



# Lunch Menu

## Lunch à la Carte...

### Starters

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

**Chekchouka Merguez** £6.90  
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** £6.50  
cured in citrus juice, with cucumber salad ,mango & lime dressing

**Surprise Calamari** £6.90  
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

**Steak Frites au Poivre** £10.50  
Chargrilled minute steak with French fries, pepper sauce and green leaves

**Tarte à l'Oignon et au Chèvre (v)** £8.50  
Pastry tart with delicious caramelised onions and goat's cheese

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

**Chermoula Chicken Tagine** £9.90  
Marinated in North African spices, with chickpeas & couscous

**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)** £8.50  
Salad with a lemon and honey dressing

**Kofta Meatballs Tagine** £11.50  
Slow cooked Marrakesh style in a spiced tomato, peppers and herbs sauce, topped with a baked egg.

## Lunch Summer Deal!

**2 courses £12.50**

**3 courses £16.00**

(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

**La Terrine du Jour**  
With chutney & croutons

### Mains

**Steak Frites au Poivre**  
Chargrilled minute steak with French fries, pepper sauce and green leaves

**Les Pâtes du Jour**  
Today's pasta, please ask for today's preparation

**Tarte à l'Oignon et au Chèvre (v)**  
Pastry tart with delicious caramelised onions and goat's cheese

**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)** £8.90  
Rolled in filo pastry with a chekchouka pepper salad

**Saigon Beef** £8.90  
Marinated in ginger, chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens.

**West coast King Scallops** £12.50  
With boudin noir and sauce vierge

**Fondue de Camembert (v)** £9.90  
With rustic croûtons

**Aubergine Tower (v)** 8.90  
Built with seasonal Mediterranean ratatouille & Feta cheese and red pepper coulis

**Haggis Balls** £7.90  
Deep fried in beer batter, clapshot potatoes and whisky jus

**Surprise Calamari** £8.50  
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.

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

**Côte de Boeuf (for 2 to share)** £49.90  
Served with pommes soufflées, portobello mushrooms 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** £22.00  
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** £18.50  
Duck leg confit served with cassoulet & Toulouse sausage

**Scottish Fish & Seafood Chowder** £18.50  
A hearty smoked haddock, potato & seafood broth.

**Roast Stuffed Peppers Sicilian style (v)** £16.50  
with a caponata of vegetables, pesto barley risotto and parmesan crust

**South East Asian Coconut Chicken** £17.50  
In a yellow curry sauce, served with sticky rice

**Brochettes à l'Algéroise** £17.00  
Grilled spicy Merguez sausages and marinated chicken skewers with chekchouka peppers.

**Le Confit d'Agneau au Saffran** £22.50  
Tender pices of lamb, spiced and slow cooked north African style.

## 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

Maison  
**BLEUE**

## *Festival Banquet* £32.50 per person

Treat yourself to our 20th Anniversary Gift!  
Get -20% off between 5pm and 6.30pm 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

*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!*

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

Maison  
**BLEUE**



**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 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!*