



Hogmanay

Banquet 2017

Dinner on New Year's Eve

, 4 courses menu £49.90pp

Glass of Kir Royal & Wild Mushroom Cappuccino (v)

Balvennie Cured Smoked Salmon Gravavlax by Roux with Capers and Cornichon Salad

Scottish Red Deer Carpaccio

Baked Fig, Goat's Cheese Mousse & Pine Nut Glaze, sherry drops (v)

North Sea Halibut, Japanese Kale & Jerusalem Artichoke Purée

Tender pieces of Scottish Borders Lamb Tagine, with North African Tliltli pasta

*Millefeuille of Wild Mushroom and Barley Risotto
With Truffle Oil (v)*

*30 days Matured Fillet Steak, Confit of Vegetables, Fondant Potatoes, Red Wine Reduction.
(£5 supplement)*

Raspberry Cranachan

Sticky Toffee Pudding, vanilla ice cream

Assiette De Fromages

Bonne Appétit &

Bonne Année!

Happy New Year!

LUNCH MENU

LA FORMULE

Every day Prix Fixe Set Menu

Mains only £8.50

2 courses £12.50

3 courses £14.50

Prices per person

STARTERS

La Soupe à l'Oignon (v)

Classic French onion soup with croutons

Moules à la Bretonne

Steamed mussels with shallots, white wine & cream
(Also available as a main, with French fries)

La Terrine du Jour

served with homemade chutney and oatcakes

Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky jus

MAINS

Lapin à la crème de moutarde

Hand pulled rabbit with creamy Dijon mustard sauce & champignons de Paris with mousseline mash

Moules Frites à la Bretonne

Steamed Shetland mussels in a white wine, shallot & garlic cream, French fries

North African Chicken Tagine

Slow cooked chicken legs, spiced with Ras el Hanout spices, with green olives and petit pois

Aubergine Tower (v)

With vegetable ratatouille and a barley & pesto risotto

Le Poisson du Jour

ask for today's catch & recipe

Steak Frites au Poivre

minute steak served with fries and peppercorn sauce

Boeuf à la Bourguignonne

Slow cooked beef in red wine, shallots and lardons

Please ask for today's desserts!

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

LA CARTE

STARTERS à la carte

Cream of Courgettes & Mint Soup (v) £4.90

Haggis Balls £6.50

Deep fried in beer batter, clapshot potatoes and whisky jus

Surprise Calamari £7.50

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

Game Terrine £5.90

Served with pear & apple chutney

Spiced Goats Cheese & Spinach Breewats (v) £7.50

Wrapped in filo pastry with a chekchouka pepper salad

MAINS à la carte

Braised Beef Cheeks à la Bordelaise £16.00

Slow cooked and served with red wine glaze and mousseline mash

Free Range Chicken Suprême £16.00

Wrapped in Jambon de Bayonne with a Gruyère cheese sauce.

Saffron Lamb Confit £18.50

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

Darn of Scottish Salmon £16.00

With a Sicilian style Caponata

Millefeuille of Wild Mushrooms and Barley Risotto (v) £15.50

With truffle oil

LES GRILLADES

Served all day!

Garnished with spicy chekchouka & green leaves.

Small Large

Chicken Kemia £6.50 £10.50

Marinated skewers in olive oil, garlic, lemon juice & harissa

Merguez Sausages £6.50 £10.50

The tastiest lamb sausage from North Africa

King Prawns £8.50 £15.00

Marinated in a Masala style sauce

LUNCH SIDE ORDERS:

French Fries £2.90, Mousseline Mash £2.90,

Salade Verte £3.50

DINNER À LA CARTE

LES BOUCHÉES

"small bites" in French, our small dishes are ideal as starters.

Surf Clams & Mussels Chowder £8.50

Pheasant Breast £8.50

Fruit of the forest and whisky glaze

Spiced Goats Cheese & Spinach Breewats (v) £7.50

Wrapped in filo pastry with a chekchouka pepper salad

West coast King Scallops £8.90

With boudin noir and sauce vierge

Fondue de Camembert (v) £8.90

With rustic croûtons

Scottish Salmon Roulade £7.90

With fennel salad & pesto dressing

Haggis Balls £6.50

Deep fried in beer batter, clapshot potatoes and whisky jus

Surprise Calamari £7.50

Our secret recipe... One you must try!

LES VIANDES

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

Ribeye Steak £25.50

Served with pommes châteaux and salade verte, with your choice of sauce or simply chargrilled.

Aberdeen Angus Fillet Steak £32.50

Served with gratin dauphinois, wild mushroom fricassée with your choice of sauce or simply chargrilled.

Steak Sauces: *Au Poivre* or *Red Wine jus*

Venison Medallions £24.50

With a smooth sweet potatoes puree and Cognac & cranberry glaze.

Bon Appétit!

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

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 £16.00

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

Le Poisson du Jour £market

Please ask for today's catch & recipe!

Magret de Canard £22.50

Duck breast, purée of butternut squash with an orange & Grand Marnier sauce

Fish and Seafood Gumbo £18.50

Our version of the spicy creole dish (contains chorizo)

Millefeuille of Wild Mushroom and Barley Risotto (v) With truffle oil £15.50

Free Range Chicken Suprême £16.50

Wrapped in Jambon de Bayonne, Gruyère cheese sauce

LES TAGINES

Traditionally slow cooked with a blend of North African and Mediterranean spices.

Mhamar d'agneau au Safran, confit style à l'Algéroise £19.90

Tender pieces of Scottish lamb, slow cooked in butter with spinach and chickpeas, served with orzo pasta

Le Couscous Royal £22.50

The best north of Marseilles! A meat feast with tender lamb, spicy merguez sausage, skewered chicken kemia and kefta meatballs.

LES À CÔTÉS (side dishes)

Sautéed courgettes and green beans £4.50

Pommes châteaux £3.50

Ratatouille of Mediterranean vegetables £4.90

Gruyère mousseline £3.50

Orzo pasta £3.90

Salade verte £3.50

Christmas at Maison Bleue

Set Dinner - 3 courses £29.90

les bouchées

Surf Clams and Mussels Chowder

*Locally Smoked Scottish Salmon Roulade,
with fennel salad & pesto dressing*

*Pheasant Breast
Fruit of the Forest and Whisky glaze*

*Spiced Goats Cheese and Spinach Moroccan Breewats (v)
Wrapped in filo pastry with checkchouka pepper salad*

*Haggis Balls
Deep fried in beer batter, clapshot tatties, whisky sauce*

les bouchées doubles

*Magret de Canard,
Duck breast with a purée of butternut squash,
and an orange and Grand Marnier sauce*

*Venison Medallions,
With a smooth sweet potatoes purée and a cranberry & Cognac glaze*

*35 days aged Aberdeen Angus Beef Fillet Steak,
Gratin Dauphinois, sautéed wild mushrooms and a thyme & peppercorn sauce
(£5.00 supplement)*

*Parsley Crusted Fillet of Halibut,
Tagliatelle negra, and shellfish bisque*

*Suprême of Free Range Chicken,
Wrapped in Jambon de Bayonne, Gruyère cheese sauce*

*Millefeuille of Wild Mushroom and Barley Risotto (v)
With truffle oil*

les desserts

Assiette de Fromages

Please ask for today's freshly made desserts, bon appétit et joyeux Noël!

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



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

