



Dinner a la Carte

Les bouchées

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

Aubergine Tower (v) With ratatouille, onion marmalade and pesto dressing	£5.90
Goats Cheese & Jalapeño Boulettes (v) Breaded spicy cheese balls served with guacamole dip	£6.90
Spicy Grilled Merguez Lamb Sausages North African Street food style!	£6.90
West coast King Scallops with boudin noir and sauce vierge	£10.90
Fondue de Camembert (v) with rustic croûtons	£8.50
Steamed Shetland Mussels à la Bretonne With shallots, white wine & cream	£7.50
Haggis Balls Deep fried in beer batter, clapshot tatties and whisky jus	£6.90
Surprise Calamari Our original spicy recipe! A must!	£6.90

Les viandes rouges

Our red meats.

Sourced from one of Scotland's top butcher, our steaks are aged for a minimum of 28 days and served with pommes châteaux potatoes, green leaves, grilled cherry tomatoes and the sauce of your choice.

Ribeye Steak	£27.00
Aberdeen Angus Fillet Steak	£32.50
Sauces: <u>Cognac & Peppercorn</u> OR <u>Red Wine Jus</u>	
Loin of Venison	£25.00
Medallions of Scottish red deer, chargrilled and served with a fruit of the forest and Cognac sauce and a sweet potato purée	

bon appétit

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!

Ox Cheeks à la Bordelaise Beef cheeks slow cooked in red wine jus, served with pommes purée	£19.90
Le Poisson du Jour Please ask for today's catch & recipe!	£market
Tagine d'Agneau au Safran Slow cooked lamb shoulder, in butter, onions, garlic, chickpeas and saffron, served with couscous	£19.90
La Bleue-abaisse Our version of the Marseillaise fish and seafood pot, with crayfish and lobster bisque	£17.50
Wild Mushroom & Asparagus Risotto (v) white wine, shallots and truffle oil	£15.00
South East Asian Style Coconut Chicken served with fragrant rice	£16.00
Couscous au Légumes à l'Algérienne (v) Steamed vegan couscous, served with a traditional North African spiced sauce and chunky seasonal vegetables.	£15.00

Les à côtés (sides)

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