

MAISON SOUTINE

BRUNCH MENU

SNACKS

Marinated Nocellara Olives (244) (vg) 4.50
Basket of Artisan Baguette (374) (v) 5.00
Steak Tartare Croûte (173) 6.50

Baked Camembert de Normandie (989)
16.50

Smoked Salmon and
Crème Fraîche Tartine (251) 6.00
Fine de Claire Oyster (12) 4.50 each

BRUNCH

Pancakes (990) (v) 13.00
seasonal fruit compote, crème fraîche

Potato Rösti (525) (v) 12.00
with double fried egg

Smoked Salmon and Scrambled Eggs (778) 19.25
with toasted sourdough

Eggs Benedict
small (705) 9.75 / large (1410)
roast ham and hollandaise

Eggs Florentine (v) small (504) 11.50
large (1008) 18.75 spinach and hollandaise

Eggs Royale small (558) 12.75 / large (1118) 21.00
smoked salmon and hollandaise

Chicken and Bacon Club Sandwich (1262) 15.25
on white bloomer

Mashed Avocado, Poached Egg
and Sauce Vierge (540) (v) 10.95
on sourdough toast

Soutine Cheeseburger and Frites (1434) 18.75
on a brioche bun

HORS D'OEUVRES

Grilled Artichoke and Pomegranate
Superfood Salad (vg)
small (406) 13.50 / large (675) 21.50
toasted seeds, wild rice, mixed quinoa

Sautéed Chicken Livers à la Lyonnaise (290) 13.25
on toasted brioche

Avocado Vinaigrette (535) (vg) 10.25
with salade mâche

Oak Smoked Salmon (466) 17.95
grated egg, capers and parsley

Classic Prawn Cocktail (725) 17.25
avocado and sauce 'marie rose'

Grilled Goats' Cheese (449) 15.50
heritage beetroot and frisée salad

Soupe à l'Oignon (228) 10.25
with a gruyère crouton

Chopped Chicken Salad
small (507) 15.75 / large (830) 24.75
avocado, gem lettuce, peas and edamame beans

Seared Scottish Scallops (186) 19.75
caramelised cauliflower purée
and toasted hazelnuts

Steak Tartare
small with sourdough toast (322) 14.75
large with pommes frites and a gem salad (635) 27.50

PLATS PRINCIPAUX

Seared Fillet of Salmon (901) 27.50
haricots verts almondine and sauce vierge

Soufflé Suisse (1077) (v) 17.50
with a gem heart salad

Dry Aged Ribeye Steak (1099) 38.50
pommes frites and peppercorn sauce

Chicken Schnitzel (585) 22.50
with jus parisienne or lingonberry compote

Goujons of Haddock
small (840) 15.50 / large (951) 26.25
pommes frites and tartar sauce

Steak Frites (1383) 27.25
flat iron steak, pommes frites and sauce béarnaise

Roasted Darné of Cauliflower (238) (vg) 17.00
citrus quinoa, pear & walnut dressing

Seared Fillet of Sea Bass (311) 28.50
courgettes, broad beans, peas and lemon oil

Char-grilled Spatchcock Poussin (599) 28.00
with garlic & parsley oil

LES GARNITURES

pommes frites (671) 5.75

steamed spinach (119) (vg) 5.75

french beans with confit shallots (113) 5.75

pommes purée (408) 5.75

heirloom tomato and basil salad (117) (vg) 5.95

gem salad with fine herbs (109) (vg) 5.25

FROMAGES, DESSERTS ET GLACES

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

Crème Brûlée (589) 8.75

Fromages: Livarot, Comté, Roquefort (747) 15.00
served fully garnished

Tarte Fine aux Pommes (889) 9.95
with vanilla ice cream

Macaron de Saison (509) 7.50

La 'Grande' Profiterole (472) 8.50
vanilla ice cream and chocolate sauce

Baked Cheesecake (599) 9.50
with seasonal fruit compote

The Wolseley's Sachertorte (748) 9.75
with whipped cream

Pain au Chocolat Pudding (705) 9.75
with crème anglaise

Soutine Truffles (2) (171) 3.75

Glaces: Coupe 'Lucian' (1005) 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
Prices include VAT - 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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