

Les Bouchées

Les escargots au foie gras - 12.50

Shelled snails in a white wine, garlic, Pernod and parsley sauce

Surprise calamari - 9.90

Our secret recipe since 1998, one you must try!

Les Maison Bleue haggis balls - 9.90

Deep fried in beer batter with neeps, tatties and whisky jus

La fondue de Camembert - 10.90

Slowly melted in white wine, lightly peppered, served with croutons

Ouef cocotte - 9.90

Creamy leek and blue cheese fondue, smoked salmon, croutons and poached egg

Seared Scottish king scallops - 13.50

Grilled prosciutto, sauce vierge

Les moules à la Bretonne - 8.90

Steamed Scottish mussels in a creamy white wine sauce

Saigon beef - 9.90

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

Cullen skink with smoked haddock - 10.50

Our version with an Asian twist

Chaussons au chèvre et epinards - 8.90

Parcel of goat's cheese and spinach, served with red onion marmalade.



A taste of Maison Bleue

2 courses only 28.50

per person

Les Bouchées

French onion soup

Surprise calamari

Les Maison Bleue haggis balls

Les moules à la Bretonne

Saigon beef

Chaussons au chèvre et epinards

Les Bouchées Doubles

Our ribeye steak - 10.00 supplement

Haunch of venison chasseur

South Vietnamese coconut chicken curry

Fish and seafood gumbo

Merguez brochettes

Wild mushroom risotto

Les Bouchées Doubles

Canard confit à la paysanne - 24.50

A classic Duck leg slow cooked in duck fat, cassoulet of beans, Toulouse sausage

Lamb tagine au saffron - 28.00

Lamb shoulder slow cooked with ras el hannout spices, saffron couscous

Our ribeye steak - 35.50

Aged for 30 days, chargrilled to your liking, pommes chateaux, mushroom fricassee and a choice of sauces

Pulled beef shin à la bordelaise - 25.50

Slow cooked and melts in your mouth In a red wine sauce with mousseline mash

South Vietnamese coconut chicken curry - 23.50

Aromatic and served with jasmine fragrant rice

Fish, seafood and chicken gumbo - 25.50

From the bayou, with chorizo and shrimp rice

Merguez brochettes - 22.50

Home-made famous North African lamb sausages, grilled and served with pimentos, checkchouka ratatouille, couscous and mint yoghurt

Wild mushroom risotto - 19.90

With truffle oil and parmesan crisps

Fish of the day - market price

Please ask for today's catch and recipe

La bleue-abaisse - 25.00

Our version of the fameuse Marseille dish

Haunch of venison chasseur - 22.50

Slow cooked in a red wine and whisky jus, wild mushrooms and berries, sweet potato and cinnamon purée

Les à côtés

Sauteed courgettes and green beans - 5.90

Parmesan and truffle oil fries - 6.50

Ratatouille of vegetables - 5.90

Tomato and mozzarella salade - 7.50

Salade verte - 4.90

Pommes chateaux - 5.00

Bread and butter - 1.00-2.00

Saffron and sultana couscous - 5.00

Les desserts - 8.50

Ask for today's freshly made desserts

Cheeseboard - 6.00 supplement

Le dinner à la carte