

Maison BLEUE

Food first, then Morals SINCE 1998



Les Bouchées (our small dishes, perfect as starters and ideal to share with friends)

Haggis balls Fried in beer batter with clapshot potatoes and whisky jus	£6	Escargots au Pernod™ Grilled snails with a splash of Parisian aniseed liqueur and garlic butter (gf)	£8
Surprise calamari Our secret spicyprecipe one you must try! (df)	£7	Lapin à la moutarde (lunch only) Slow cooked pulled rabbit in a white wine, button mushrooms and Dijon mustard sauce, with mash potatoes (gf)	£8
Stir fried Saigon beef Spiced and marinated and stir fried with greens, sesame seeds and sweet basil (df)	£7	Oeuf cocotte Poached egg in white wine, in a smoked salmon, leek and blue cheese fondue, served with croutons.	£6.50
Chekchouka au merguez North African egg & pepper ratatouille with diced spicy lamb sausage...a must! (df)	£7	Vegetarian yellow jungle curry (v) Small In an aromatic coconut sauce (df, gf) Large	£6 £12
Deville whitebait Slightly spiced, with harissa and lemon mayo (df)	£6	Mussels à l'Edinburgh Fresh Scottish mussels steamed with local ale (gf)	£7
Vietnamese prawn nems Our homemade spring rolls, served with sweet chilli sauce (df)	£8	South eastern Asian Thom Yum soup Sour and aromatic, with prawns, mushrooms and coconut milk (df)	£7
Mac and cheese (v) With a drizzle of truffle oil	£5	Booreks à la béchamel (v) Cigar shaped deep fried filo pastry parcels stuffed with cream cheese	£5.50
Cured salmon fishcakes Homemade at MB, with Asian leaves, and a drizzle of sweet lime and chilli dressing (df)	£6	Chicken confit (lunch only) Slow cooked whole chicken leg, served with Puy lentils (df, gf)	£8

Les Bouchées Doubles (the big plates, our main courses)

Canard confit à la paysanne Traditional duck leg confit with cassoulet and Toulouse sausage (df)	£17.50	Fish, chorizo and seafood gumbo Our version of this creole casserole from the Bayou (df)	£18
Coconut chicken curry With South east Asian spices (gf,df)	£16.50	Ox cheeks à la Bordelaise Slow cooked in a red wine and shallots jus, served with mousseline mash	£18
Le poisson du jour Our fish of the day please ask for today's catch and recipe	£market	Vegetarian couscous aux 5 légumes (v) An aromatic and hearty vegan dish (df)	£14
Couscous royal (for 2 people, price per person) A meat feast with lamb mechoui, chicken brochettes, kofta and merguez...Probably the best north of Marseilles!	£16.50	Safran lamb tagine Slow cooked Bedouin style with Ras el Hanout spices and chick peas (gf)	£18

From The Grill...

Les Brochettes (skewered things!)

Chicken kemias Marinated in olive oil, garlic, lemon juice and harissa (gf,df)	£6.50	£9.50
Merguez sausages The tastiest lamb sausage from North Africa (df)	£6.50	£9.50
King prawns Marinated in a masala style sauce (gf,df)	£7.50	£10.50

All served with seasonal greens

Les Steaks

Sourced from one of Scotland best butchers, our steaks are aged for at least 28 days

Ribeye steak Served with pommes châteaux and seasonal greens	£22.50
Fillet steak Served with a mushroom and spinach fricassée, pommes châteaux, and seasonal greens	£27.50
Steak minute (lunch only) Served with greens and fries	£8.50
Add the sauce of your choice Cognac & Peppercorn or Red Wine Jus	+£3

Les Salades

Caesar salad	£6.50
add chicken	+£3
add king prawns	+£4
La salade tiède picante warm salad, with chorizo and sautéed chillies and peppers, topped with a poached egg (df)	£7.50

(Also available as veggie option)

Les à Côtés (our sides)

Pommes châteaux	£4
Salade verte	£4.50
Ratatouille	£5
Stir fried Asian noodles	£5
Garlic fries	£4
Courgettes & green beans	£5
Saffron couscous	£4.50
Mousseline mash	£4

LUNCH & EARLY DINNER DEAL

STARTER+MAIN £12.50

(UNTIL 6.30PM ONLY)

- .SALMON FISHCAKE
- .HAGGIS BALLS & WHISKY JUS
- .BOOREKS À LA BÉCHAMEL (V)
- .CHEKCHOUKA AU MERGUEZ
- .THOM YUM SOUP
- * * *
- .LAPIN À LA MOUTARDE
- .CHICKEN CONFIT
- .VEGETARIAN JUNGLE CURRY (V)
- .STEAMED MUSSELS À L'EDINBURGH
- .STEAK MINUTE (+£3 SUPP.)
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EXTRA PUDDING OR CHEESE FROM +£3.50, BON APPÉTIT!

LE BANQUET BLEU

3 COURSE MENU £27.50

STARTER / MAIN / DESSERT

- .SURPRISE CALAMARI
- .SALADE TIÈDE PICANTE
- .BOOREKS À LA BÉCHAMEL (V)
- .HAGGIS BALLS & WHISKY JUS
- .SAIGON BEEF
- .SALMON FISHCAKES
- * * *
- .CANARD CONFIT
- .SEAFOOD GUMBO
- .RIBEYE STEAK (+£5 SUPP.)
- .COCONUT CHICKEN
- .COUSCOUS AUX 5 LÉGUMES (V)
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THE DESSERT OF YOUR CHOICE, BON APPÉTIT!

Book your Bedouin Feast party!

The traditional North African lamb roast by excellence. If you are looking to share a memorable dining experience with your friends, family or colleagues, indulge yourself with a genuine Bedouin feast! Freshly prepared here at MB on demand, it certainly is a unique and original way to celebrate with your guests.

Our special Mechoui party dinner is available for groups of 8 or more and should be booked at least 48 hours in advance. Price is £40 per person, including a welcome drink. A deposit may be required to secure your reservation. Please ask our staff for more information.

* Bon appétit! *