

MAISON SOUTINE

BRUNCH MENU

SNACKS

Marinated Verdial Olives
(vg) (222) 3.95

Basket of Artisan Baguette
(v) (633) 5.00

Radis au Beurre
(v) (140) 3.50

Tartine d' Anchois
(192) 5.95

Jersey Rock Oyster
(10) 4.75 each

BRUNCH

Pancakes (v) (685) 13.75
seasonal fruit compote, crème fraîche

Potato Rösti with Double Fried Egg
(v) (828) 13.50

Smoked Salmon & Scrambled Eggs
(860) 18.50
with toasted sourdough

Eggs Benedict
small (591) 9.75 / large (1095) 16.75
york ham & hollandaise

Eggs Florentine (v)
small (477) 11.50 / large (853) 18.75
spinach & hollandaise

Eggs Royale small (570) 12.75 / large (1,042) 21.00
smoked salmon & hollandaise

Chicken & Bacon Club Sandwich (636) 17.25
on pain de campagne

Soutine Cheeseburger & Fries (844) 19.00
club sauce and brioche bun

HORS D'OEUVRES

Crème Vichyssoise (v) (536) 7.75
with roquefort toast

Soupe à l'Oignon (335) 9.25
with a gruyère crouton

Avocado Vinaigrette (vg) (438) 11.50
with salade mâche

Heritage Root Vegetable Salad (vg) (248) 11.75
watercress, pomegranate molasses dressing

Roast Chicken Salad (526) 15.00 / (789) 21.75
heritage radishes, grapes & lavender

Salade Niçoise (444) 16.25
with 'agromar' tuna

Truffled Mushroom Tart 'Royale' (v) (541) 13.75
with salade mâche

Sautéed Chicken Livers (287) 12.75
on toasted brioche

Steak Tartare (242) 14.50
with a quail's egg and sourdough toast

Dressed Dorset Crab (182) 17.95
salade mâche, sourdough croutons

Classic Prawn Cocktail (262) 17.75
avocado and sauce 'marie rose'

Seared Scallops (200) 17.95
cauliflower purée, crispy kale, beurre noisette

PLÂTS PRINCIPAUX

'Orzotto' du Jour (v) (638) 16.95
seasonal vegetables and herb oil

Soufflé Suisse (v) (674) 17.50
with a gem heart salad

Butternut Squash Pelmeni (vg) (687) 17.75
squash purée, crispy sage and pumpkin seeds

Grilled Fillet of Salmon (641) 26.75
crushed new potatoes, champagne sauce

Roast Loin of Cod 26.50
white bean purée, pickled heritage radish

Pan-seared Fillet of Sea Bass (578) 27.95
fennel purée and sauce vierge

Chicken Schnitzel (554) 24.50
with jus parisienne

Confit of Duck (760) 25.50
carrot purée, cavolo nero, sour cherry sauce

Coq au Riesling (760) 27.50
with pommes purée

Braised Shoulder of Lamb (392) 22.75
jewelled couscous and madeira jus

Steak Frites, Salade (996) 27.95
flat iron steak, french fries, mesclun salad

Venison 'Bourguignon' (727) 28.50
paris mushrooms & pearl onions

LES GARNITURES

pommes frites (vg) (564) 5.75

roasted butternut squash (97) 5.25

wilted spinach (v) (121) 5.25

legume du jour (60) 5.75

pommes purée (292) 5.25

mesclun and heritage radish salad (vg) (90) 4.75

tomato & shallot salad (vg) (60) 5.00

FROMAGES, DESSERTS ET GLACES

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

Fromages: Bleu d' Auvergne, Brie de Meaux, L' Étivaz (777) 13.50
served fully garnished

Crème Brûlée (588) 8.50

Baked Vanilla Cheesecake (587) 9.25
classic new york style baked cheesecake

Seasonal Fruit Salad (96) 9.50

Tarte au Citron (552) 8.50
with crème fraîche & lemon zest

Chantilly Cream Profiteroles (909) 8.75
with a salted caramel sauce

Seasonal Fruit Crumble (525) 10.50
with vanilla crème anglaise

Glaces: Coupe 'Lucian' (828) 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
Please inform your server if you have any food allergies or special dietary needs - Gluten free menu available
No flash, or intrusive photography - Please inform your server if you have any food allergies or special dietary needs*



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