

MAISON SOUTINE

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara Olives (vg) (222) 4.50	Basket of Artisan Baguette (v) (1265) 5.00	Steak Tartare Croûte (58) 6.50	Smoked Salmon Crumpet (183) 6.00	Jersey Rock Oyster (10) 4.95 each
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HORS D'OEUVRES

Grilled Artichoke and Asparagus Superfood Salad (vg) small (425) 13.50 / large (568) 21.50 toasted seeds, wild rice, mixed quinoa	Soupe à l'Oignon (326) 10.25 with a gruyère crouton	Avocado Vinaigrette (611) (vg) 10.25 with salade mâche
Heritage Beetroot & Goats' Cheese Salad (260) (v) 13.75 with a vinaigrette dressing	Sautéed Chicken Livers (264) 13.25 on toasted brioche	Salade Niçoise small (487) 16.25 / large (728) 25.00 with 'agromar' tuna
Chopped Chicken Salad small (582) 15.75 / large (933) 24.75 avocado, gem lettuce, peas and broadbeans	Escargots à la Bourguignon (6) (1030) 15.75 finished with pastis	Steak Tartare with quail's egg small with sourdough toast (397) 14.75 large with pommes frites and gem salad (704) 27.50
Tian of Dorset Crab (210) 19.50 mango, chilli and lime	Classic Prawn Cocktail (825) 17.25 avocado and sauce 'marie rose'	Seared Scallops (457) 19.75 jerusalem artichoke purée and hazelnut beurre noisette

LES OEUFS

Eggs Benedict small (575) 9.75 / large (1100) 16.75 york ham and hollandaise	Omelette aux Fines Herbes (401) 16.50 with a gem heart salad	Smoked Salmon and Scrambled Eggs (903) 19.25 with toasted sourdough
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PLATS PRINCIPAUX

Pearl Couscous (380) (v) 18.00 jerusalem artichokes, gruyère and sundried tomatoes	Soufflé Suisse (1256) (v) 17.50 with a gem heart salad	Pelmeni with Delica Pumpkin (655) (vg) 18.25 crispy sage and pumpkin seeds
Seared Fillet of Salmon (480) 27.50 charlotte potatoes, petit pois and leek velouté	Roast Sea Bass Fillet (565) 28.00 palourde clams, chervil beurre blanc	Roast Duck Breast (385) 27.75 cavolo nero, carrot purée and an orange jus
Chicken Schnitzel (527) 22.50 with jus parisienne	Goujons of Haddock small (927) 14.25 / large (1121) 26.25 pommes frites and tartar sauce	Chicken Supreme (514) 25.50 with grilled asparagus and ratatouille
Roast Rump of Lamb (508) 27.50 grilled courgettes, pepper purée & red wine jus	Steak Frites (1150) 27.25 flat iron steak, pommes frites and sauce béarnaise	Dry Aged Ribeye Steak (610) 38.50 roast chestnut mushrooms and peppercorn sauce

Bouillabaisse

red mullet, hake, sea bream, clams, prawns, mussels and a crouton (590) 31.50

LES GARNITURES

pommes frites (606) (vg) 5.75	petits pois à la française (386) 5.75	legume du jour (610) 5.75
pommes purée (391) 5.75	mesclun and heritage radish salad (131) (vg) 5.00	gem salad with fine herbs (279) (vg) 5.25

FROMAGES, DESSERTS ET GLACES

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

Fromages: Langres, Comté, Fourme d'Ambert (1092) 15.00
served fully garnished

Crème Brûlée (590) 8.75	Baked Vanilla Cheesecake (668) 9.50 classic new york style baked cheesecake	Strawberry & Pistachio Tart (350) 9.75
Tarte au Citron (932) 8.75 with crème fraîche & lemon zest	Sachertorte (560) 9.75 with crème chantilly	Apple Tart Fine (687) 9.95 with vanilla ice cream

Glaces: Coupe 'Lucian' (1008) 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
Gluten free options 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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