

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)
17.50

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 gratinated croutons

Jersey Rock Oyster (8)
4.50 each

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

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

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

Salade Niçoise
with 'agromar' tuna
small 16.50 (396) / large 25.00 (745)

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

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

Seared Scottish Scallops (296) 19.75
pea purée and mint oil

LES OEUVS

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 (518) 28.50
with petits pois à la française

Roast Sea Trout à la Provençale (273) 27.50
with french beans

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 22.50
with jus parisienne or lingonberry compote (585)

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

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

Pan-seared Duck Breast (527) 29.95
marinated peaches and madeira jus

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

Flat Iron Steak Frites (1383) 27.25
with sauce béarnaise

LES GARNITURES

pommes frites (671) 5.75
sautéed french beans with almonds (199) 5.75

petits pois à la française (78) 5.75
heirloom tomato and basil salad (117) (vg) 5.95

new potatoes with parsley butter (453) 5.75
gem heart salad with fine herbs (109) (vg)

FROMAGES, DESSERTS ET GLACES

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

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

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

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

Soutine Truffles (2) (171) 3.75

Crème Brûlée (589) 8.75

Baked Cheesecake (753) 9.75
with strawberry compote

Macaron de Saison (509) 7.50

Peach Melba (545) 9.95
vanilla ice cream, cream chantilly, raspberry coulis and roasted almonds

Pain au Chocolat Pudding (705) 9.75
with crème anglaise

Coupe 'Lucian' (1005) 9.75
pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce

Scoop of Homemade Ice Cream or Sorbet (208) 3.50 each



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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