

## Les bouchees...

<b>Les escargots</b> (gf) Snails off their shell, in a white, garlic, Pernod and parsley sauce.	£9.00
<b>Surprise calamari</b> Our secret recipe, one you must try!	£8.50
<b>Haggis balls</b> Deep fried in beer batter, clapshot tatties, whisky jus.	£8.50
<b>Seared Scottish king scallops</b> Grilled boudin noir, sea weed sauce vierge.	£12.50
<b>Les moules à la Bretonne</b> (gf) Steamed Scottish mussels, in a white wine, garlic, shallot and cream sauce	£8.25
<b>Saigon beef</b> Marinated in soya, mirin, ginger, garlic, chillies, served Asian julienne and sweet basil.	£8.50
<b>Fondue de camembert</b> (v) Slowly melted in white wine, a touch of nutmeg, sourdough soldiers.	£9.50
<b>Tartine du jour</b> French style rosemary tartine, with chef's choice of toppings.	£9.00

## Les bouchees doubles...

<b>South Vietnamese coconut chicken curry</b> (gf) Served with fragrant rice.	£19.00
<b>The Maison Bleue fish and seafood gumbo</b> From the bayou! With seafood, chorizo and shrimp rice.	£23.50
<b>The fish of the day</b> (can be gf, please ask) Please ask your server for chef's recipe.	Market price
<b>Joue de boeuf à la bordelaise</b> Ox cheeks, slow cooked in red wine and shallots, linguini.	£19.90
<b>Spring border lamb confit</b> (gf) North African tagine style, legumes verts, cumin and coriander seed sauteed new potatoes.	£25.00
<b>Le couscous au cinq legumes</b> (vg) The best North of Marseille! with saffron, dry apricot, sultana and walnut couscous.	£17.50
<b>Ribeye steak</b> Locally sourced from Scotland's best butchers and matured for at least 30 days, our steaks come with pommes châteaux, fricassée of mushrooms, greens and a choice of sauces.	£29.90

# Maison BLEUE

...Since 1998

## Le banquet!

a taste of Maison Bleue for £29.90

Surprise calamari	Coconut Chicken Curry	Please ask for today's choice of desserts
Haggis balls	The fish of the day	
Les moules à la Bretonne	Joue de boeuf à la bordelaise	Assiette de fromage (£5.50 supplement)
Saigon beef	Le couscous au cinq legumes	
Fondue de camembert	The Ribeye Steak (£5 supplement) **	

**EARLY BIRD OFFER 2 COURSES FOR £19.90**

SUN - THU 5pm - 6:30pm | FRI - SAT 5PM - 6PM

\*\* Not included in Early Bird menu

## Les à côtés

Basket of French baguette with butter	Small £1.00	Large £2.00
Parmesan and truffle oil fries	£6.00	Salade verte
Ratatouille of vegetables	£5.90	Sautéed courgettes and green beans
Tomato and mozzarella salad	£6.50	Pommes châteaux

## Les brochettes

... things chargrilled on skewers

These are served with chekchouka ratatouille, greens, yoghurt dip and couscous.

<b>Merguez sausages brochette</b> The famous North African spicy lamb sausage.	£14.50
<b>Chicken brochette</b> Breast of chicken, marinated in olive oil, garlic, chillies, lemon juice and parsley.	£16.00
<b>Mixed brochettes</b> Spicy lamb sausage and marinated chicken kemia.	£19.90

**10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THANK YOU!**