

LUNCH MENU

FORMULE LUNCH

Mains only £8.50

2 courses £12.50

3 courses £14.50

Prices per person

STARTERS

La Soupe du Jour (v)

please ask for today's recipe

Crayfish in garlic & Pernod butter

served with rosemary crostinis for dipping!

Haggis Balls

deep fried in beer batter, clapshot potatoes, whisky jus

La Terrine du Jour

served with homemade chutney and oatcakes

La Salade Du Jour (v option available)

Ask for today's creation

Tartine de Gruyère et jambon

Toasted sourdough with Gruyère & ham

MAINS

Lapin à la crème de moutarde

Rabbit with creamy mustard sauce & champignons de Paris with mousseline mash

Moules Frites à la Bretonne

Steamed Shetland mussels in a white wine, shallot & garlic cream, French fries

Pork belly

Slow cooked, served with lardons and Puy lentils

Tagliatelle Pasta(v)

With cherry tomatoes, aubergine, goats cheese & basil & pine nut pesto

Le Poisson du Jour

ask for today's catch & recipe

Steak Frites au Poivre

minute steak served with fries and peppercorn sauce

FROM THE GRILL

Served all day!

A la carte only

	Small	Large
Chicken Kemia Marinated in olive oil, garlic, lemon juice & harissa	£6.50	£10.50
Merguez Sausages The tastiest lamb sausage from North Africa	£6.50	£10.50
Lamb chops* Simply grilled and seasoned with a touch of fennel seeds	£6.90	£11.50
King Prawns* Marinated in a Masala style sauce	£7.50	£12.50

*+£2 supplement (Autumn Lunch Deal)

All brochettes served with green leaves

Have a look on our sides 'LES À CÔTÉS' as a complement of your dish!

Please ask your server for today's fresh desserts!

Bon Appétit!

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

DINNER À LA CARTE

CHIC STREET! LES BOUCHÉES

South East Asian Cullen Skink

Our spicy version of the famous creamy fish soup

£7.90

Grilled Sardines à la Marseillaise

Simply with garlic, parsley and a squeeze of lemon

£8.90

Prawn and Crab Vietnamese Nems

Served with sweet chili sauce

£8.90

West coast King Scallops

With boudin noir and sauce vierge

£8.90

Fondue de Camembert (v)

With rustic croûtons

£8.90

La Loubia de la rue de Tanger (v)

A spicy bean ragout, we are told pirate Barbarossa conquered the Mediterranean on this!

£5.90

Haggis Balls

Deep fried in beer batter, clapshot potatoes and whisky jus

£6.50

Surprise Calamari

Our secret recipe... One you must try!

£7.50

Salade Niçoise

With smoked mackerel, boiled egg, potatoes and green beans.

£7.90

LES STEAKS

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

Ribeye Steak

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

£25.50

Fillet Steak "Châteaubriand"

Served with pommes châteaux, shallot purée, and wild mushroom fricassée with your choice of sauce or simply chargrilled.

£29.90

Sauces: Au Poivre, Red wine jus

Bon Appétit!

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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

Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash

£16.00

Le Poisson du Jour

Please ask for today's catch & recipe!

£market

Canard confit à la Paysanne

Duck leg slow cooked in goose fat, bean cassoulet, Toulouse sausage

£18.50

Fish and Seafood Gumbo

Our version of the creole dish (contains chorizo)

£18.50

Wild Mushroom Risotto (v)

With truffle oil

£15.50

South Vietnamese Coconut Chicken

Aromatic, with sweet basil, lemongrass & lime leaves, rice and angel noodles

£16.50

LES TAGINES

Traditionally slow cooked with a blend of North African and Mediterranean spices, and served in original tagine dishes.

Mhamar d'agneau au Safran, confit style à l'Algéroise

Tender pieces of Scottish lamb, slow cooked in butter with spinach and chickpeas

£19.90

North African Chicken tagine

Slow cooked spiced chicken thighs, chickpeas and poached egg

£15.95

LES À CÔTÉS (side dishes)

Sautéed courgettes and green beans

£3.50

Pommes châteaux

£3.00

Ratatouille of Mediterranean vegetables

£3.50

Gruyère mousseline

£3.50

Saffron couscous

£3.00

Salade verte

£3.00

SET DINNER

LE BANQUET BLEU

3 COURSES £29.90

Served every evening from 5pm

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Surprise Calamari!

Our secret spicy recipe, one you must try!

Fondue de camembert (v)

With rustic croûtons

Rosco's Haggis Balls

Deep fried in beer batter, clapsnot tatties, whisky sauce

Seared King Scallops with Boudin Noir (£3 supp.)

PRE-THEATRE OFFER

2 COURSES £19.90

Served Sunday to Thursday 5pm–7pm,
Friday and Saturday 5pm–6.30pm

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Fondue de camembert (v)

With rustic croûtons

Rosco's Haggis Balls

Deep fried in beer batter, clapsnot tatties, whisky sauce

Seared King Scallops with Boudin Noir (£3 supp.)

.....

Ribeye steak (£5.00 supp.)

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

Fish of the Day

Please ask the team for today's catch

South Vietnamese coconut chicken

Aromatic, with sweet basil, lemongrass, lime leaves, fragrant rice and angel noodles

Joues de Boeuf à la Bordelaise

Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash.

Wild mushrooms Risotto (v)

With truffle oil

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Ribeye steak (£5.00 supp.)

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

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Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash.

Wild mushrooms Risotto (v)

With truffle oil

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Assiette de Fromages and rough oatcakes

Or

The dessert of your choice from today's selection

Bon Appétit!

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**PLEASE VISIT OUR SISTER RESTAURANT
MAISON BLEUE LE BISTROT (MORNINGSIDE)
AND MAISON BLEUE @ HOME (WEST END)**

Maison Bleue @ Home
7-8 Queensferry St, Edinburgh, EH2 4PA
0131 220 0773

Maison Bleue Le Bistrot
72 Morningside Rd, Edinburgh, EH10 5HS
0131 447 0345



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 almost 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 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!