

MAISON SOUTINE

LUNCH & DINNER 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

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

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

Escargots à la Bourguignon (6) (1031) 15.50
finished with pastis

Salade Niçoise (444) 16.25
with 'agromar' tuna

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

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

Sautéed Chicken Livers (287) 12.75
on toasted brioche

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

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

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

LES OEUFS

Eggs Benedict small (591) 9.75 / large (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

'Orzotto' du Jour (996) (v) 16.95
asparagus, broad beans and wild garlic pesto

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

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

Roast Loin of Hake (587) 25.50
pickled courgettes, brown shrimp & anchovie sauce

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

Chicken Schnitzel (554) 24.50
with jus parisienne

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

Braised Shoulder of Lamb (638) 22.75
jewelled couscous and madeira jus

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

Filet de Boeuf (780) 38.50
celeriac gratin, mesclun salad
and sauce bordelaise

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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THE WOLSELEY HOSPITALITY GROUP

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MAISON
SOUTINE

— **PRIX-FIXE** —

2 courses 27.50 ~ 3 courses 31.50

◇ — **Starter** — ◇

Salted Haddock Croquets ⁽²⁴⁶⁾

or

Apple & Celery Soup (v) ⁽¹⁶²⁾

◇ — **Main** — ◇

Spiced Duck Breast ⁽³⁸⁷⁾

cauliflower purée and spring green plum jus

or

Delica Pumpkin Gnocchi ⁽⁴¹²⁾

pickled walnuts and lemon cured cheese

◇ — **Dessert** — ◇

Coconut Dacquoise (v) ⁽⁴⁸⁶⁾

chantilly cream and summer berries

or

Macarons Fait Maison (v) ⁽⁴⁶⁸⁾

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