

MAISON SOUTINE

LUNCH & DINNER MENU

SNACKS

Marinated Verdial Olives
(vg) (222) 3.95

Basket of Artisan Baguette
(v) (633) 5.00

Radis au Beurre
(v) (140) 3.50

Tartine d' Anchois
(192) 5.95

Jersey Rock Oyster
(10) 4.50 each

HORS D'OEUVRES

Crème Vichyssoise (v) (536) 7.75
with roquefort toast

Truffled Mushroom Tart 'Royale' (v) (541) 13.75
with salade mâche

Steak Tartare (242) 14.50
with a quail's egg and sourdough toast

Dressed Dorset Crab (182) 17.50
salmon roe caviar and lemon

Soupe à l'oignon (vg) (335) 9.25

Avocado Vinaigrette (vg) (438) 11.25
with salade mâche

Roast Chicken Salad (526) 15.00 / (789) 21.75
heritage radishes, grapes & lavender

Sautéed Chicken Livers (287) 11.75
on toasted brioche

King Prawn Cocktail (262) 17.75
avocado and sauce 'marie rose'

Heritage Tomato Salad (v) (248) 12.75
cucumber, sourdough and 'brillat-savarin'

Salade Niçoise (444) 16.25
with 'agromar' tuna

Escargots à la Bourguignon (6) (1031) 14.50
with pastis

Seared Scallops (200) 17.95
shaved fennel and grapefruit

LES OEUFS

Eggs Benedict half (591) 9.75 / whole (1095) 16.75
york ham and hollandaise

Potato Rösti (828) 13.50
with double fried egg

Smoked Salmon & Scrambled Eggs (860) 18.50
with toasted sourdough

PLÂTS PRINCIPAUX

Souffle Suisse (v) (674) 16.75
gem heart salad (764)

Grilled Fillet of Salmon (641) 26.50
charred little gem and cucumber beurre blanc

Chicken Escalope (554) 27.50
with jus Parisienne

Flat-iron Steak (1040) 27.50
bearnaise sauce, frites & mesclun salad

'Orzotto' du Jour (v) (638) 16.95
seasonal vegetables

Pan-seared Fillet of Sea Bass (578) 27.95
fennel purée and sauce vierge

Braised Shoulder of Lamb (392) 22.75
jewelled couscous and madeira jus

Grilled Rib-eye Steak (1374) 32.00
bearnaise sauce, frites & mesclun salad

Potato & Shallot Pelmeni (vg) (665) 17.75
summer greens and pea shoots

Confit of Duck (760) 24.75
à l'orange

Roast Tranche of Halibut (314) 34.50
sea vegetables and a langoustine bisque sauce

Grilled Veal Chop (300g) (930) 34.75
with a blue cheese whipped butter

LES GARNITURES

pommes frites (364) 5.75
battered new potatoes (301) 5.00

petits pois à la française (203) 5.25
mesclun and heritage radish salad (90) 4.75

legume du jour (60) 5.75
tomato & shallot salad (60) 5.00

DESSERTS ET GLACES

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

Crème Brûlée (588) 8.50

Baked Vanilla Cheesecake (587) 9.25
classic new york style baked cheesecake

Seasonal Fruit Salad (96) 9.50

Coupe 'Liégeois' (966) 9.75
vanilla and chocolate ice creams, whipped
cream and bitter chocolate sauce

Coupe 'Lucian' (828) 9.75
pistachio, hazelnut and almond nougatine ice
creams, whipped cream and butterscotch sauce

Tarte au Citron (552) 7.25
with crème fraîche & lemon zest

Chantilly Cream Profiteroles (909) 7.50
with a salted caramel sauce

Tarte Fine aux Pommes (552) 9.75
with vanilla ice cream



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
Please inform your server if you have any food allergies or special dietary needs - Gluten free menu available
No flash, or intrusive photography - Please inform your server if you have any food allergies or special dietary needs*



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