

Prix-Fixe

2 courses 16.75 ~ 3 courses 19.95

Celeriac Remoulade

Grilled Chicken Paillard

or

Fillet of Sea Bream
with Puy Lentils

Sorbet Maison

MAISON SOUTINE

Croques & Sandwiches

Croque Monsieur 10.25

Croque Madame 11.75

Tartine de Saumon Fumé 12.25

Chicken Club Pan Bagnat 12.75

Hors d'Oeuvres

Basket of Bread & Lescure Butter 3.95 Wild Mushroom Soup 6.00 Soupe à l'Oignon 6.75

Tenderstem Broccoli with a Coddled Egg Sauce 7.50 Avocado Vinaigrette 7.75 Escargots à la Bourguignonne (6) 9.75 (12) 18.50

Steak Tartare small 11.00 large 21.00 Chicken Liver Parfait with a Sauternes Jelly 11.50

Wild Mushrooms on Toasted Brioche 12.75 Oak Smoked Salmon, Shallots and Capers 13.25

Crustacés

Carlingford Lough Rock Oysters 2.95 each
with shallot vinegar

Prawn & Avocado Cocktail 12.00
with sauce Marie Rose

Isle of Skye Queen Scallops (6) 12.75
with lemon & herb dressing

Les Oeufs

Eggs Benedict small 7.50 large 12.75 Eggs Florentine small 8.00 large 13.75 Eggs Royale small 9.75 large 16.25

Potato Rösti with Double Fried Egg 9.75 Smoked Salmon, Scrambled Eggs 13.50

Les Salades

Salade Génoise small 8.50 large 12.75 Super Greens Salad small 9.00 large 13.50

Endive, Roquefort & Walnut Salad small 9.25 large 14.50

Chopped Chicken & Tarragon Salad small 11.00 large 16.50 Salade Niçoise with Agromar Tuna small 12.25 large 18.00

Plâts Principaux

Soufflé Suisse 12.75
with gem heart salad 15.50

Pelmeni 12.75
with butternut squash, toasted pumpkin seeds & sage

Spiced Vegetable Haché 13.75
with double fried egg

Goujons of Haddock small 9.75 large 18.75
with tartare sauce

Grilled Fillet of Loch Duart Salmon 19.50
confit fennel, beurre blanc sauce

Steak Frites et Salade 19.75
with sauce béarnaise

Coq au Riesling
for one 19.00 for two 36.50

Pan-Seared Fillet of Sea Bass 22.00
tenderstem broccoli, sauce vierge

Boeuf Bourguignon
for one 19.00 for two 36.50

les garnitures

puy lentils 4.25 ~ roast butternut squash 4.50 ~ mixed courgette salad 4.75 ~ wilted spinach 4.95

pommes nouvelles 4.25 ~ buttery mash 4.50 ~ pommes frites 4.95 ~ gem heart salad 3.50

Fromages, Desserts et Glaces

Fromages

A Selection of Cheeses 11.25
served fully garnished

Friandises

Soutine Truffles 2.95

Délice au Chocolat 4.25

Blackcurrant & Coconut Macarons 4.50

Desserts

Tarte au Citron 5.50

Black Forest Gâteau 6.50

Crème Brûlée 6.75

Baked Vanilla Cheesecake 7.00

Tarte Fine aux Pommes 7.50

Mint Infused Fruit Salad 7.75

Glaces

Sorbet Maison 4.25

Coupe Lucian 7.75
pistachio, hazelnut, almond nougatine ice creams
with whipped cream and butterscotch sauce

Banana Split 7.75
caramelised banana, vanilla
ice cream, whipped cream