

# Lunch & Early Dinner

## Formule Lunch

**Mains Only £9.50**

**2 courses £12.50**

**3 courses £16.00**

## Starters

### La Soupe du Jour

Please ask your server for today's recipe

### Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky jus

### Steamed Mussels à la Bretonne

With shallots, white wine and cream  
(also available as a main course with fries)

### Tartare of Scottish Salmon

cured in citrus juice, with cucumber salad, mango & lime dressing

### Goat's Cheese Mousse Tartine (v)

With garlic & herbs, on grilled rustic bread, with caramelised onions and black olives

## Mains

### Steak Frites au Poivre

Chargrilled minute steak with French fries, pepper sauce and green leaves

### Spinach & Gruyère Tart (v)

Served with green salad

### Grilled Chermoula Chicken

Marinated in North African spices, with chickpeas & couscous

### Fish & Seafood Gratin

Baked in béchamel sauce, served with green leaves

### Avocado, Beetroot & Mozzarella Salad (v)

With a lemon and honey dressing

### extra sides

French Fries £2.95, Mash Potatoes £2.95, Ratatouille £3.50, Salade Verte £3.50

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

## Early Dinner Offer

**2 courses only £24.50**

*Served Sunday-Thursday 5pm-7pm*

*Friday & Saturday 5pm-6.30pm.*

## Starters

### Aubergine Tower (v)

Built with seasonal Mediterranean ratatouille & Feta cheese, red pepper coulis

### Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky jus

### Surprise Calamari

Our famous secret recipe, one you must try!

### La Terrine du Jour

Served with chutney and oatcakes

## Mains

### South East Asian Coconut Chicken

In a yellow curry sauce, served with sticky rice

### Brochettes à l'Algéroise

Grilled spicy Merguez sausages and marinated chicken skewers with checkchouka peppers

### Le Poisson du Jour

Please ask for today's catch & recipe!

### Stuffed Peppers Sicilian style (v)

Roast peppers stuffed with a caponata of vegetables and pesto barley risotto.

### Ribeye Steak (+£5.00 supplement)

With pepper sauce, green leaves & grilled cherry tomatoes

# Dinner à la Carte

## Les bouchées

"small bites" in French, our small dishes are ideal as starters.

### Escargots au Foie Gras

Snails out of their shells, in a parsley, garlic and Pernod butter sauce, with seared foie gras

£10.90

### Spiced Goats Cheese & Spinach Booreks (v)

Rolled in filo pastry with a checkchouka pepper salad

£8.90

### Saigon Beef

Marinated in ginger, chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens.

£8.90

### West coast King Scallops

With boudin noir and sauce vierge

£12.50

### Fondue de Camembert (v)

With rustic croûtons

£9.90

### Aubergine Tower (v)

Built with seasonal Mediterranean ratatouille & Feta cheese and red pepper coulis

8.90

### Haggis Balls

Deep fried in beer batter, clapshot potatoes and whisky jus

£7.90

### Surprise Calamari

Our secret recipe... One you must try!

£8.50

### La Salade du Chef

Please ask for today's fresh salad.

£6.90

## Les viandes rouges

Our red meats. Sourced from one of Scotland's top butcher and hung for a minimum of 28 days.

### Ribeye Steak

Served with green leaves, grilled cherry tomatoes and the sauce of your choice.

£27.00

### Aberdeen Angus Fillet Steak

Served with green leaves, grilled cherry tomatoes and the sauce of your choice.

£32.50

### Côte de Boeuf

Served with pommes soufflées, portobello mushrooms and the sauce of your choice.

£39.90

**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

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

£22.00

### Le Poisson du Jour

Please ask for today's catch & recipe!

£market

### Canard Confit à la Paysanne

Duck leg confit served with cassoulet & Toulouse sausage

£18.50

### Seafood Court-bouillon

A Creole style Bouillabaisse, travelled from Marseille to New-Orleans.

£24.50

### Roast Stuffed Peppers Sicilian style (v)

with a caponata of vegetables, pesto barley risotto and parmesan crust

£16.50

### South East Asian Coconut Chicken

In a yellow curry sauce, served with sticky rice

£17.50

### Brochettes à l'Algéroise

Grilled spicy Merguez sausages and marinated chicken skewers with checkchouka peppers.

£17.00

### Le Mechoui d'Agneau au Saffran

Whole lamb shank, spiced and slow cooked north African style.

£25.00

## 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

£3.50

### Steamed Couscous

£3.90

### Salade Verte

£3.50

*Bon Appétit!*

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## *le banquet bleu*

3 courses £32.50, served every evening from 5pm

### *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*

*Le Poisson du Jour,*  
*Please ask your server for today's catch and recipe*

*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!*

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**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 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!*