

bread...

rustic baguette	small £2.50
tapenade and unsalted butter	large £4.00

starters...

oysters	rock £1.50
natural, tobasco or shallot vinega	natives £2.00
creamed onion and cider soup	£4.95
potted pigs head	£5.95
sauce gribiche	
game terrine, spiced pear chutney	£5.95
maldon hot smoked salmon	£7.95
toasted sour dough	
calves sweetbreads, parsnip puree, capers and raisin	£6.95
fried duck egg with cepes	£5.95
toasted brioche	
picodon wrapped with smoked bacon	£6.50
mixed leafs, sun blushed tomato	

fish...

fish of the day	£ mvp
moules marinière	£5.95/£11.95
grilled shellfish,	£28.00
½ lobster, ½ brown crab, scallop, langoustines, mussels & razor clams	
smoked haddock fishcake, sauce messine	£10.50
lemon sole meunière	£22.50
spinach and chateau potatoes	
grilled skate wing	£14.95
brown shrimps and capers	

meat...

steak tartare	£7.25/£14.50
roast partridge	£14.50
bread sauce and game chips	
confit duck with spiced pear	£11.95
steak au poivre	£25.00
chicken and langoustine pie	£14.95
venison en croute	£19.50
tian of 'findlays' puddings	

the grill...

the mal burger (better than the one next door)	£13.50
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	
veal chop, anchovy and rosemary butter	£25.00
steak frites	£16.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	
250 g entrecote	£19.50
naturally reared, grass fed, dry aged on the bone sirloin	

vegetarian...

macaroni cheese, cèpe mushrooms	£10.50
reblouchon "tartiflette"	£10.50
pumpkin and gorgonzola filled gnocchi,	£11.50
sage and hazelnut butter	

Home grown & local

SAMPLE MENU

to start...

carrot & coriander soup
pan fried mackerel
sweet potato and lime pickle
chicory & strathdon blue salad
flat parsley & house dressing
slow roast tomato, anchovy and gem salad

to follow...

'findlays' tuscan sausage
white bean cassoulet, herb crust
pork cutlet 'grande mere'
devilled hake
ecrasse potatoes, 'belhaven' smoked salmon sauce
wild mushroom and garlic risotto

to end...

rhubarb fool
sticky toffee pudding,
butterscotch sauce
brioche butter pudding,
creme anglaise
selection of 'ain mellis' farmhouse cheeses
homemade bread and biscuits
2 courses £13.50 3 courses £15.50

sides...

two fried eggs	all £2.95
braised red cabbage	
crushed pumpkin	
mash potatoes	
slow roast root vegetables	
scottish wild leaf salad	
tomato & onion salad	
hand cut fries	£3.25
with bloody mary sauce or aioli	

to end...

steamed pudding du jour, custard	all £5.95
apple fritters, cinnamon ice cream	
iced zabaglione parfait	
chocolate and lavender tart, lime crème fraîche	
pineapple tarte tartin, coconut ice cream	
baklava with greek yoghurt ice cream	
from our cheese trolley	£8.50
a selection of british and french farmhouse cheese served with walnut bread, biscuits and chutney	

homemade ice cream and sorbet...	£1.75 a ball
strawberry ice cream	passion fruit sorbet
vanilla ice cream	mixed berry sorbet
chocolate ice cream	lemon sorbet

dishes on our a la carte menus may be subject to change

Malmaison EDINBURGH
Hotel | Bar | Brasserie

head chef – colin manson

lunch 12.00 - 14.30

dinner 18.00 - 22.30

some dishes may be subject to change

a discretionary service charge of 10% will be added to your bill. prices are inclusive of vat.

we would like to let you know that some of our dishes may contain nuts and that we never knowingly use genetically modified food products.

for further information, please speak to our brasserie manager.