

MAISON SOUTINE

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara Olives
(222) (vg) 3.95

Basket of Artisan Baguette
(633) (v) 5.00

Steak Tartare Croûte
(213) 6.50

Tartine d'Anchois
(192) 5.95

Carlingford Rock Oyster
(10) 4.75 each

HORS D'OEUVRES

Grilled Artichoke & Asparagus
Superfood Salad (595) (vg) 12.50
toasted seeds, wild rice, mixed quinoa

Soupe à l'Oignon (335) 9.25
with a gruyère crouton

Avocado Vinaigrette (438) (vg) 9.95
with salade mâche

Goats' Cheese Tart (287) (v) 11.75
with rocket and a pickled walnut dressing

Sautéed Chicken Livers (287) 12.25
on toasted brioche

Salade Niçoise (444) 16.25
with 'agromar' tuna

Chopped Chicken Salad (617)
small 15.75 / large 24.75
avocado, gem lettuce, peas and broadbeans

Escargots à la
Bourguignon (6) (1031) 15.50
finished with pastis

Steak Tartare (536)
with a quail's egg
small with sourdough toast 14.50
large with pommes frites and gem salad 27.00

Dressed Dorset Crab (297) 18.50
mango, chilli and lime

Classic Prawn Cocktail (262) 16.00
avocado and sauce 'marie rose'

Seared Scallops (346) 19.50
sapphire and a saffron beurre blanc

LES OEUFS

Eggs Benedict small (591) 9.75 / large (1095) 16.75
york ham and hollandaise

Omelette aux Fines Herbes (401) 15.50
with a gem heart salad

Smoked Salmon & Scrambled Eggs (860) 18.50
with toasted sourdough

PLÂTS PRINCIPAUX

'Orzotto' da Jour (996) (v) 16.95
asparagus, broad beans and wild garlic pesto

Soufflé Suisse (674) (v) 16.50
with a gem heart salad

Pelmeni with Jerusalem Artichoke (425) (vg) 17.75
roasted red peppers and truffle oil

Fillet of Trout Meunière (630) 24.50
with grilled broccoli

Roast Fillet of Cod (648) 26.75
heritage carrots and a brown crab sauce

Pan-seared Fillet of Sea Bream (537) 24.75
swiss chard and sauce vierge

Chicken Schnitzel (554) 21.50
with jus parisienne

Confit of Duck (610) 25.95
bitter leaf salad and grapefruit dressing

Chicken Supreme (556) 24.75
herb mousseline, king oyster mushrooms
and creme de volaille

Roast Rump of Lamb (583) 27.50
grilled courgettes, pepper purée & red wine jus

Steak Frites, Salade (996) 26.25
flat iron steak, pommes frites, mesclun salad

Filet de Boeuf (780) 38.50
pomme de terre gratin and sauce bordelaise

LES GARNITURES

pommes frites (364) (vg) 5.25

tenderstem broccoli (97) 5.75

legume du jour (60) 5.75

potatoes purée (292) 5.25

mesclun and heritage radish salad (90) (vg) 4.75

tomato & shallot salad (60) (vg) 5.00

FROMAGES, DESSERTS ET GLACES

All desserts and ice cream coupes are vegetarian, for vegan options please ask your server.

Fromages: Morbier, Comté, Fourme d'Ambert (777) 14.50
served fully garnished

Crème Brûlée (588) 8.50

Baked Vanilla Cheesecake (587) 9.25
classic new york style baked cheesecake

Iced Pistachio Parfait (423) 9.25
with raspberries

Tarte au Citron (854) 8.50
with crème fraîche & lemon zest

Sachertorte (679) 9.75
with crème chantilly

Apple Tart Fine (487) 9.95
with vanilla ice cream

Glaces: Coupe 'Lucian' (828) 9.75

pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce



Scan to view a menu
with calories. Adults need
around 2,000 kcal a day.

*A discretionary 12.5% Service Charge will be added to your bill - All gratuities are managed independently
Please inform your server if you have any food allergies or special dietary needs - Gluten free menu available
No flash, or intrusive photography - Please inform your server if you have any food allergies or special dietary needs.
v - vegetarian | vg - vegan*



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