

MAISON SOUTINE

BRUNCH MENU

SNACKS

Marinated Nocellara Olives
(222) (vg) 3.95

Basket of Artisan Baguette
(633) (v) 5.00

Radis au Beurre
(140) (v) 3.50

Tartine d'Anchois
(192) 5.95

Jersey Rock Oyster
(10) 4.75 each

BRUNCH

Pancakes (685) (v) 13.75
seasonal fruit compote, crème fraîche

Potato Rösti with Double Fried Egg
(828) (v) 13.50

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

Eggs Benedict small (591) 9.75 / large (1095) 16.75
york ham & hollandaise

Eggs Florentine (v) small (477) 11.50 / large (853) 18.75
spinach & hollandaise

Eggs Royale small (570) 12.75 / large (1042) 21.00
smoked salmon & hollandaise

Chicken & Bacon Club Sandwich (636) 17.25
on pain de campagne

Soutine Cheeseburger & Fries (844) 19.00
on a brioche bun

HORS D'OEUVRES

Grilled Artichoke & Asparagus
Superfood Salad (595) (vg) 14.50
toasted seeds, wild rice, mixed quinoa

Soupe à l'Oignon (335) 9.25
with a gruyère crouton

Avocado Vinaigrette (438) (vg) 11.50
with salade mâche

Goats' Cheese Tart (658) (v) 13.75
with rocket and a pickled walnut dressing

Sautéed Chicken Livers (287) 12.75
on toasted brioche

Salade Niçoise (444) 16.25
with 'agromar' tuna

Dressed Dorset Crab (297) 18.50
mango, chilli and lime

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

Steak Tartare (536) 14.50
with a quail's egg and sourdough toast

Roast Chicken Salad (637) 15.75
with sweet potatoes and radicchio

Seared Scallops (362) 17.95
celeriac velouté and a hazelnut beurre noisette

PLÂTS PRINCIPAUX

Grilled Fillet of Salmon (678) 26.50
charred leeks, kohlrabi and vadouvan sauce

Soufflé Suisse (674) (v) 17.50
with a gem heart salad

Pelmeni with Jerusalem Artichoke (425) (vg) 17.75
roasted red peppers and truffle oil

Chicken Schnitzel (554) 23.50
with jus parisienne

Goujons of Haddock small (161) 13.50 / large (322) 26.00
with tartar sauce and lemon

Pan-seared Fillet of Sea Bass (687) 27.95
fennel purée and sauce vierge

Steak Frites, Salade (996) 27.95
flat iron steak, french fries, mesclun salad

Confit of Duck (779) 25.50
butternut squash, hispi cabbage and a plum sauce

Chicken Supreme (994) 23.50
herb mousseline and morel mushroom sauce

LES GARNITURES

pommes frites (364) (vg) 5.75

tenderstem broccoli (97) 5.25

wilted spinach (121) (v) 5.25

legume du jour (60) 5.75

pommes purée (292) 5.25

mesclun and heritage radish salad (90) (vg) 4.75

tomato & shallot salad (60) (vg) 5.00

FROMAGES, DESSERTS ET GLACES

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

Fromages: Bleu d'Auvergne, Brie de Meaux, L'Étivaz (777) 13.50
served fully garnished

Crème Brûlée (588) 8.50

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

Seasonal Fruit Salad (96) 9.50

Tarte au Citron (552) 8.50
with crème fraîche & lemon zest

Sachertorte (679) 9.75
with crème chantilly

Seasonal Fruit Crumble (525) 10.50
with vanilla crème anglaise

Glaces: Coupe 'Lucian' (828) 9.75

pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce



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.
v - vegetarian | vg - vegan*



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