

Lunch Menu

Our lunch menu is available **12pm – 5pm.**

Entrées

Soupe du jour (V)
with artisan bread and butter
£4.95

Soupe à l'oignon
served with a traditional cheese croûton
£5.95

Pork Rilette
slow cooked in goose fat served with homemade
apricot & mustard pickle and cornichons
£7.95

Squid Pil Pil
pan fried squid with olives, smoked paprika,
garlic and chilli served with artisan bread
£7.95

Moules Marinières
mussels with cream, garlic and white wine
served with artisan bread
½ kg - £7.95

Tartare of Fresh and Smoked Scottish Salmon
with minced sweet red onion, cocktail capers,
mixed leaf salad, lemon dressing and dill oil
£8.95

Crêpes

All crêpes are available as
omelettes for a gluten free option

Classique
ham, cheddar cheese
£6.95

Classique Suprême
ham, spinach, mushrooms, emmental cheese,
béchamel sauce
£8.50

Le Végé (V)
spinach, mushroom, emmental
cheese, béchamel sauce
£7.95

French Canadian
crispy bacon, cheddar cheese,
pure maple syrup
£7.95

all served with a dressed mixed leaf salad

Sandwiches

Croque Monsieur
toasted sandwich with ham,
emmental cheese and béchamel sauce
£7.95

Croque Madame
the Monsieur with a fried egg on top
£8.50

Croque Florentine (V)
the Monsieur with sauté spinach
instead of ham
£7.95

Pan Seared Steak Tartine
with sauté mushrooms, balsamic onions,
mustard mayonnaise and mixed leaves
£9.95

**Baked Garlic Field Mushrooms
& Creamy Brie Tartine**
topped with a herb crust
£7.50

all served with a dressed mixed leaf salad

Plats Principaux

Confit of Pork Belly
with saffron potato fondant, apple purée,
tenderstem broccoli and gravy
£14.50

Pan Fried Sea Bass
with creamy mashed potatoes, salsa cruda,
tenderstem broccoli and carrot purée
£14.95

Battered Fish & Chips
served with mushy peas, homemade tartar
sauce and pommes frites
£14.50

Moules Marinières et Frites
mussels with cream, garlic and white wine
served with pommes frites
1kg - £14.50

Asparagus and Pea Risotto (V)
with basil oil and grated vegetarian
parmesan
£11.95

Grill

Lamb Rump
served pink on green lentils in
a tomato and carrot sauce with
beef jus and crispy kale
£17.95

8oz Bavette Steak
with dressed mixed leaves and pommes frites
£14.95

9oz Rib-eye Steak
with dressed mixed leaves and pommes frites
£21.95

A D D
- Mixed Peppercorn Sauce
- Garlic Butter
£1.95 each

Classic Burger
homemade steak burger served in an artisan bun
with oak smoked cheddar, streaky bacon, lettuce,
tomato, red onion and homemade mayonnaise
with pommes frites
£13.95

Salads

Grilled Artichoke Niçoise Salad (V)
with grilled potatoes, tomatoes, French
beans, olives, hen's egg, basil
and vinaigrette dressing
£10.95

Traditonal Caesar Salad
with homemade Caesar dressing,
garlic croutons & grated parmesan
£8.95
A D D
grilled chicken & crispy bacon
£2.50

Sides

Pommes Frites
£3.50

Handmade Chips
with truffle oil mayonnaise
and grated parmesan
£3.95

Seasonal Vegetables
£3.95

Organic Mixed Leaf Salad
with vinaigrette dressing
£2.95

Plats du jour

See our board for today's lunch specials.

Celebrate with us

If you have a special occasion coming up
why not celebrate it here. Free hire and
buffet options available.

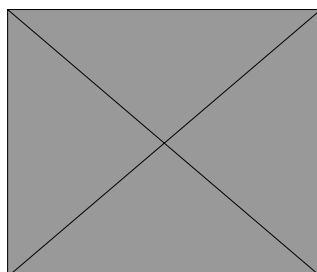
*Café Tartine uses homemade and fresh locally
sourced produce for the majority of this menu and
we hope you can taste the difference. Please inform
your server of any special dietary requirements.*

LUNCH

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Cafe Tartine

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