

## to start

soup au pistou £4.95

**Spanish jabugo iberico ham "jabu gran reserve" £8.00**  
iberico hams are considered the finest in the world, cured for a minimum of 2 years reared from free range pigs that feed on acorns, which gives the distinctive flavor but slightly more savoury than the joselito hams from further north in the country

terrine of chicken, sweetbreads and foie gras £5.75  
sauce gribiche

risotto fresh peas and baby spinach £5.75  
shaved parmesan

soft boiled duck egg and asparagus soldiers £7.50

cream of wild mushroom soup £4.95  
fresh thyme

grilled sardines escabeche £5.75  
toasted sour dough

leek and gruyere tart £5.95  
organic leaves

bruschetta of sautéed chicken livers £5.75  
ayrshire bacon and button onions

## salads

salad of spring vegetables	starter	£6.25
warm goats cheese crostini	main	£11.95
roasted spring beets with horse radish	starter	£5.95
bitter leaves and fresh curd	main	£10.95
seared baby squid & chorizo	starter	£6.50
chick pea and tomato salad	main	£12.50

## to follow

whole baked rainbow trout £12.50  
haricot vert, sultanas and almonds

"roast spring chicken Dijon" £13.95  
pommes mousseline and roasting juices

roast rack of herdwick lamb £16.50  
young carrots, Madeira and mint jelly

salmon and cod fishcake £15.95  
buttered spinach and sorrel sauce

plaice "en cocote" £13.50  
provençale garnish

seafood linguine £15.95  
tomato and herb broth

sauté of rabbit, wild garlic mash £15.50  
cider cream sauce

confit barrbury duck leg £14.95  
white bean cassoulet

buffalo mozzarella lasagna £12.50  
oven dried tomatoes

## from the grill

the mal burger (better than the rest) £11.95  
250 gram burger made from naturally reared ground beef

malmaison 250 grm steak frites £15.50  
naturally reared and grass fed, dry aged on the bone  
scottish rump served with homemade chips

"buccleuch" dumfries and galloway entrecôte  
naturally reared and grass fed, dry aged on the bone  
250 grams £18.50  
325 grams £22.50

"dumfries and galloway" côte de boeuf  
500 grams £25.00

"this weeks beef has been hand reared by george babour of auchengibbert farm in crockefford near castle douglas. His farm breeds only the finest Scottish cattle and supplies only to the buccleuch estate."

served with a choice of, béarnaise, au poivre, vierge sauces and café de paris butter

## sides....

all £2.75  
pommes purée  
spring greens  
chantaney carrots  
buttered new potatoes  
green beans feta and mustard cream  
zucchini frites  
rocket and parmesan salad  
tomato and onion salad

home-made fries  
£3.25  
with bloody mary  
sauce or aioli

## to end

all £5.95  
steamed blueberry sponge  
crème fraiche

lemon syllabub, champagne rhubarb

malmaison crème brûlée

crepes suzette soufflé

warm flourless chocolate cake  
orange and cranberry compôte

apple fritters cinnamon ice-cream

white chocolate cheesecake  
peach compote

fresh strawberry pavlova  
dark chocolate sauce

carpaccio of pineapple  
lemon lime and coriander sorbet

## homemade ice-cream and sorbet

strawberry ice-cream	passion fruit sorbet
vanilla ice-cream	mixed berry sorbet
chocolate ice-cream	lemon sorbet
£1.75 a ball	

from our cheese trolley £7.50  
a selection of british and french farmhouse cheeses  
served with walnut bread and biscuits

head chef – graham digweed

GLASGOW  
**Malmaison**  
Hotel | Bar | Brasserie

lunch 12.00 – 14.30

dinner 17.30 – 22.30

a discretionary service charge of 10% will be added to your bill

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