



Formule Lunch Menu

Main only £9.50

2 courses £12.50

3 courses £15

Served from 12pm every day.

La Soupe du Jour (v)

Haggis Balls

Deep fried in beer batter, with neeps'n'tatties & whisky sauce.

Les Moules à la Bretonne

Steamed Shetland mussels, in white wine and lemon creamy sauce
(also available as a MAIN COURSE, served with French fries)

Cullen Skink

Our spicy version of the famous creamy fish soup

Surprise Calamari

Our secret recipe....one you must try!

Smoked Mackerel Salade Niçoise (v)

Smoked Mackerel, new potatoes, green beans, olives, boiled egg

Tomato & Mozzarella Salad (v)

Served with a green pesto dressing

Ribeye Steak (£5 supplement)

Served with pommes chateaux, pepper sauce & seasonal leaves

North African Chicken Tagine

Slow cooked spiced chicken legs, green olives & garden peas

Steak Frites au Poivre

Minute Steak with fries and pepper & Cognac sauce

Our Fish of the Day

Please ask for today's catch and recipe.

Stuffed Roast Peppers (v)

With green leaves & balsamic dressing

Mixed Brochettes

Chargrilled chicken kemia and spicy merguez sausages, served with chekchouka ratatouille & couscous

Extra sides: Ratatouille £3.50, French Fries £3.00, Mash £3.00, Salade Verte £3.00

Please ask your server for today's fresh desserts.

Bon Appétit!

DINNER À LA CARTE

(our starters)

LES BOUCHÉES

Our “*bouchées*”, or mouthfuls in French, are dishes designed to be sampled and shared amongst our guests, also perfect as a starter before a main course.

South East Asian Cullen Skink Our spicy version of the famous creamy fish soup	£7.90
Grilled Sardines à la Marseillaise Simply with garlic, parsley and a squeeze of lemon	£8.90
Breewats à la Marocaine (v) Spiced goats cheese and spinach in spring roll pastry	£7.50
West coast King Scallops With boudin noir and sauce vierge	£8.90
Fondue de Camembert (v) With rustic croûtons	£8.90
Haggis Balls Deep fried in beer batter, clapshot potatoes and whisky jus	£6.50
Surprise Calamari Our secret recipe... One you must try!	£7.50
Salade Niçoise With smoked mackerel, boiled egg, potatoes and green beans, olives	£7.90



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

DINNER À LA CARTE

(our mains)

LES TAGINES

Traditionally slow cooked with a blend of North African and Mediterranean spices, and served in original tagine dishes with couscous on the side.

Mhamar d'agneau au Safran, confit style à l'Algéroise Tender pieces of Scottish lamb, slow cooked in butter with spinach and chickpeas	£19.90
North African Chicken Tagine Slow cooked spiced chicken legs, petits pois, green olives	£15.95

LES STEAKS

Sourced from one of Scotland's top butcher, our steaks are hung for a minimum of 28 days.

Ribeye Steak Served with pommes châteaux and salade verte, with your choice of sauce or simply chargrilled	£28.00
Fillet Steak "Châteaubriand" Served with pommes châteaux, and wild mushroom fricassée with your choice of sauce or simply chargrilled	£34.00

Sauces: Au Poivre, Red wine jus

LES À CÔTÉS (side dishes)

Sautéed courgettes and green beans	£4.50
Pommes châteaux	£3.50
Ratatouille of Mediterranean vegetables	£4.90
Gruyère mousseline	£4.00
Saffron couscous	£3.50
Salade verte	£3.50

LES BOUCHÉES DOUBLES

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

Joues de Boeuf à la Bordelaise Slow cooked beef cheeks, with a red wine glaze and garlic mousseline of mash	£18.00
Le Poisson du Jour Please ask for today's catch & recipe!	£market
Canard confit à la Paysanne Duck leg slow cooked in goose fat, bean cassoulet, Toulouse sausage	£18.50
Mixed Brochettes Chargrilled chicken kemia and spicy merguez sausages served with chekchouka ratatouille and couscous	£16.50
Le Couscous Royal It's a feast! The best north of Marseille!!	£25.00
Wild Mushroom Risotto (v) With truffle oil	£15.50
Fish and Seafood Gumbo Our version of the Creole dish with a spicy chorizo risotto	£18.50

DESSERTS

Our desserts are prepared on a daily basis by our chefs. Please ask our staff about today's treats!

Bon Appétit!

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

SET DINNER

LE BANQUET BLEU

3 COURSES £29.90

Served every evening from 5pm

Surprise Calamari

Our secret spicy recipe, one you must try!

Fondue de camembert (v)

With rustic croutons

Rosco's haggis balls

Deep fried in beer batter, clapshot tatties, whisky jus

Seared King Scallops with Boudin Noir

(£3 supp)

Breewats à la Marocaine (v)

Ribeye steak (£5 supp.)

Served with pommes châteaux, salade verte and pepper & cognac sauce

Fish of the Day

Ask your server for today's recipe

North African Chicken Tagine

Slow cooked spiced chicken legs, petits pois, green olives

Joues de Boeuf à la Bordelaise

Slow cooked beef cheeks, with a red wine glaze and garlic mousseline

Wild Mushroom Risotto (v)

With truffle oil

Mixed Brochettes

Chargrilled chicken kemia and spicy merguez sausages served with chekchouka ratatouille and couscous

Assiette de Fromages and rough outcakes

Or

The dessert of your choice from today's selection

Bon Appétit!

EARLY BIRD OFFER

2 COURSES ONLY £19.90

Mon-Thurs 5pm–6.30pm, Fri-Sun 5pm–6pm

Surprise Calamari

Our secret spicy recipe, one you must try!

Fondue de camembert (v)

With rustic croutons

Rosco's haggis balls

Deep fried in beer batter, clapshot tatties, whisky jus

Seared King Scallops with Boudin Noir

(Early Bird £5 supp.)

Breewats à la Marocaine (v)

Ribeye steak (£5 supp.)

Served with pommes châteaux, salade verte and pepper & cognac sauce

Fish of the Day

Ask your server for today's recipe

North African Chicken Tagine

Slow cooked spiced chicken legs, petits pois, green olives

Joues de Boeuf à la Bordelaise

Slow cooked beef cheeks, with a red wine glaze and garlic mousseline

Wild Mushroom Risotto (v)

With truffle oil

Mixed Brochettes

Chargrilled chicken kemia and spicy merguez sausages served with chekchouka ratatouille and couscous

PLEASE VISIT OUR FLAGSHIP RESTAURANT MAISON BLEUE
AND OUR SISTER RESTAURANT MAISON BLUE BISTROT

Maison Bleue
36-38 Victoria St, Edinburgh, EH1 2JW
0131 226 1900

Maison Bleue Le Bistrot
72 Morningside Rd, Edinburgh, EH10 5HS
0131 447 0345



Our aim is to provide you with an unforgettable dining experience, serving seasonal local produce with a Scottish/French twist and outstanding value for money.

**BUT WE ALSO EXIST
FOR A SOCIAL MISSION.**

You can “Pay it Forward” for the homeless, buying meals in advance for the most vulnerable people in society. The restaurant is open every Monday from 3pm-5pm for an exclusive service for the homeless community. Extra meals are distributed throughout Social Bite's sandwich shop network. Our profits are then re-invested in training and employment programs for the homeless and marginalised, to really break the cycle.

**THANK YOU FOR YOUR CUSTOM
AND BON APETIT**

A RESTAURANT BY



IN PARTNERSHIP WITH

