

## bread...

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

## starter...

**moules marinière** £6.50  
**salad of grilled winter vegetables** £5.95  
goats curd and walnut  
**malmaison prawn cocktail** £6.95  
**"belhaven" hot smoked salmon** £6.50  
toasted sour dough  
**eggs benedict** £5.95  
**"st brides" cock a leekie** £4.95  
**smoked ham hock, potato and shallots salad** £5.95  
mustard dressing

## fish...

**goujons of plaice** £11.95  
thick cut chips and tartar sauce  
**smoked haddock and spinach lasagne** £12.95  
**salmon and soft herb fish cake** £13.50  
parsley sauce  
**halibut cauliflower purée and puy lentils** £17.95  
brown butter

## meat...

**shepherds pie (to share)** £22.00  
**malmaison chicken kiev** £12.50  
pomme purée  
**beef bourguignon** £12.50  
**tamworth pork cutlet** £10.95  
apple compote, red cabbage and prunes

## from the grill...

all our beef is supplied by donald russell, holders of a royal warrant, who sources and selects only grass-fed and naturally reared beef for the finest flavour, then traditionally matured for a minimum of 28 days on their premises in aberdeenshire.

for more information or to purchase steaks online, visit [www.donaldrussell.com](http://www.donaldrussell.com) or telephone 01467 629666

**the mal burger (better than the rest)** £13.95

250 gram burger made from naturally reared ground beef, gruyère cheese, bacon, homemade fries

**for every burger we sell we will be donating 50p to our nominated charity, the variety club**

**donald russell aged entrecôte**  
naturally reared & grass fed, dry-aged on the bone  
250 grams £19.95

**35 day aged rump steak frites** £16.95  
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries

all steaks come with a choice of sauce béarnaise or sauce au poivre, garlic butter or roquefort butter

## vegetarian...

**macaroni cheese, cèpe mushrooms** £11.50  
**pumpkin and gorgonzola filled gnocchi** £12.50  
sage and hazelnut butter

## The 3 Tenners

**£10**  
Two courses  
for one person  
(no wine)

**£20**  
Two courses  
for two people  
(no wine)

**£30**  
Two courses  
for two people  
with wine

sample menu

to start...

**soup du jour**

**roast vegetable salad, mozzarella**  
balsamic and thyme dressing

**chicken liver parfait**  
toasted brioche and home-made chutney

to follow...

**onglet steak frites**

garlic butter

**panfried coley**

spinach and brown shrimp butter

**eggs florentine**

fat cut chips

## sides...

all £3.25

**slow roasted onions**

**chantenay carrots**

**green salad**

**leek and potato hash browns**

**tomato & red onion salad**

**steamed or buttered spinach**

**pommes purée**

**hand cut fries** £3.50  
with bloody mary sauce or aioli

## to end...

all £5.95

**brioche and butter pudding**

caramelised banana and lime anglaise

**rhubarb and almond crumble**

crème anglaise

**malmaison crème brûlée**

**sticky toffee pudding**

butter scotch sauce

**apple tart fin**

vanilla 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 and 3 tenners 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.