

Prix-Fixe

2 courses 18.75 ~ 3 courses 22.00

Carottes Râpées

Grilled Chicken Paillard

or

Fillet of Sea Bream
with Ratafouille

Sorbet Maison

MAISON SOUTINE

Basket of Bread
& Lescure Butter 3.95

Croques & Sandwiches

Croque Monsieur 11.25

Croque Madame 12.75

Chicken Club Pan Bagnat 13.75

Le 'Hamburger' 15.50

Crustacés

Carlingford Lough Rock Oysters 3.25 each
with shallot vinegar

Prawn & Avocado Cocktail 14.75
with sauce Marie Rose

Isle of Skye Queen Scallops (6) 14.00 (9) 19.75
with lemon & herb dressing

Hors d'Oeuvres

Minted Pea Soup 6.75

Tenderstem Broccoli with a Coddled Egg Sauce 8.50

Avocado Vinaigrette 8.75

Whole Globe Artichoke 11.75

Escargots à la Bourguignonne (6) 11.75 (12) 21.50

Chicken Liver Parfait with a Sauternes Jelly 12.25

Wild Mushrooms on Toasted Brioche 14.25

Oak Smoked Salmon, Shallots and Capers 14.50

Steak Tartare small 11.50 large 22.00

Les Oeufs

Eggs Benedict small 8.00 large 13.75

Eggs Florentine small 8.50 large 14.75

Eggs Royale small 10.25 large 16.75

Potato Rösti with Double Fried Egg 10.25

Smoked Salmon, Scrambled Eggs 13.50

Les Salades

Salade Génoise small 9.00 large 13.50 Super Greens Salad small 10.00 large 15.00

Endive, Roquefort & Walnut Salad small 9.75 large 15.00

Chopped Chicken & Tarragon Salad small 11.50 large 17.00

Salade Niçoise with Agromar Tuna small 13.25 large 19.50

Plâts Principaux

Soufflé Suisse 13.25
with gem heart salad 16.25

Pelmeni 13.75
with spinach, broad beans & peas

Spiced Vegetable Haché 14.75
with double fried egg

Goujons of Haddock small 11.00 large 21.50
with tartare sauce

Grilled Fillet of Salmon 22.00
pea purée, lemon dressing, pea shoots

Steak Frites et Salade 21.50
with sauce béarnaise

Coq au Riesling
for one 19.75 for two 38.00

Pan-Seared Fillet of Sea Bass 23.00
tenderstem broccoli, sauce vierge

Escalope de Veau Viennoise 24.50
with jus parisienne

les garnitures

ratafouille 4.25 ~ petits pois à la française 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 11.75
served fully garnished

Friandises

Soutine Truffles 3.00

Délice au Chocolat 4.25

Strawberry & Pistachio Macaroons 4.50

Desserts

Tarte au Citron 5.50

Black Forest Gâteau 6.50

Crème Brûlée 7.25

Baked Vanilla Cheesecake 7.50

Tarte Fine aux Pommes 7.75

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