

MAISON SOUTINE

BRUNCH 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 Oysters
4.75 each

BRUNCH

Pancakes (v) 12.00
seasonal fruit compote, crème fraîche

Potato Rösti with Double Fried Egg (v) 11.50

Smoked Salmon and Scrambled Eggs 18.50
with toasted sourdough

Eggs Benedict small 9.75 / large 16.75
york ham & hollandaise

Eggs Florentine (v) small 11.50 / large 18.75
spinach and hollandaise

Eggs Royale small 12.75 / large 21.00
smoked salmon & hollandaise

Chicken and Bacon Club Sandwich 15.25
on sourdough

Soutine Cheeseburger and Frites 18.25
on a brioche bun

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

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

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

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

PLATS PRINCIPAUX

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

Soufflé Suisse (v) 16.50
with a gem heart salad

Pelmeni with Delica Pumpkin 17.75
crispy sage and pumpkin seeds

Chicken Schnitzel 21.50
with jus parisienne

Goujons of Haddock small 13.50 / large 26.00
with tartar sauce and lemon

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

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

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

LES GARNITURES

pommes frites (vg) 5.25
pommes purée 5.25

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

legume du jour 5.75
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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