Lunch

2 Course lunch deal for £20.9 **per person**

Choose 1 Bouchées and 1 Bouchées Doubles and check out our EXPRESS MENU if you are in a hurry

Les Bouchées

FRENCH ONION SOUP V, GF* 7.5
Served with gruyère cheese crouton

OUR FAMOUS HAGGIS BALLS 8
Deep fried in beer batter with clapshot tatties & whisky jus

SURPRISE CALAMARI 9.5
Our famous recipe, one you must try!

MOULES A LA BRETONNE GF 9
Steamed mussels with cream, white wine, parsley and shallots

THE MAISON BLEUE CAESAR SALAD GF* 7.5

add Chicken +3.5

Les Bouchées Doubles

FISH OF THE DAY 15
Our catch of the day - check with your server for today's recipe

STEAK FRITES AU POIVRE 18.5
Skirt steak chargrilled to your liking and served with skin on fries, peppercorn sauce and green leaves salad

MB HOMEMADE BURGER 16
Chunky burger on toasted brioche bun with mature cheddar, purple slaw and skin on fries add bacon +1.5

VEGAN COCONUT CURRY GF,VG 15
Our vegan Southeastern Vietnamese curry, with sweet basil, Jasmine rice

BOEUF À LA BOURGUIGNONNE 17
Beef shin marinated and traditionally cooked in red wine, lardons, chestnut mushrooms and carrots

MOULES FRITES GF 15
Steamed Shetland mussels with cream, white wine, parsley, shallots and fries

Les à Cotés 4.5

MIXED VEG IN GARLIC AND BUTTER GF
SALADE VERTE GF
JASMINE RICE GF
MOUSSELINE MASH GF
SKIN ON FRIES
TRUFFLE AND PARMESAN FRIES +2
MAC & CHEESE

Les Desserts 7.5

Please ask your server for today's freshly made desserts

CHEESEBOARD 12

food first, then morals

V - vegetarian | VG - vegan | GF - gluten free | DF - dairy free | *can be adjusted to suit dietary requirements
Please note that most of our dishes contain parsley and coriander