

# Lunch

2 Course lunch deal for 17.50 per person

Choose 1 Bouchées and 1 Bouchées  
Doubles

## Les Bouchées

<b>FRENCH ONION SOUP</b> V	7
Served with gruyere cheese croutons	
<b>OEUF COCOTTE</b> GF	8
Poached egg in a fondue of leek, stilton cheese and smoked salmon	
<b>LE PÂTÉ DU JOUR</b> DF	7
Today's pâté, served with sourdough bread, roquette salad and parmesan shavings	
<b>THE MAISON BLEUE CAESAR SALAD</b> GF*	7.5
add Chicken +3.50	

<b>MOULES À LA BRETONNE</b> GF	8
Steamed mussels in white wine and cream with shallots, garlic and a squeeze of lemon	
<b>OUR FAMOUS HAGGIS BALLS</b>	8
Deep fried in beer batter with clapshot tatties & whisky jus	
<b>LA TARTE AUX ONIONS ROUGE ET CHEVRE</b>	8
Goats cheese and red onion marmalade on a puff pastry tartine	

## Les Bouchées Doubles

<b>FILLET OF SCOTTISH TROUT</b> GF	12
Pan fried and served with a clam, white wine and saffron creamy sauce	
<b>LE LAPIN À LA MOUTARDE</b> GF	12
Pulled rabbit with button mushrooms, cooked in white wine and Dijon mustard	
<b>TAGINE OF CHICKEN</b> GF	12
Slow cooked chicken legs, North African spices, green olives, peas and artichoke hearts	

<b>VEGETARIAN COCONUT JUNGLE CURRY</b> GF, VG	11.5
Our vegetarian southeastern curry, with sweet basil	
<b>LE STEAK MINUTE</b> GF*, DF*	12
Chargrilled and served with green leaves and cognac peppercorn sauce	
<b>LE BOEUF À LA BOURGUIGNONNE</b>	13
Beef shin marinated and traditionally cooked in red wine, lardons and chestnut mushrooms	

## Les à Cotés 4.5

RATATOUILLE OF VEGETABLES GF
SALADE VERTE GF
JASMINE RICE GF
SAFFRON & SULTANA COUSCOUS
MOUSSELINE MASH GF
FRENCH FRIES
TRUFFLE AND PARMESAN FRIES +2
MAC & CHEESE
add wild mushrooms & truffle oil +2

## Les Desserts 7.5

Please ask your server for today's freshly made desserts

CHEESEBOARD	10
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*food first. then morals*