

Lunch & Early Dinner

Formule Lunch

Mains Only £9.50

2 courses £12.50

3 courses £16.00

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!

Early Dinner Offer

2 courses only £15.00

Served Sunday-Thursday 5pm-7pm

And 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 *(dinner 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

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.

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
Chicken Kemia	£6.50	£10.50
Marinated skewers in olive oil, garlic, lemon juice & harissa		

Merguez Sausages	£6.50	£10.50
The tastiest lamb sausage from North Africa		

King Prawns	£8.50	£15.00
Marinated in a Masala style sauce		

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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!

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



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 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!