

le Lunch

Maison BLEUE

2 Courses for £17.50

Les bouchées...

Soupe du Jour Please ask for today's recipe!	6.00
Surprise calamari Our famous pan fried calamari, one you must try!	6.50
Le Maison Bleue Haggis Balls Deep fried in beer batter, clapshot tatties, whisky jus.	6.50
Moules à la Bretonne (also available as a main with French fries) Steamed mussels, in white wine and cream, shallots, garlic and a squeeze of lemon	8.00/14.50
Oeuf cocotte Creamy fondue of leek in white wine and cream, stilton cheese and poached egg.	7.00
Aubergine Tower a ratatouille of vegetables and goats' cheese, pesto coulis.	7.00

Les bouchées doubles...

Le Poisson du Jour! Please ask for today's catch and recipe.	12.50
Lapin a la Moutarde Pulled rabbit, in a creamy Dijon mustard sauce, champignons de Paris, mousseline mash	14.50
Boeuf a la Bourguignonne Slow cooked beef in red wine, with shallots, lardons, mushrooms, carrots & baby potatoes	13.00
Salade Tiede Piquante Warm salad of peppers, chillies, spinach, with chorizo, topped with a poached egg	11.90
Linguini Arabiatta With a caponata of vegetables	11.50
The Maison Bleue Beef burger Spiced up with cumin, paprika, ground fennel seeds, served with checkchouka, coleslaw and fries	14.00

Les à côtés

Mac& Cheese	5.50
French Fries	3.90
Parmesan & Truffle Fries	4.50
Salade Verte	4.50
Ratatouille of Vegetables	5.50
Bread Basket	Small 1.00/ Large 2.00

A La Carte

Maison BLEUE

Les bouchees...

Soupe du Jour Please ask for today's recipe!	6.50
Surprise calamari Our famous pan fried calamari, one you must try!	8.90
Le Maison Bleue Haggis Balls Deep fried in beer batter, clapsnot tatties, whisky jus.	9.90
Moules à la Bretonne Steamed mussels, in white wine and cream, shallots, garlic and a squeeze of lemon	8.90
Oeuf cocotte Creamy fondue of leek in white wine and cream, stilton cheese and poached egg.	9.90
Les Escargots Snails off their shell, garlic pernod and Parsley sauce	9.90
Fondue de Camembert with rustic croutons.	9.90
Seared King Scallops grilled boudin noir, sauce vierge	12.90
Saigon Beef Beef strips marinated in ginger, soy, mirin, garlic, chillies, Asian leaves	8.90

Les bouchees doubles...

Le Poisson du Jour! Please ask for today's catch and recipe.	22.50
Canard confit a la paysanne A classic duck leg, slow cooked in duck fat, cassoulet of beans, Toulouse sausage	22.50
8 Oz Chargrilled Ribeye Steak Aged for 30 days, chargrilled to your preference, pommes châteaux, Mushroom fricassee, choice of sauce	31.50
Vietnamese Coconut Chicken Curry Served with jasmin fragrant rice	21.00
Ox Cheeks à la Bordelaise Slow cooked beef cheeks that melt in your mouth! musseline mash, red wine jus	22.50
Merguez Brochettes Home made famous north African lamb sausages, grilled and served with piementos checkchouka ratatouille, couscous and mint yoghurt	22.50
Lamb Tagine au Saffron Lamb shoulder, slow cooked with ras el hanout spices, saffron couscous, saffron couscous.	25.00
Fish and Seafood Gumbo From the bayou, with chorizo and shrimp rice.	24.50
Mushroom and broad bean risotto	19.90

Les à côtés

French Fries	3.90	Salade Verte	4.90
Sautéed Courgettes and Green Beans	5.90	Tomato and Mozzarella Salad	7.50
Parmesan and Truffle Oil Fries	6.50	Pommes Château	5.00
Ratatouille of Vegetables	5.90	Bread Basket	Small 1.00 / Large 2.00

Barquet Bleue!

...a taste of Maison Bleue

Maison BLEUE

3 Courses for £32.50

Early Bird Menu before 6pm - 2 courses 22.50

(Ribeye steak not included)

Le Maison Bleue Haggis Balls

Deep fried in beer batter, clapshot tatties, whisky jus.

Moules à la Bretonne

Steamed mussels, in white wine and cream, shallots, garlic and a squeeze of lemon

Oeuf cocotte

Creamy fondue of leek in white wine and cream, stilton cheese and poached egg.

Les Escargot

Snails off their shell, garlic pernod and Parsley sauce

Fondue de Camembert

with rustic croutons.

Saigon Beef

Beef strips marinated in ginger, soy, mirin, garlic, chillies, Asian leaves

8 Oz Chargrilled Ribeye Steak (£7.50 supplement)

Aged for 30 days, chargrilled to your preference, pommes châteaux, Mushroom fricassée, choice of sauce

Vietnamese Coconut Chicken Curry

Served with jasmin fragrant rice

Ox Cheeks à la Bordelaise

Slow cooked beef cheeks that melt in your mouth! musseline mash, red wine jus

Merguez Brochettes

Home made famous north African lamb sausages, grilled and served with piemientos checkchouka ratatouille, couscous and mint yoghurt

Fish and Seafood Gumbo

From the bayou, with chorizo and shrimp rice.

Mushroom and broad bean risotto

Ask your server for today's selection of homemade desserts

Assiette de Fromage - £7 supplement