

French Riviera Menu

Maison Bleue Restaurant

6th July - 7th August 2010

French Riviera Menu

To start

Gilt-head bream 'céviche'

Thinly sliced gilt-head bream, vanilla, fresh herbs, celery and citrus marinade

Mackerel

Grilled, Braedburn apple, celeriac and walnut rémoulade, 'Piment d'espelette' spiced mayonnaise

French tapas

Bayonne Ham, black olive tapenade, roasted peppers

Cucumber gazpacho

Tartar of raw black tiger prawns, feta cheese

Salmon

A tranche of salmon, "confit" with ginger and thyme, smooth Roscoff onion cream

Cream of asparagus

Poached egg, cauliflower emulsion, bacon seasoning

Langoustines (+£2 lunch)

Sautéed "A la plancha", summer vegetable risotto; 'Pissaladère' dressing

Pork cheek

Slow cooked, sautéed cherries glazed with balsamic vinegar, Port jus

Salmon

Cannelloni of Scottish salmon, baby rocket leaves, Mascarpone cream

Summer vegetable salad

A plate of crunchy summer vegetables, tomato "concassée", premium virgin olive oil seasoning

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To follow

Cod

Pan-fried fillet of Cornish cod, salsa verde

Sea trout

Pan-fried fillet, asparagus, Girolle mushrooms, 'beurre blanc' sauce

Pork

Roasted tenderloin, garlic and mixed herb crust, rosemary sauce

Halibut

Slow cooked fillet, lime, coriander and mild chilli marinade, crushed new potatoes, ginger hollandaise sauce

New season lamb

Confit of leg of lamb, sweet garlic potato and aubergine purée, roasting juices

Sea bass

Slow roasted aromatic fillet, broad beans, Jerusalem artichoke velouté

Lemon sole (+£3.50 lunch)

Whole fish, pan-fried 'meunière' with caper berries

Chicken

Roasted corn fed breast, parsley gremolata, chorizo couscous, spiced vine tomato sauce

Gressingham duck (+£2.50 lunch)

Honey glazed breast, balsamic vinegar caramel

Pollack

Pan-fried fillet, pesto sauce, grated Parmigiano

All our main courses are served with a selection of vegetables of the day. Do not hesitate to ask for more if needed.

Please let us know if you have a food allergy or intolerance

To end

Melon soup

Melon and watermelon, fresh mint and mascarpone cream

Apricot

Apricot and almond tart served warm, vanilla ice cream

Blackberry flavours

Kirsh biscuit based blackberry bavaois, sorbet and sabayon

Iced soufflé

Passion fruit and chocolate flavoured iced soufflé

Pêche Melba

Peach, raspberry coulis and vanilla ice cream topped with Chantilly cream

Tarte fine aux pommes

A classic puff pastry based French apple tart
Vanilla ice cream

Selection of home made ice creams and sorbets

Ask your waiter for today's selection

"Le plateau de Fromages Français" (+£4)

Selection from the cheeseboard with baguette, biscuits, celery, grapes, chutney

Coffee, Espresso or Tea £2.95

Double Espresso, Cappuccino, Latte £3.25

All served with "petits fours"

Bread and Butter £0.95 per person (lunch)

2 Course Lunch at £16.95

3 Course Lunch at £18.95

3 Course Dinner at £28.95