

# MAISON SOUTINE

## Prix-Fixe

2 courses 26.50 3 courses 29.75

Celeriac Remoulade (215) (v)

or

Minted Pea Soup (121) (v)

Grilled Chicken Paillard (384)

or

Fillet of Sea Bream (294)

Tarte au Citron (552) (v)

or

Sorbet Maison (118) (vg)

## Crustacés

Jersey Rock Oysters (10) 4.00 each  
with shallot vinegar

Prawn & Avocado Cocktail (262) 17.75  
with sauce Marie Rose

Isle of Skye Queen Scallops  
with lemon & herb dressing  
(6) (232) 17.00 (9) (348) 24.00

Basket of Bread & Lescure Butter (633) (v) 5.00

## Croques & Sandwiches

Croque Monsieur (580) 13.75

Croque Madame (705) 15.75

Chicken Club Pan Bagnat 16.75

Le 'Hamburger' (844) 19.00

## Hors d'Oeuvres

Minted Pea Soup (vg) (121) 8.25 Soupe à l'Oignon (335) 8.75 Whole Globe Artichoke (v) (404) 12.75

Avocado Vinaigrette (vg) (438) 10.75 Cured Herring, Sweet Mustard and Cucumber (356) 12.75 Escargots à la Bourguignonne (6) (1031) 14.00 (12) (1629) 26.00

Chicken Liver Parfait with a Sauternes Jelly (422) 14.75 Wild Mushrooms on Toasted Brioche (270) 15.75

Oak-Smoked Salmon, Shallots and Capers (287) 17.50 Steak Tartare small (242) 14.00 large (724) 24.50

## Les Oeufs

Eggs Benedict small (591) 9.75 large (1095) 16.75 Eggs Florentine (v) small (477) 10.50 large (853) 17.75 Eggs Royale small (570) 12.75 large (1042) 20.25

Potato Rösti with Double Fried Egg (v) (628) 12.75 Smoked Salmon, Scrambled Eggs (860) 18.00

## Les Salades

Salade Génoise (v) small (330) 11.00 large (572) 16.50 Super Greens Salad (vg) small (481) 12.00 large (923) 18.50

Endive, Roquefort & Walnut Salad small (526) 11.75 large (789) 18.50

Chopped Chicken & Tarragon Salad small (526) 14.00 large (789) 20.50 Salade Niçoise with 'Agromar' Tuna small (444) 16.25 large (668) 23.75

## Plâts Principaux

Soufflé Suisse (v) (674) 16.25  
with gem heart salad (764) 19.75

Spinach Pelmeni (vg) (848) 16.75  
asparagus, broad beans and peas

Spiced Vegetable Haché (v) (352) 17.75  
with double fried egg

Goujons of Haddock  
small (707) 13.50 large (867) 26.00

Grilled Fillet of Salmon (504) 24.75  
pea purée, lemon dressing and pea shoots

Pan-Seared Fillet of Sea Bass (494) 27.00  
tenderstem broccoli, sauce vierge

Steak Frites et Salade (960) 26.00  
with sauce béarnaise

Coq au Riesling  
for one (888) 24.00 for two (888) 46.50

Escalope de Veau Viennoise (466) 29.25  
with jus parisienne

Filet de Boeuf au Poivre (505) 37.75  
confit shallots

Boeuf Bourguignon  
for one (524) 24.00 for two (524) 46.50

## les garnitures

ratatouille (vg) (68) 4.75 ~ petit pois à la française (v) (333) 5.00 ~ mixed courgette salad (vg) (118) 5.25 ~ wilted spinach (vg) (59) 5.50

pommes nouvelles (v) (301) 4.75 ~ buttery mash (v) (310) 5.00 ~ pommes frites (vg) (564) 5.50 ~ gem heart salad (vg) (90) 4.00

## Fromages, Desserts et Glaces

Friandises, Desserts et Glaces are vegetarian, for vegan options please ask your server

### Fromages

A Selection of Cheeses (884) 13.75  
served fully garnished

### Friandises

Soutine Truffles (188) 3.75

Vanilla Sablé (307) 3.75

Passion Fruit & Pistachio Macarons (344) 5.50

### Desserts

Tarte au Citron (552) 6.75

Crème Brûlée (588) 8.25

Mousse au Chocolat (505) 8.75 for two (987) 11.00

Baked Vanilla Cheesecake (587) 8.50

Tarte Fine aux Pommes (695) 9.00

Mint Infused Fruit Salad (96) 9.50

### Glaces

Sorbet Maison (118) 5.75

Banana Split (912) 9.50  
caramelised banana, vanilla  
ice cream, whipped cream

Coupe Lucian (828) 9.50  
pistachio, hazelnut, almond nougatine  
ice creams with whipped cream and  
butterscotch sauce

Please inform your server if you have any food allergies or special dietary needs

A discretionary 15% service charge will be added to your bill - Prices include VAT - All gratuities are managed independently

# MAISON SOUTINE

## Viennoiserie

Croissant au Beurre (v) (170) 4.50    Pain au Chocolat (v) (285) 4.50    Pain aux Raisins (v) (240) 5.00  
Croissant aux Amandes (v) (485) 4.50    Seasonal Fruit Danish (v) (414) 5.00

## Cereals & Fruit

Grapefruit: (118) Pink 5.50 or Caramelised (vg) 6.75    Bircher muesli (350) (v) 8.00    Fresh Fruit Salad (96) (vg) 9.50  
Seasonal Fruit Yoghurt Pot (300) (v) 8.75    Soutine Granola with Seasonal Berries (720) (v) 9.00

## Les Plâts

Classic Porridge Oats (v) (336) 5.75    Creamed Porridge, Fruit Compote (v) (824) 8.00

Crispy Bacon Roll (676) 8.00    Mashed Avocado, Poached Egg (v) (444) 10.75  
with a fried egg (835) 10.25    on sourdough toast

Smoked Salmon Bagel (475) 11.75    Arbroath Smokies, Poached Eggs (726) 15.50  
with cream cheese    grain mustard butter

## Buttermilk Pancakes

with maple syrup (v) (770) 10.25 ~ with bacon 11.75 (842) ~ with strawberry compote (v) (736) 13.00

## The Full English

choice of fried (995), poached (825) or scrambled eggs (1072)  
with bacon, sausage, tomato, black pudding, mushrooms and toast 19.75

## Les Oeufs

Eggs Benedict 9.75 (591) 16.75 (1095)    Eggs Florentine (v) 10.50 (477) 17.75 (853)    Eggs Royale 12.75 (570) 20.25 (1042)

Boiled 'Barford Brown' Eggs with Soldiers (v) (532) 8.25  
or with Oscietra Caviar (98) 37.50

### Scrambled - Brouillés

yorkshire ham (588) . . . . . 10.25  
comté cheese & chives (765) 11.75  
severn & wye  
smoked salmon (707) . . . . . 18.00  
with oscietra caviar  
on toasted brioche (638) . . . 37.50

### Omelette Au Choix

aux fines herbes (v) (412) . . 11.00  
yorkshire ham (492) . . . . . 11.50  
comté cheese (520) . . . . . 12.00

### Fried - Sur Le Plat

field mushrooms (v) (285) . . 8.00  
black pudding (542) . . . . . 9.50  
cumberland sausage (505) . 10.25  
yorkshire ham (440) . . . . . 10.25  
potato röstis (v) (628) . . . . 12.75

## Toast

white or wholemeal bloomer, sourdough, gluten free: white or brown (125) 2.25 with butter and homemade preserves (265) 3.00

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## Champagne

	glass 150ml	bottle
Pommery Brut Royal NV (halves 375ml) . . . . .		37.50
Billecart-Salmon Rosé NV (halves 375ml) . . . . .		49.50
Pommery Brut Royal NV . . . . .	15.75	75.00
Ayala Rosé Majeur NV . . . . .	16.50	78.75
Louis Roederer Collection 242' NV . . . . .		84.00
Bollinger Spécial Cuvée NV . . . . .	18.50	89.25
Billecart-Salmon Rosé NV . . . . .		99.00
Ruinart Blanc de Blancs NV . . . . .		105.00
Charles Heidsieck Millésime 2012 . . . . .		142.75

### Sparkling

Crémant de Loire Brut, Domaine Langlois-Chateau NV	9.75	46.00
Crémant de Loire Rosé NV, Domaine Langlois-Chateau	10.25	50.00

## White

	glass 175ml	bottle
Côteaux de l'Ardèche 'Les Terrasses' 2020, Rhône . . . . .	7.50	28.25
Sauvignon Blanc 2021 Terrane, Gaillac . . . . .	9.00	31.50
Vignes d'Oc Chardonnay 2021, Languedoc . . . . .	9.25	35.00
Picpoul de Pinet 2021, Château de la Mirande, Languedoc .	10.25	40.00
Muscadet de Sèvre et Maine 'sur Lie' 2020, Domaine des Hauts Pémions, Loire . . . . .	11.25	43.75
Valençay Sauvignon Blanc/Chardonnay 2021, Sébastien Vaillant, Loire . . . . .	11.50	44.75
Château Graille Lacoste 2020, Graves Blanc, Bordeaux .	11.50	44.75
Bourgogne Aligoté 2019, Domaine Ballot-Millot . . . . .	12.25	47.50
Vouvray Sec, Domaine Didier Champalou 2020, Loire .	13.00	51.25
Riesling d'Alsace 2021, Cave de Hunawehr, Alsace . . . . .	14.25	53.75
Petit Chablis 2020, Domaine du Colombier, Bourgogne .	14.75	56.25
Sancerre 2021, Domaine André Dezat, Loire . . . . .	15.75	60.00
Rully Blanc 'Les Villeranges' 2020, Domaine Faiveley, Bourgogne . . . . .	16.00	62.00
Gewürztraminer 'Kessler' 2018, Alsace Grand Cru, Schlumberger, Alsace . . . . .		68.25
Pouilly-Fuissé 2020 'Ame', Domaine Eric Forest, Bourgogne .		76.75
Condrieu 'La Berne' 2018, Domaine Lionel Faury, Rhône . .		86.00
Meursault 2020, 'Charles Maxime', Domaine Latour Giraud, Bourgogne . . . . .		99.00
Puligny-Montrachet 2019, Domaine Bachelet-Monnot, Bourgogne . . . . .		120.00
Chassagne-Montrachet 1er Cru 'Les Chaumées' 2019 Domaine Philippe Colin, Bourgogne . . . . .		169.00

## Rosé

	glass 175ml	bottle
Vignes d'Oc Rosé 2020, Languedoc . . . . .	7.50	28.25
Rosé de Triennes 2021, Côteaux Varois, Provence . . . . .	11.50	44.75
Sancerre Rosé 2020, Domaine André Dezat, Loire . . . . .	15.25	60.00
Château Roubine Rosé 2021, Côtes de Provence . . . . .	15.75	62.00

## Red

	glass 175ml	bottle
Vignes d'Oc Rouge 2020, Languedoc Roussillon . . . . .	7.50	28.25
Nordoc Merlot 2020, Pays d'Oc . . . . .	9.00	31.50
Cabernet Sauvignon 2020, Côteaux de l'Ardèche . . . . .	9.25	35.00
Corbières 2018, Château La Bastide, Languedoc . . . . .	10.25	40.00
Pinot Noir 2020, 'La Boussole', Languedoc . . . . .	11.25	43.75
Château Martouret 2016, Bordeaux Supérieur, Bordeaux .	11.00	42.00
Côtes du Rhône 2018, Domaine Saint Gayan . . . . .	12.00	46.50
Cahors Héritage Malbec 2019, Château du Cèdre . . . . .	12.75	50.00
Saumur-Champigny 2017, Domaine Langlois-Chateau, Loire . . . . .	13.75	52.75
Brouilly 2021, Château de Pierreux, Beaujolais . . . . .	14.25	53.75
Bourgogne Rouge 2020, Joseph Drouhin, Bourgogne . . .	14.75	56.00
Château Roudier 2015, Montagne-St Emilion, Bordeaux .	14.75	56.00
Hautes Côtes de Beaune 'Vieilles Vignes' 2020, Domaine Sébastien Magnien, Bourgogne . . . . .	15.50	59.00
Gigondas 2019, Domaine Raspail Ay, Rhône . . . . .	15.75	60.00
Marquis de Calon 2017, St Estèphe, Bordeaux . . . . .		89.50
Châteauneuf-du-Pape 2020, Père Caboche . . . . .		102.00
La Réserve de Léoville Barton 2014, Saint-Julien, Bordeaux .		104.00
Gevrey Chambertin 'La Justice' 2019, Domaine René Bouvier, Bourgogne . . . . .		118.75
Château Croix de Labrie 2014, St Emilion Grand Cru . . . .		141.75
Cornas 2014, Domaine Auguste Clape, Northern Rhône. . . .		198.50
Pommard 1er Cru 'Clos des Epeneaux' 2014, Domaine du Comte Armand, Bourgogne . . . . .		199.00
Château Lynch Bages 2001, 5eme Cru Pauillac, Bordeaux . .		283.50

## Dessert

	glass 100ml	bottle
Côteaux du Layon 2021, Château La Tomaze, Loire . . . . .	6.75	52.75
Muscat de Beaumes de Venise 2019, Domaine de Durban	7.25	57.75
Maury Rouge 2020, Domaine Mas Amiel, Roussillon . . . . .	11.75	68.25
~		
Lt. de Château de Sigalas Rabaud 2013, Sauternes . . . . .	9.75	31.50 demi
Fonseca 10 years old Tawny Port (500ml bottle) . . . . .	10.25	-

### FEATURED PRODUCER:

#### NATHALIE & GILLES FEVRE, CHABLIS

*Situated 180km south east of Paris, Chablis is renowned for steely, mineral white wines, produced on the local Kimmeridgian clay soils. The finest vineyard sites are classified as 1er Cru or Grand Cru and are amongst the most exciting wines produced in France. Domaine Nathalie & Gilles Fevre is an outstanding producer that makes benchmark examples of pure, incisive Chablis.*

	glass	bottle
Chablis 2020, . . . . .	15.00	58.00
Chablis Premier Cru 'Fourchaume' 2020 . . . . .		75.00
Chablis Grand Cru 'Preuses' 2018. . . . .		120.00



Scan to view a menu with calories.  
Adults need around 2,000 kcal a day.

A smaller glass of 125ml are available for all wines sold by the glass  
500ml carafes are available for all wines sold by the glass

*A discretionary 15% service charge will be added to your bill ~ Prices include VAT  
No flash or intrusive photography please ~ All gratuities are managed independently*