The authentic spicy north African sausages with fries and green leaves.

**Extra Sides:** Fries £2.50, Green Salad £2.50  
Mash £2.50, Ratatouille £3.50

**Please ask for today's fresh desserts!**

## Winter Dinner Offer

**2 courses only £15.00**

*Sunday-Thursday all evening from 5pm.*

*Friday & Saturday 5pm-6.30pm.*

### Starters

#### Asian Style Cullen Skink

Our spicy version of the famous creamy fish soup

#### Haggis Balls

Deep fried in beer batter, with whisky jus and clapshot potatoes

#### Surprise Calamari

Our famous secret recipe, one you must try!

#### La Terrine du Jour

Served with chutney and oatcakes

#### Spiced Goats Cheese & Spinach Brewats (v)

Wrapped in filo pastry with a chekchouka pepper salad

### Mains

#### Boeuf à la Bourguignonne

Slow cooked beef in a red wine wine, shallots and lardons sauce

#### Free Range Chicken Suprême

Wrapped in Jambon de Bayonne, Gruyère cheese sauce

#### Saffron Lamb Confit

Served with steamed couscous

#### Darn of Scottish Salmon

With shrimp bisque & chorizo mash

#### Millefeuille of Wild Mushroom & Barley Risotto (v)

With a drizzle truffle oil

## Les à côtés (side dishes)

Sautéed courgettes and green beans	£4.50
Tomato, basil & mozzarella	£4.90
Pommes châteaux	£3.50
Ratatouille of Mediterranean vegetables	£4.90
Gruyère mousseline	£3.50
Steamed Couscous	£3.90
Salade verte	£3.50

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.

**Asian Style Cullen Skink £8.50**  
Our spicy version of the famous creamy fish soup

**Escargots au Foie Gras £9.90**  
Snails out of their shells, in a parsley, garlic and Pernod butter sauce, with seared foie gras

**Scottish Red Deer Carpaccio £8.90**  
Our own homemade venison carpaccio

**Spiced Goats Cheese & Spinach Brewats (v) £7.50**  
Wrapped in filo pastry with a chekchouka pepper salad

**Saigon Beef £8.50**  
Marinated in ginger, chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens.

**West coast King Scallops £9.50**  
With boudin noir and sauce vierge

**Fondue de Camembert (v) £8.90**  
With rustic croûtons

**Scottish Salmon Roulade £7.90**  
With fennel salad & pesto dressing

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

**Surprise Calamari £7.50**  
Our secret recipe... One you must try!

## Les viandes rouges

Our red meats. Sourced from one of Scotland's top butcher, our steaks are hung for a minimum of 28 days.

**Ribeye Steak £25.50**  
Served with pommes châteaux and salade verte, with your choice of sauce or simply chargrilled.

**Aberdeen Angus Fillet Steak £32.50**  
Served with gratin Dauphinois, wild mushroom fricassée with your choice of sauce or simply chargrilled.

**Steak Sauces: Cognac & Peppercorn or Red Wine Jus**

**Venison Medallions 24.50**  
With a smooth sweet potatoes puree and Cognac & cranberry glaze.

## The Bedouin Feast!

**The Authentic North African Mechoui.**  
A whole ¼ of lamb available on pre-order for a minimum party of 6 people. £35.00 per person with accompaniments. Please order at least 48hrs prior to your dining date. Speak to our team for more details.

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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!

**Joues de Boeuf à la Bordelaise £16.00**  
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 £17.50**  
Duck leg confit with cassoulet and Toulouse sausage

**Fish and Seafood Gumbo £18.50**  
Our version of the spicy creole dish (contains chorizo)

**Millefeuille of Wild Mushrooms and Barley Risotto (v) £15.50**

**South Vietnamese Coconut Chicken £16.50**  
Aromatic, with sweet basil, lemongrass & lime leaves, and steamed rice

## Les tagines

Traditionally slow cooked with a blend of North African and Mediterranean spices.

**Chicken Tagine £14.50**  
Slow cooked chicken thighs, with Ras el Hanout spices, green olives and petit pois.

**Bedouin Mechoui £22.50**  
Slow cooked lamb shank in butter with spinach and chickpeas, served with steamed couscous

**Couscous Royal £25.50**  
The best north of Marseilles! A meat feast with lamb shank, spicy merguez, chicken kemia and kefta meatballs.

## Les grillades

Garnished with spicy chekchouka & green leaves.

	Small	Large
<b>Chicken Kemia</b>	<b>£6.50</b>	<b>£10.50</b>
Marinated skewers in olive oil, garlic, lemon juice & harissa		

<b>Merguez Sausages</b>	<b>£6.50</b>	<b>£10.50</b>
The tastiest lamb sausage from North Africa		

<b>King Prawns</b>	<b>£8.50</b>	<b>£15.00</b>
Marinated in a Masala style sauce		

## *le banquet bleu*

3 courses £29.90, served every evening from 5pm

### *les bouchées*

#### *Asian Style Cullen Skink*

*Our spicy version of the famous creamy Scottish fish soup*

#### *Saigon beef*

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

#### *Seared king scallops*

*Grilled boudinnoir, sauce vierge*

#### *Fondue de camembert (v)*

*with rustic croutons*

#### *Haggis Balls*

*Deep fried in beer batter, clapsnot 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 pommes châteaux, Cognac & peppercorn sauce and green leaves*

#### *Le Poisson du Jour,*

*Please ask your server for today's catch and recipe*

#### *South Vietnamese Coconut Chicken,*

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

#### *Millefeuille of Wild Mushroom and Barley Risotto (v)*

*With a drizzle of truffle oil*

### *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 15<sup>th</sup> century,  
and we would encourage you to take in the atmosphere,  
and share our bouchées, as all the flavours are designed  
to compliment 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!*