

MAISON SOUTINE

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara Olives
(vg) 3.95

Basket of Artisan Baguette
(v) 5.00

Steak Tartare Croûte
6.50

Smoked Salmon Crumpet
6.00

Carlingford Rock Oyster
4.75 each

HORS D'OEUVRES

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

Soupe à l'Oignon 9.25
with a gruyère crouton

Avocado Vinaigrette (vg) 9.95
with salade mâche

Salted Cod Croquettes 12.50
pea shoots and sauce gribiche

Sautéed Chicken Livers 12.25
on toasted brioche

Salade Niçoise
small 16.25 / large 25.00
with 'agromar' tuna

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

Escargots à la
Bourguignon (6) 15.50
finished with pastis

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

Dressed Dorset Crab 18.50
mango, chilli and lime

Classic Prawn Cocktail 17.00
avocado and sauce 'marie rose'

Seared Scallops 19.50
jerusalem artichoke purée
and hazelnut beurre noisette

LES OEUFS

Eggs Benedict small 9.75 / large 16.75
york ham and hollandaise

Omelette aux Fines Herbes 15.50
with a gem heart salad

Smoked Salmon and Scrambled Eggs 18.50
with toasted sourdough

PLATS PRINCIPAUX

Wild Mushrooms & Chestnut Gratin (v) 16.95
red lentils, spelt and vieux gruyère

Soufflé Suisse (v) 16.50
with a gem heart salad

Pelmeni with Delica Pumpkin (vg) 17.75
crispy sage and pumpkin seeds

Seared Fillet of Salmon 24.50
mung beans, sundried tomatoes and a sorrel sauce

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

Roast Duck Breast 27.50
cavolo nero, carrot purée and an orange jus

Chicken Schnitzel 21.50
with jus parisienne

Braised Ox Cheek 25.95
comté pomme purée, crispy onions and a red wine jus

Chicken Supreme 24.50
pommes aligot, wild mushrooms & crème de volaille

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

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

Filet de Boeuf 38.50
pomme de terre gratin and sauce bordelaise

Lemon Sole Meunière
lemon and caper butter 36.50

LES GARNITURES

pommes frites (vg) 5.25

tenderstem broccoli 5.75

legume du jour 5.75

potatoes purée 5.25

mesclun and heritage radish salad (vg) 4.75

gem salad with fine herbs (vg) 5.00

FROMAGES, DESSERTS ET GLACES

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

Fromages: Langres, Comté, Fourme d'Ambert 14.50
served fully garnished

Crème Brûlée 8.50

Baked Vanilla Cheesecake 9.25
classic new york style baked cheesecake

Seasonal Fruit Crumble 9.25
with crème anglaise

Tarte au Citron 8.50
with crème fraîche & lemon zest

Sachertorte 9.75
with crème chantilly

Apple Tart Fine 9.95
with vanilla ice cream

Glaces: Coupe 'Lucian' 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 options 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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