

MAISON SOUTINE

BRUNCH 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 Oysters
(10) 4.75 each

BRUNCH

Pancakes (685) (v) 12.00
seasonal fruit compote, crème fraîche

Potato Rösti with Double Fried Egg
(828) (v) 11.50

Smoked Salmon & Scrambled Eggs (860) 17.95
with toasted sourdough

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

Eggs Florentine (v) small (477) 11.50 / large (853) 18.75
spinach & hollandaise

Eggs Royale small (570) 12.75 / large (1042) 21.00
smoked salmon & hollandaise

Chicken & Bacon Club Sandwich (636) 15.25
on pain de campagne

Soutine Cheeseburger & Pommes Frites (844) 18.25
on a brioche bun

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 (658) (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

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

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

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

Chopped Chicken Salad
small (463) 15.75 / large (575) 24.75
avocado, gem lettuce, peas and broadbeans

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

PLÂTS PRINCIPAUX

Fillet of Trout Meunière (630)
with grilled broccoli

24.50

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

16.50

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

Chicken Schnitzel (554)
with jus parisienne

21.50

Goujons of Haddock
with tartar sauce and lemon
small (161) 13.50 / large (322) 26.00

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

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

26.25

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

25.95

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

LES GARNITURES

pommes frites (364) (vg) 5.25
pommes purée (292) 5.25

tenderstem broccoli (97) 5.75
mesclun and heritage radish salad (90) (vg) 4.75

legume du jour (60) 5.75
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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