

CHIC STREET!

CHIC STREET! FOOD MENU

South East Asian Cullen Skink £7.90
Our spicy version of the famous creamy fish soup

Maison Bleue's own cured Scottish Salmon £7.50
Salmon flakes with Asian leaves in a sweet lime and chili dressing

Chicken Thighs, marinated in olive oil, garlic, lemon and cayenne pepper £6.90
Served with a creole style rice

Merguez Sausages £6.90
Served with egg chekchouka ratatouille... a must!

Grilled Sardines à la Marseillaise * £8.90
Simply with garlic, parsley and a squeeze of lemon (deal +£1.50 supp.)

Prawn and Crab Vietnamese Nems * £8.90
Served with sweet chili sauce (deal +£1.50 supp.)

West coast King Scallops* £8.90
With boudin noir and sauce vierge (deal +£1.50 supp.)

Fondue de Camembert (v) £8.90
With rustic croûtons

Scotch Beef mince ragout £6.90
With courgettes and aubergines

La Loubia de la rue de Tanger £5.90
A bean ragout, we are told Barbarossa conquered the mediterranean on this!

Haggis Balls £6.50
Deep fried in beer batter, clapshot potatoes and whisky jus

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

Oeuf Cocotte £6.90
Poached egg in white wine, smoked salmon, leek and blue cheese fondue

Meat Balls Tajine £7.50
In an aromatic North African sauce

Mac'n'Cheese (v) £4.90
With truffle oil

FROM THE GRILL

Brochettes (skewered things!)
Served as part of our Chic Street! Menu
or as Main course

	Street	Main
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 (deal +£1.50 supp.)	£7.50	£12.50
---	-------	--------

*All brochettes served
with green leaves*

CHIC STREET DEAL :

Sun-Fri, 12pm-6pm
Saturday until 5.30pm

**2 for £9.90
per person**

**3 for £14.50
per person**

*items marked +£1.50 supplement.

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

À LA CARTE

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 £19.90
Tender pieces of Scottish lamb, slow cooked in butter with spinach and chickpeas

Fish & Seafood Tagine à l'Oranaise £19.90
Served with steamed rice

North African Chicken Tagine £15.95
Slow cooked spiced chicken legs, chickpeas, poached egg

LES STEAKS

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.

Fillet Steak "Châteaubriand" £29.90
Served with pommes châteaux, shallot purée, and wild mushroom fricassée with your choice of sauce or simply chargrilled.

Sauces: Béarnaise, Au Poivre, 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 £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 £18.50
Duck leg slow cooked in goose fat, bean cassoulet, Toulouse sausage

South Vietnamese coconut chicken £16.50
Aromatic, with sweet basil, lemongrass & lime leaves, fragrant rice and angel noodles

Fish and seafood gumbo £18.50
Our version of the creole dish

Risotto aux Légumes Verts (v) £15.50
With spinach, green beans & petits pois

LES À CÔTÉS (side dishes)

Sautéed 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

Bon Appétit!

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

SET DINNER

LES SALADES

Carrots & Rose water (v) In olive oil, cumin seeds, garlic and harissa	£4.50
Saigon (v) With fennel, red cabbage, carrots and cashew nuts, sweet lime & mint dressing	£4.50
Maison Bleue's own Caesar +add chicken +add king prawns	£6.50 £3.00 £4.50
Niçoise With smoked mackerel, boiled egg, potatoes and green beans	£7.90
Tiède piquante Warm salad, with chorizo, sautéed chillies and peppers, topped with a poached egg. Veggie option available	£7.90

DESSERTS

Our desserts are prepared on a daily basis by our Chefs. Please ask our staff about today's treats!

Bon Appétit!

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

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

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 fragrant rice

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.

Risotto au Légumes Verts (v)

With spinach, green beans & petits pois

Assiette de Fromages and rough oatcakes

Or

The dessert of your choice from today's selection



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!

**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