

Maison Bleue Mother's Day Menu

£ 19.90

South east Asian style Cullen skink.

*Fondue de camembert (v)
With rustic croûtons*

*Tarte à l'oignon (v)
With caramelised red onions and and black olives*

*Rosco's haggis balls
Deep fried in beer batter, clapshot tatties, whisky sauce*

*Coquille st Jacques.
Fish and shellfish gratin, in a king scallop shell.*

*Minute steak
Served with garlic fries and pepper sauce*

*Darne of scottish salmon
With a cream of saffron sauce, and mousseline mash*

*Suprême of free range chicken,
Wrapped in jambon de bayonne, gruyere cheese sauce*

*Risotto with wild mushroom (v)
Cooked in white wine, garlic, shallots and fine herbs, scented with truffle oil*

*North African lamb tagine
Slowly cooked spiced lamb , served with five vegetables stew and couscous*

Please see blackboards for desserts

Winter Blues Deals

Formule Lunch

Main Only £9.50

2 courses £12.50

3 courses £16.00

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 served with fries)

La Terrine du Jour

Served with chutney and oatcakes

Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky jus

Oeuf Cocotte (v)

Poached egg in a leek, blue cheese and white wine fondue, with croutons

Smoked Salmon Ciabatta

With a spinach & Pernod creamy sauce

Mains

The Maison Bleue Spicy Lamb Burger

With harissa mayonnaise, French fries and chekchouka pepper salad

Lapin à la Moutarde

Hand pulled rabbit in a creamy Dijon mustard sauce with champignons de Paris and mousseline mash.

North African Chicken Tagine

Slow cooked chicken thighs, with Ras el Hanout spices, green olives & petit pois

Aubergine Tower (v)

With vegetable ratatouille and a barley & pesto risotto

Le Poisson du Jour

Please ask for today's catch and recipe

Steak Frites au Poivre

Minute steak served with fries and peppercorn sauce

Boeuf à la Bourguignonne

Slow cooked beef in a red wine wine & shallot and lardons sauce

Merguez Frites

The authentic spicy north African sausages with fries and green leaves.

Please ask for today's fresh desserts!

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

Winter Dinner Offer

2 courses only £15.00

Sunday to Thursday from 5pm til' late.

Starters

Asian Style Cullen Skink

Our spicy version of the famous creamy fish soup

Haggis Balls

Deep fried in beer batter, with whisky jus and clapshot potatoes

Surprise Calamari

Our famous secret recipe, one you must try!

La Terrine du Jour

Served with chutney and oatcakes

Spiced Goats Cheese & Spinach Breewats (v)

Wrapped in filo pastry with a chekchouka pepper salad

Mains

Boeuf à la Bourguignonne

Slow cooked beef in a red wine wine & shallot and lardons sauce

Free Range Chicken Suprême

Wrapped in Jambon de Bayonne, Gruyère cheese sauce

Saffron Lamb Confit

Served with steamed couscous

Darn of Scottish Salmon

With shrimp bisque & chorizo mash

Millefeuille of Wild Mushroom and Barley Risotto (v)

With truffle oil

Les à côtés (side dishes) 2 for £5 at Lunch

Sautéed courgettes and green beans £4.50

Tomato, basil & mozzarella £4.90

Pommes châteaux £3.50

Ratatouille of Mediterranean vegetables £4.90

Gruyère mousseline £3.50

Steamed Couscous £3.90

Salade verte £3.50

Dinner à la Carte

Les bouchées

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

Asian Style Cullen Skink £8.50

Spicy version of the famous creamy fish soup

Escargots au Foie Gras £9.90

Snails out of their shells, in a parsley, garlic and Pernod butter sauce, with seared foie gras.

Homemade Scottish Red Deer Carpaccio £8.90

Spiced Goats Cheese & Spinach Breewats (v) £7.50

Wrapped in filo pastry with a chekchouka pepper salad

Saigon Beef £8.50

Marinated in ginger, chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens.

West coast King Scallops £9.50

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 £6.90

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.

The Bedouin Feast!

The Authentic North African Mechoui.

Available on pre-order for a minimum party of 6 people. £35.00 per person. Please order at least 48h prior to your dining date. Speak to our team for more details.

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!

Canard Confit à la Paysanne £22.50

Duck leg confit with cassoulet and Toulouse sausage

Fish and Seafood Gumbo £18.50

Our version of the spicy creole dish (contains chorizo)

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

South Vietnamese Coconut Chicken £16.50

Aromatic, with sweet basil, lemongrass & lime leaves, and steamed rice

Les tagines

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

Chicken Tagine £14.50

Slow cooked chicken thighs, with Ras el Hanout spices, green olives and petit pois.

Bedouin Mechoui £22.50

Slow cooked lamb shank in butter with spinach and chickpeas, served with steamed couscous

Couscous Royal £25.50

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

Les grillades

Garnished with spicy chekchouka & green leaves.

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

le banquet bleu

3 courses £29.90 - served everyday from 5pm

les bouchées

Asian Style Cullen Skink
Our spicy version of the famous creamy fish soup

Saigon beef
Marinated in ginger, chillies, sesame seeds, sweet basil, garlic and soy sauce with Asian greens

Seared king scallops (£3.00 supplement)
Grilled boudin noir, sauce vierge

Fondue de camembert (v)

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

les bouchées doubles

Canard Confit à la Paysanne
Duck leg confit, with cassoulet and Toulouse sausage

Joues de Boeuf à la Bordelaise
Braised beef cheeks in a red wine glaze with garlic mousseline of mash

Ribeye Steak (£5.00 supplement)
With pommes châteaux, Cognac & peppercorn sauce and green leaves

Le Poisson du Jour
Please ask your server for today's catch and recipe

South Vietnamese Coconut Chicken
Aromatic, with sweet basil, lemongrass & lime leaves, and steamed rice

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

les desserts

Please ask your server for today's freshly desserts

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

