

## to start...

rustic baguette, tapenade, unsalted butter	£2.50 / £4.00
bigbury bay oysters	£ 2.00 each
roast wood pigeon, black pudding cured bacon, puy lentils	£7.95
game tea and venison pie	£6.50
beetroot cured salmon gravadlax, beetroot purée rye bread crisps, watercress	£6.50
crab and avocado ravioli, dry cured ham, pea shoots	£7.50
french toast, wild mushrooms, truffle butter	£6.50
cream of pumpkin soup brie, truffle	£4.95
spiced pork rilette parmesan crackling, fig chutney	£5.95

## fish...

moules marinière	£5.95/ £11.95
smoked haddock fishcake, sauce messine	£11.50
malmaison sole goujons, french fries, tartare sauce	£12.95
roast salt cod, clam chowder	£15.50

## meat...

roast mallard with spiced quince	£15.95
steak tartare	£7.25/£17.95
roast rump of lamb, chick pea purée fondant potato, confit garlic	£18.95
roast poussin, sage and hazelnut stuffing pancetta ham, roast baby pumpkin	£14.50

## from the josper-grill...

malmaison ultimate burger 100% prime beef burger with bacon, cheese and relish for every burger we sell we will be donating 50p to our nominated charity the elizabeth montgomerie foundation	£13.50
malmaison's signature steak 700g bone in rib steak "the butchers favourite" indulge on your own or share if you wish	£35.00
donald russell 225g fillet steak	£28.50
club steak – 400g served on the bone	£25.00
aberdeen angus sirloin world famous local breed	£25.50
donald russell sirloin	£21.50
225g dry-aged rib-eye steak	£20.50
donald russell 400g veal chop	£30.00

all served with classic grill garnish, with béarnaise,  
au poivre or garlic butter

grill sides...	£2.95
two fried eggs (£1.75)	
baked potato crème fraiche	
grilled mushrooms	
iceberg and blue cheese salad	

## Home grown & local

### to start...

soup du jour  
mushroom eggs benedict  
chicken terrine, wild mushrooms, parma ham  
peppered mackerel salad, mackerel pate,  
watercress, crème fraiche

### to follow...

seared calves' liver, parsley mash and onion jus  
grilled pork cutlet, caramelised apricots, sage jus  
grilled fillet of seabream, fennel  
tomato and parmesan salad, basil oil  
cheddar and leek steamed pudding  
roasted red onions, tomato fondue

### to end...

fetternear raspberry trifle  
earl grey tea cream, abernethy biscuits  
apple and bramble charlotte, chantilly cream,  
bramble compote  
scottish cheese board, oat cakes & chutney

**2 courses £14.50      3 courses £17.50**

menu not available after 7pm on friday and saturday evenings

## vegetarian...

	starter	main
pumpkin and gorgonzola filled gnocchi sage and hazelnut butter	£5.95	£11.50
macaroni cheese, cêpe mushrooms		£ 10.50

## sides...

	£2.95
braised red cabbage	
crushed pumpkin	
mash potatoes	
slow roast root vegetables	
green salad	
tomato & onion salad	
pomme allumette	
hand cut fries	£3.25

all our beef is supplied by donald russell, holders of a royal warrant, who source and select only grass-fed and naturally reared beef for the finest flavour. It is 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

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

head chef – mark pollock

**Malmaison** ABERDEEN

Hotel | Bar | Brasserie | Le Petit Spa

lunch 12.00 – 14.30      dinner 17.30 – 22.30

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

we would like you to 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