

LUNCH AT HOME

By



LES BOUCHEES A LA CARTE.

Surprise calamari!	4.50
Haggis balls, deep fried in beer batter, Clapshot potatoes, whisky jus	4.90
Goat's cheese boulettes, avocado dip and jalapeno fritters	4.90
Croques monsieur/madame	6.50
La soupe du jour with sour dough bread	3.90
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Chicken tagine, petits pois artichoke hearts, preserved lemons, green olives	9.50
Merguez frites, checkchouka ratatouilles	8.50
Moules frites, Shetland mussels mariniere	8.50
The maison bleue lambburger, un delice ! on a focaccia bun	9.50
Ribeye steak au poivre served with greens and pommes chateaux	19.90
Tagliatelle pasta, cherrie tomatoes, fried aubergines, goat's cheese	7.90
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Pommes chateaux	2.90
Salade verte	3.25
Ratatouille	3.50
Mousseline mash	3.25

SET MENU

1 course 8.50

2 courses 12.50

3 courses 15.00

la soupe du jour

poached quail egg on boudin noir

la terrine du jour

*oeuf cocotte, leek and
blue cheese fondue*

fillet of mackerel persillade sauce

*rabbit saddle, Dijon mustard sauce
and champignons de Paris*

*please ask for today's puddings
or cheese board*

If you have a food allergy or special dietary requirements please inform member of staff

DINNER AT HOME By

LES BOUCHÉES

Our "bouchées" or mouthfuls in French are dishes designed to be sampled and shared amongst our guests.

Surprise calamari 7.50
Our secret recipe...One you must try!

Saigon beef (gf) 7.90
Marinated in ginger, green chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens.

Haggis balls 6.90
Deep fried with beer batter, clapsnot tatties, and whisky sauce.

Seared king scallops 8.90
Crispy boudin noir and sauce vierge.

Aubergine towers. (vgf) 6.90
Caramelised red onions and grilled goat's cheese

Boureks a la Constantinoise 8.90
Cigars of filo pastry, with spiced potatoes and béchamel sauce.

Fondue de camembert 7.50
Peppered camembert, fondu in white wine with crispy French bread.

Escargots a la Bourguignonne 7.90
In garlic and parsley butter

LES TAGINES

Traditionally slow cooked with a blend of North African and Mediterranean spices, and served in original tagine dishes, come with steamed saffron couscous.

Mhamar d'agneau au saffron, confit style à l'Algeroise. (gf) 19.90
Tender pieces of Scottish lamb, slow cooked in butter with spinach and chickpeas.

Fish and Seafood Tagine (gf) 19.90
served with saffron rice

LES A COTÉS *(side dishes)*

Pommes chateaux 3.50

Ratatouille of vegetables 5.50

Gruyere mousseline 4.90

Saffron couscous 3.90

Salade verte 3.90

Garlic fries 2.90

LES STEAKS

Sourced from one of Scotland's best butchers our steaks are hung for a minimum of 28 days.

Ribeye steak (gf) 22.50
Served with pommes chateaux and salade verte, with your choice of sauce or simply char grilled.

Fillet steak "chateaubriand" (gf) 28.50
Served with pommes chateaux, Shallot puree, and wild mushroom fricassee, with your choice of sauce or simply pan cooked or char grilled.

Sauces:
Cognac and Pepper sauce, or red wine and shallots

LES BOUCHEES DOUBLES

These are also main courses, which have been running on our menus from the beginning of Maison bleue, I tried... but can't take them out!

Loin of venison. (gf) 19.50
Fruit of the forest and peppered cranberry and Armagnac glaze, sweet potato mash.

South Vietnamese coconut chicken (gf) 15.90
Aromatic, with sweet basil, lemongrass and lime leaves and angel noodles.

Joue de boeuf a la bordelaise 16.00
Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash.

Merguez Sausages and Chicken Kemia 14.50
Spicy North African sausage and marinated chicken skewers with chekchouka salad and couscous

Canard Confit a la Shepherd's Pie (gf) 16.50
Shredded duck leg, slowly cooked in goose fat, topped with creamy mash like a classic Shepherd's Pie

Posh Mac and Cheese 16.50
With wild mushrooms and black truffle shavings

Fish and seafood gumbo (gf) 18.50
Our version of the famous Creole dish with chorizo and shrimp rice.

LE POISSON DU JOUR, THE CATCH OF THE DAY!

Please ask for today's catch and recipe

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DINNER AT HOME BY



LE BANQUET BLEUE

3 courses £29.90

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Surprise calamari, One you must try!

Haggis balls

Neeps and tatties, whisky sauce.

Fondue de camembert

Booreks a la Constantinoise,

Cigars of filo pastry, with spiced potatoes with béchamel sauce.

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South Vietnamese style chicken (gf)

In coconut, cream & lemongrass, fragrant rice and angle noodles.

Posh Mac and Cheese

With wild mushrooms and black truffle shavings (v)

Le Poisson Du Jour

Ribeye steak

served with pommes châteaux and salade verte, with your choice of sauce (£5 supplement).

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Les Desserts Du Jour

or

Assiette De Fromage

EARLY BIRD OFFER

Available Sunday - Thursday 5 till 7

Friday & Saturday till 6.30

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2 Courses £19.90

Surprise calamari,

One you must try!

Haggis balls

Neeps and tatties, whisky sauce.

Fondue de camembert

Booreks a la Constantinoise,

Cigars of filo pastry, with spiced potatoes with béchamel sauce.

.....
South Vietnamese style chicken (gf)

With glass noodles and fragrant rice.

Posh Mac and Cheese

With wild mushrooms and black truffle shavings (v)

Le Poisson Du Jour

Ribeye steak

served with pommes châteaux and salade verte, with your choice of sauce (£5 supplement).

Pommes Chateaux

£3.90

Garlic Mash

£5.50

Salade Verte

£4.90

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**PLEASE VISIT OUR FLAGSHIP RESTAURANT MAISON BLEUE
AND SISTER RESTAURANT MAISON BLEUE LE BISTROT**

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