



# Lunch and Early Evening

## LUNCH MENU

FROM 12PM FRIDAY, SATURDAY & SUNDAY

MAIN COURSE £9.90

2 COURSES £12.90

OR 3 COURSES £16.50

prices per person – starters/desserts £4.90 without a main course

### Starters

#### Soupe du Jour (v)

Please ask us for today's soup recipe

#### Mediterranean Bruschetta (v)

Grilled ciabatta with tomato, mozzarella, black olives & fresh basil (v)

#### Steamed Shetland Mussels à la Bretonne

In a white wine, cream and shallots sauce

#### Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky sauce

#### Smoked Mackerel Niçoise Salad

With boiled eggs, olives, green beans and baby potatoes

### Main Courses

#### Minute Steak Frites

Served with a garnish green salad and fries  
(additional Peppercorn or Red Wine sauce +£1.50)

#### Poulet Basquaise

Chicken thighs casserole with onions, peppers, Parma ham and tomatoes, served with pommes purée

#### Aubergine Gratin (v)

With Béchamel sauce, and a Parmesan cheese crust

#### The MB Spicy Lamb Burger

North African spiced burger with harissa mayo, chekchouka peppers & fries

#### Le Poisson du Jour

Please ask us for today's fish & recipe

#### Moules Frites

Steamed Shetland mussels in white wine cream, shallots & side of fries

also available Ribeye Steak £19.90\*

Chargrilled and served with pommes châteaux & green leaves.  
extra sauce +£1.50: Cognac & Peppercorn OR Red Wine.

(\*price is for Ribeye steak only - not included in menu offer- supplements apply for additional starter or dessert)

#### Side Orders only £2.50 each:

Rocket & Parmesan salad, Ratatouille of Mediterranean vegetables, Gruyère Mash Potatoes, Garlic Fries or Couscous

Please ask us for today's fresh desserts!

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

## EARLY DINNER OFFER

EVERY DAY FROM 5PM

LAST ORDERS 6.30PM-SATURDAY 6.00PM

2 COURSES ONLY £19.90

prices per person – starters/desserts £4.90 without a main course

### Starters

#### Aubergine Tower (v)

With ratatouille, onion marmalade & pesto dressing

#### Surprise Calamari

Our secret spicy recipe, one you must try!

#### Steamed Shetland Mussels à la Bretonne

In a white wine, cream and shallots sauce

#### Our famous Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky sauce

### Main Courses

#### South East Asian Style Coconut Chicken

Served with fragrant rice

#### Wild Mushroom & Asparagus Risotto (v)

With white wine & shallots and truffle oil

#### Ribeye Steak (+£5.00 supplement)

Served with pommes châteaux, green leaves & a cognac and peppercorn sauce

#### Le Poisson du Jour

Please ask us for today's fish & recipe

bon appétit



# Dinner a la Carte

## Les bouchées

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

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

<b>Ribeye Steak</b>	£27.00
<b>Aberdeen Angus Fillet Steak</b>	£32.50
Steaks Sauces: <u>Cognac &amp; Peppercorn OR Red Wine Jus</u>	
<b>Loin of Venison</b>	£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

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

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

## Les à côtés (sides)

<b>Sautéed courgettes and green beans</b>	£4.50
<b>Tomato, basil &amp; mozzarella</b>	£4.90
<b>Creamed Spinach</b>	£4.90
<b>Pommes Châteaux</b>	£3.50
<b>Ratatouille of Mediterranean vegetables</b>	£4.90
<b>Gruyère mousseline mash</b>	£3.50
<b>Steamed Couscous</b>	£3.90
<b>Salade Verte</b>	£3.50
<b>French Fries</b>	£2.95

*Maison*  
**BLEUE** *le Banquet Bleu*

**3 courses set dinner menu - £29.90 per person**

*served every evening from 5pm*

*les bouchées*

**Aubergine Tower (v)**

*With onion marmalade, ratatouille & pesto dressing*

**Surprise Calamari**

*...our original spicy recipe! A must!*

**Haggis Balls**

*in beer batter, clapsnot tatties and whisky jus*

**Steamed Shetland Mussels à la Bretonne**

*In a creamy white wine & shallot sauce*

**Grilled Spicy Merguez Lamb Sausage**

*North African street food style!*

*les bouchées doubles*

**Tagine d'Agneau au Safran**

*Slow cooked lamb shoulder, in butter, onions, garlic, chickpeas and saffron,  
served with couscous*

**Ox Cheeks à la Bordelaise**

*Beef cheeks slow cooked in red wine served with creamy pommes purée*

**South East Asian style Coconut Chicken**

*served with fragrant rice*

**Le Poisson du Jour**

*Please ask for today's catch and recipe*

**Wild Mushroom & Asparagus Risotto (v)**

*With white wine, shallots and truffle oil*

**Ribeye Steak au Poivre (£5.00 supp.)**

*served with pommes châteaux, green leaves  
and a Cognac & peppercorn sauce*

*les desserts*

*The dessert of your choice from today's selection or Assiette de Fromages (£3.50 supp.)*

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

*Maison*  
**BLEUE**



**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 complement 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*