

LUNCH AT MAISON BLEUE

LUNCH MENU À LA CARTE.

STARTERS

La Soupe du Jour (v) Please ask for today's recipe	£3.90
Surprise Calamari! Our secret recipe, one you must try!	£4.50
Haggis Balls Deep fried in beer batter, clapshot potaoes & whisky jus.	£4.90
Goat's Cheese Boulettes (v) Avocado dip & jalapeños fritters	£4.90

MAINS

North African Chicken Tagine with petits pois, artichoke hearts, green olives & preserved lemons	£9.50
Spicy Merguez Sausages With chekchouka ratatouille & French fries	£8.50
Croque Monsieur	£6.50
Croque Madame	£7.50
Moules Frites à la Bretonne Steamed Shetland mussels in a white wine, shallot and garlic cream, served with French fries	£8.90
The Maison Bleue Lamb Burger Un délice! On focaccia bun, served with fries	£9.50
Gruyère cheese and spinach chaussons (v) Fried aubergines, cherry tomatoes, pesto walnut sauce	£7.90
Ribeye Steak au Poivre Pommes châteaux & green leaves	£19.90

WINTER BLUES LUNCH DEAL!

1 course £7.50
2 courses £9.90
3 courses £12.50

La Soupe Du Jour (v)

Poached Quail Egg
on Boudin Noir

La Terrine Du Jour

Oeuf Cocotte (v)
Egg, leek and blue cheese fondue

Fillet of Sea Bream,
Persillade sauce & crushed potatoes

Rabbit Saddle,
Dijon mustard sauce,
Champignons de Paris
& pommes purée

Please ask for today's desserts!

Ratatouille of Mediterranean vegetables	£3.50
Garlic Fries	£2.90
Salade Verte	£3.00
Gruyère Mash	£3.50
Steamed Couscous	£3.00

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

DINNER À LA CARTE

LES BOUCHÉES

Our "bouchées" or mouthfuls in French are dishes designed to be sampled and shared amongst our guests and perfect as starters¹

Les Moules à la Bretonne Steamed Shetland mussels in a creamy white wine, shallots & garlic sauce	£6.90
Saigon beef Marinated in ginger, green chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens.	£7.90
Fondue de camembert (v) With rustic croûtons	£7.50
Boureks à la Constantinoise (v) Cigars of filo pastry, with spiced potatoes and Béchamel sauce.	£7.50
Rosco's haggis balls Deep fried in beer batter, clapshot tatties, whisky sauce	£6.90
West coast King scallops Seared king scallops, with boudin noir and sauce vierge	£8.90
Surprise calamari Our secret recipe, one you must try!	£7.50
Aubergine tower (v) Caramelised red onions and grilled goat's cheese	£6.90

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
Fish & Seafood Tagine à l'Oranaise Served with North African Tliltli pasta	£19.90

LES À CÔTÉS (side dishes)

Sautéed green beans	£3.50
Pommes châteaux	£3.00
Ratatouille of vegetables	£3.50
Gruyere mousseline	£3.50
Saffron couscous	£3.00
Salade verte	£3.00

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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
Merguez sausages & chicken kemia Spicy lamb sausages and marinated chicken skewers with chekchouka ratatouille & couscous	£14.50
Canard confit à shepherd's pie Shredded duck leg, slowly cooked in duck fat, topped with creamy mash like a classic shepherd's pie.	£15.50
South Vietnamese coconut chicken Aromatic, with sweet basil, lemongrass & lime leaves, fragrant rice and angel noodles	£16.50
Loin of venison medallions With smooth sweet potatoes and a cranberry & Cognac glaze	£23.50
Fish and seafood gumbo Our version of the creole dish	£18.50
Posh Mac and cheese (v) With truffle oil and black truffle shavings	£15.50

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: Cognac & Peppercorn or Red wine & shallots

Le poisson du jour! **£market**
Please ask for today's catch & recipe!

DINNER SET MENUS

LE BANQUET BLEU

3 COURSES £29.90

Served every evening from 5pm

Surprise Calamari!

Our secret spicy recipe, one you must try!

Fondue de camembert (v)

With rustic croûtons

Boureks à la Constantinoise (v)

Cigars of filo pastry with spiced potatoes and béchamel sauce

Rosco's haggis balls

Deep fried in beer batter, clapshot 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 and Seafood Tagine

Served with Tli Tli pasta

South Vietnamese coconut chicken

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

Joues de Boeuf à la Bordelaise

Posh mac and Cheese (v)

With wild mushrooms, truffle oil and black truffle shavings

Assiette de Fromages and rough oatcakes

Or

The dessert of your choice from today's selection

Bon Appétit!

THE WINTER BLUES TABLE D'HÔTE MENU

2 COURSES £14.50

Served Sunday to Friday from 5pm til
7pm (til 6.30pm on Friday)

La soupe du jour (v)

Please ask your server for today's recipe

Aubergine tower (v)

With caramelized red onions & goat's cheese

Surprise calamari

Our secret recipe, one you must try!

Rosco's haggis balls

Deep fried in beer batter, clapshot tatties, whisky sauce

Chicken Kemia and Merguez sausages

Marinated chicken and spicy lamb sausages, chekchouka ratatouille

Le poisson du jour

Please ask for today's catch and recipe

North African chicken tagine

With petit pois, artichoke hearts, green olives and preserved lemons

Gruyere cheese and Spinach Chausson (v)

Fried aubergines, cherry tomatoes, pesto walnut sauce

Ribeye Steak, pommes chateaux, pepper sauce (£7.50 supp)

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**PLEASE VISIT OUR SISTER RESTAURANT
MAISON BLEUE LE BISTROT (MORNINGSIDE)
AND MAISON BLUE @ 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!