

amuse...

rustic baguette, tapenade, unsalted butter	£2.50 / 4.00
oysters from bigbury bay in the half shell on ice	£2.00 each

to start...

cauliflower soup	£5.95
dunsyre dumplings & fresh truffle	
scottish smoked salmon platter	£7.95
shallots, capers & lemon	
seared shetland scallops'	£11.50
apple & cashew nut aioli	
pan-roasted pigeon	£7.95
black pudding, cured bacon, puy lentils	
pressed ham hock terrine	£5.95
parsley salad, sauce gribiche	
wild mushrooms on french toast	£6.50
truffle butter	
malmaison prawn cocktail	£7.95

to follow...

classic stovies with oatcakes	£5.95/£10.50
hp sauce	
sole goujons	£13.95
tartare sauce	
seared seabass, crayfish sauté	£15.95
sauce vierge	
dornoch lamb shoulder shepherd's pie - to share	£22.00
chantenay carrots	
spatchcock poussin	£14.95
field mushrooms, crisp pancetta, pan juices	

from the josper-grill

the mal burger	£13.95
250g naturally reared ground beef with bacon, gruyere cheese, hand-cut fries and relish	
malmaison's signature steak	700g £36.50
bone in rib steak "the butchers favourite" indulge on your own or share if you wish	
220g fillet steak	£29.95
donald russell sirloin - 225g	£26.95
28 day dry-aged rib-eye steak - 225g	£22.00
club steak - 400g served on the bone	£27.95
500g traditional t-bone steak	£39.50
dornoch double lamb chop, grilled polenta	£22.50
sauce paloise	
loch duart salmon	£19.50
feta & olives	
halibut steak	£22.50
lemon & scorched red onions	
all steaks served with classic grill garnish, hand-cut fries, béarnaise, au poivre or garlic butter	

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

head chef - guy callister

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

Home grown & local

to start...

soup du jour
pork rilette, grape chutney, sesame melbas
cured loch duart salmon, citrus dressings
vegetarian haggis, neeps 'n' taties

to follow...

blade of donald russell beef, vegetable ragout,
buttered mash
coq au vin
north sea chowder, rustic baguette
mac 'n' mull cheese

to finish...

baked apple crumble
wild berries, hot toddy custard
plum & barley pudding
scottish cheese plate; mull cheddar,
howgate brie & dunsyre blue, grape
chutney & wafers

2 courses £14.50 3 courses £17.50

menu not available after 7pm on friday and saturday evenings

vegetarian...

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

sides...

£2.95

buttered cabbage,
mash potato,
chantenay carrots,
slow roasted onions,
wilted spinach,
green salad,
tomato & onion salad,
blue cheese & iceberg,
two fried eggs,
grilled mushrooms,
baked potato & crème fraiche

fat-cut chips, maldon salt £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 or telephone 01467 62966