

MAISON SOUTINE

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara
Olives (244) (vg)
4.50

Basket of Artisan
Baguette (374) (v)
5.00

Baked Camembert de Normandie (989)
16.50

Steak Tartare
Croûte (173)
6.50

Smoked Salmon and
Crème Fraîche Tartine
(251) 6.00

HORS D'OEUVRES

Soupe à l'Oignon (228) 10.25
with a gruyère crouton

Fine de Claire Oyster (8)
4.50 each

Avocado Vinaigrette (535) (vg) 10.25
with salade mâche

Grilled Artichoke and Pomegranate Superfood
Salad (vg) small (406) 13.50 / large (675) 21.50
toasted seeds, wild rice, mixed quinoa

Sautéed Chicken Livers
à la Lyonnaise (290) 13.25
on toasted brioche

Grilled Goats' Cheese (449) 15.50
heritage beetroot and frisée salad

Oak Smoked Salmon (466) 17.95
grated egg, capers and parsley

Escargots à la Bourguignon (879) 15.75
demi-douzaine

Classic Prawn Cocktail (725) 17.25
avocado and sauce 'marie rose'

Chopped Chicken Salad
small (507) 15.75 / large (830) 24.75
avocado, gem lettuce, peas and edamame beans

Steak Tartare
small with sourdough toast (322) 14.75
large with pommes frites and a gem salad (635) 27.50

Seared Scottish Scallops (186) 19.75
caramelised cauliflower purée
and toasted hazelnuts

LES OEUFS

Eggs Benedict small (705) 9.75 / large (1410) 16.75
roast ham and hollandaise

Omelette aux Fines Herbes (477) (v) 16.50
with a gem heart salad

Smoked Salmon and Scrambled Eggs (778) 19.25
with toasted sourdough

PLATS PRINCIPAUX

Roasted Darné of Cauliflower (238) (vg) 17.00
citrus quinoa, pear & walnut dressing

Soufflé Suisse (1077) (v) 17.50
with a gem heart salad

Seared Fillet of Sea Bass (311) 28.50
courgettes, broad beans, peas and lemon oil

Seared Fillet of Salmon (901) 27.50
haricots verts almondine and sauce vierge

Char-grilled Spatchcock Poussin (599) 28.00
with garlic & parsley oil

Ravioles du Dauphiné (828) (v) 17.50
forest mushrooms and beurre hongroise

Chicken Schnitzel (585) 22.50
with jus parisienne
or lingonberry compote

Goujons of Haddock
small (840) 15.50 / large (951) 26.25
pommes frites and tartar sauce

Dry Aged Ribeye Steak (1099) 38.50
pommes frites and peppercorn sauce

Confit Duck Leg 'Cassolet' (949) 28.50
with cavolo nero

Grilled Tranche of Halibut (830) 34.50
wilted spinach and champaagne beurre blanc

Steak Frites (1383) 27.25
flat iron steak, pommes frites
and sauce béarnaise

LES GARNITURES

pommes frites (671) 5.75

steamed spinach (119) (vg) 5.75

heirloom tomato and basil salad (117) (vg) 5.95

pommes purée (408) 5.75

french beans with confit shallots (113) 5.75

gem salad with fine herbs (109) (vg) 5.25

FROMAGES, DESSERTS ET GLACES

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

Crème Brûlée (589) 8.75

Fromages: Livarot, Comté, Roquefort (747) 15.00
served fully garnished

Tarte Fine aux Pommes (889) 9.95
with vanilla ice cream

Macaron de Saison (509) 7.50

La 'Grande' Profiterole (472) 8.50
vanilla ice cream and chocolate sauce

Baked Cheesecake (599) 9.50
with seasonal fruit compote

The Wolseley's Sachertorte (748) 9.75
with whipped cream

Pain au Chocolat Pudding (705) 9.75
with crème anglaise

Soutine Truffles (2) (171) 3.75

Glaces: Coupe 'Lucian' (1005) 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
Prices include VAT - 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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