



Dinner à la Carte



Les bouchées

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

Escargots au Foie Gras £10.90

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

Spiced Goats Cheese & Spinach Booreks (v) £7.50

Rolled in filo pastry with a chekchouka pepper salad

Saigon Beef £7.50

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

West coast King Scallops £10.90

With boudin noir and sauce vierge

Fondue de Camembert (v) £8.50

With rustic croûtons

Aubergine Tower (v) £8.50

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

Haggis Balls £6.90

Deep fried in beer batter, clapshot potatoes and whisky jus

Surprise Calamari £6.90

Our secret recipe... One you must try!

La Salade du Chef £6.90

Please ask for today's fresh salad.

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 £19.90

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 confit served with cassoulet & Toulouse sausage

Scottish Fish & Seafood Chowder £17.50

A hearty smoked haddock, potato & seafood broth.

Roast Stuffed Peppers Sicilian style (v) £14.50

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

South East Asian Coconut Chicken £16.00

In a yellow curry sauce, served with sticky rice

Brochettes à l'Algéroise £15.00

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

Le Confit d'Agneau au Saffran £19.90

Tender pieces of lamb, spiced and slow cooked north African style served with couscous.

Les viandes rouges

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

Ribeye Steak £27.00

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

Aberdeen Angus Fillet Steak £32.50

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

Côte de Boeuf (for 2 to share) £49.90

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

Sauces: Cognac & Peppercorn or Red Wine Jus

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 mash £3.50

Steamed Couscous £3.90

Salade Verte £3.50

French Fries £2.95

Bon Appétit!

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