



Welcome Back!

Food first, then
Morals
...Since 1998

ALL DAY FOOD MENU

All Day Breakfast

Continental Breakfast 5.50

Croissant or Pain au chocolat & a coffee

The Maison Bleue full Scottish 10.50

*Bacon rashers, sausage, haggis, black pudding,
cherry tomatoes, mushrooms, baked beans and potato
scones*

Eggs Royales 8.50

*Poached eggs, smoked salmon, wilted buttered spinach
on toasted muffins, hollandaise sauce*

Eggs Florentines 7.50

Poached eggs, wilted buttered spinach, hollandaise sauce

Eggs Benedict 8.50

Poached eggs, grilled Parma ham, hollandaise sauce

Eggs à l'Algérienne 8.50

Scrambled in an Arabiatta sauce and merguez sausages

Crêpes Suzettes 5.50

Croissants, butter and jam 2.50

Les à-côtés

Pommes Chateaux

Grilled courgettes & Green beans

Mac & Cheese

Covid-19 contact tracing.
Please stay safe.
Register on arrival.
Scan QR code or log in to
our free WiFi.
For more info speak to staff.



Le Bistrot Lunch

served from noon

MAIN COURSE ONLY 9.90

TWO COURSES 14.50

...Starters...

La Soupe du Jour (v)

Our soup of the day, please ask for today's recipe

Haggis Balls

*Deep fried in beer batter, neeps and tatties, whisky
jus.*

Surprise Calamari

Our secret spicy recipe, one you must try!...

Shetland Mussels à la Bretonne

*Steamed in white wine, garlic, shallots, parsley and
a touch of cream*

Tarte à l'Oignon et Chèvre (v)

*Baked puff pastry tart, caramelised red onions and
goat's cheese, balsamic reduction*

Oeuff Cocotte

*Poached eggs in a leek and white wine creamy fon-
due*

with a touch of blue cheese & smoked salmon

...Mains...

Ox cheeks à la Bordelaise

*Beef cheeks slow cooked in red wine,
mousseline mash*

Lapin à la Moutarde

*Pulled rabbit, in a white wine and mustard cream,
champignons de Paris*

Suprême of Chicken

*Wrapped in Jambon de Bayonne, served
in a Gruyère cheese sauce*

Minute Steak Frites

*Chargrilled minute steak with French fries, green
leaves
and peppercorn sauce*

Confit de Canard à la Shepherd's Pie

Pulled duck leg in a port reduction

The Fish of the Day

Please ask for today's catch and recipe

Wild Mushrooms Risotto (v)

with a drizzle of truffle oil

*Please ask for today's desserts (all 4.50)
and cheese board (6.50)*