

# CHIC STREET!

## CHIC STREET! FOOD MENU

Smaller size dishes inspired from the most popular corners of the world. Ideal to share or perfect as starters.

<b>South East Asian Cullen Skink</b> Our spicy version of the famous creamy fish soup	<b>£7.90</b>
<b>Grilled Sardines à la Marseillaise *</b> Simply with garlic, parsley and a squeeze of lemon (deal +£1.50 supp.)	<b>£8.90</b>
<b>Prawn and Crab Vietnamese Nems *</b> Served with sweet chili sauce (deal +£1.50 supp.)	<b>£8.90</b>
<b>West coast King Scallops*</b> With boudin noir and sauce vierge (deal +£1.50 supp.)	<b>£8.90</b>
<b>Fondue de Camembert (v)</b> With rustic croûtons	<b>£8.90</b>
<b>La Loubia de la rue de Tanger (v)</b> A bean ragout, we are told Barbarossa conquered the mediterranean on this!	<b>£5.90</b>
<b>Haggis Balls</b> Deep fried in beer batter, clapshot potatoes and whisky jus	<b>£6.50</b>
<b>Surprise Calamari</b> Our secret recipe... One you must try!	<b>£7.50</b>
<b>Salade Niçoise</b> With smoked mackerel, boiled egg, potatoes and green beans.	<b>£7.90</b>

## FROM THE GRILL

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

	Small	Large
<b>Chicken Kemia</b> Marinated in olive oil, garlic, lemon juice & harissa	<b>£6.50</b>	<b>£10.50</b>
<b>Merguez Sausages</b> The tastiest lamb sausage from North Africa	<b>£6.50</b>	<b>£10.50</b>
<b>Lamb chops</b> Simply grilled and seasoned with a touch of fennel seeds	<b>£6.90</b>	<b>£11.50</b>
<b>King Prawns *</b> Marinated in a Masala style sauce (deal +£1.50 supp.)	<b>£7.50</b>	<b>£12.50</b>

*All brochettes served with green leaves*

## CHIC STREET LUNCH & EARLY DINNER DEAL:

Sun-Fri, 12pm-6.3m  
Saturday until 6pm

**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.

<b>Mhamar d'agneau au Safran, confit style à l'Algéroise</b> Tender pieces of Scottish lamb, slow cooked in butter with spinach and chickpeas	<b>£19.90</b>
<b>North African Chicken tajine</b> Slow cooked spiced chicken legs, chickpeas and poached egg	<b>£15.95</b>

## LES STEAKS

Sourced from one of Scotland's top butcher, our steaks are hung for a minimum of 28 days.

<b>Ribeye Steak</b> Served with pommes châteaux and salade verte, with your choice of sauce or simply chargrilled.	<b>£25.50</b>
<b>Fillet Steak "Châteaubriand"</b> Served with pommes châteaux, shallot purée, and wild mushroom fricassée with your choice of sauce or simply chargrilled.	<b>£29.90</b>

Sauces: Béarnaise, Au Poivre, Red wine jus

## LES À CÔTÉS (side dishes)

<b>Sautéed courgettes and green beans</b>	<b>£3.50</b>
<b>Pommes châteaux</b>	<b>£3.00</b>
<b>Ratatouille of Mediterranean vegetables</b>	<b>£3.50</b>
<b>Gruyère mousseline</b>	<b>£3.50</b>
<b>Saffron couscous</b>	<b>£3.00</b>
<b>Salade verte</b>	<b>£3.00</b>

*Bon Appétit!*

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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!

<b>Joues de Boeuf à la Bordelaise</b> Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash	<b>£16.00</b>
<b>Le Poisson du Jour</b> Please ask for today's catch & recipe!	<b>£market</b>
<b>Canard confit à la Paysanne</b> Duck leg slow cooked in goose fat, bean cassoulet, Toulouse sausage	<b>£18.50</b>
<b>Fish and Seafood Gumbo</b> Our version of the creole dish	<b>£18.50</b>
<b>Wild Mushroom Risotto (v)</b> With truffle oil	<b>£15.50</b>
<b>South Vietnamese Coconut Chicken</b> Aromatic, with sweet basil, lemongrass & lime leaves, rice and angel noodles	<b>£16.50</b>

## DESSERTS

*Our desserts are prepared on a daily basis by our Chefs.*

*Please do not hesitate to ask the team about today's sweet selection!*

## SET DINNER

### LE BANQUET BLEU

3 COURSES £29.90

Served every evening from 5pm

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**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.)

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**Ribeye steak (£5.00 supp.)**

Served with pommes châteaux, salade verte and pepper & cognac sauce.

**Fish of the Day**

Please ask the team for today's catch

**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.

**Wild mushrooms Risotto (v)**

With truffle oil

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**Assiette de Fromages and rough oatcakes**

Or

The dessert of your choice from today's selection

## *Bon Appétit!*

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

**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 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!***