

# Dinner Menu

Our Dinner menu is available 5pm – 10pm.

## Entrées

### **King Prawn Pil Pil**

pan fried king prawns with olives, smoked paprika, garlic and chilli served with artisan bread

£9.95

### **Soupe du jour (V)**

with artisan bread and butter

£4.95

### **Soupe à l'oignon**

French onion soup with a traditional cheese croûton

£5.95

### **Pork Rilette**

slow cooked in goose fat served with homemade apricot & mustard pickle and cornichons

£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

### **Sauté Button Mushrooms (V)**

with creamy brie and garlic cream topped with a herb and emmental crust served with toasted artisan bread

£7.50

### **Whole Baked Camembert for Two**

with cranberry marmalade and toasted artisan bread

£13.95

## Grill

### **Lamb Rump**

served pink on green lentils in a tomato and carrot sauce with beef jus, creamy pomme purée and tenderstem broccoli

£17.95

### **8oz Bavette Steak**

with dressed mixed leaves and pommes frites

£14.95

### **9oz Rib-eye Steak**

with dressed mixed leaves and pomme frites

£21.95

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- 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

## Sides

### **Pommes Frites**

£3.50

### **Handmade Chips**

with truffle oil mayonnaise and grated parmesan

£4.50

### **Seasonal Vegetables**

£3.95

### **Organic Mixed Leaf Salad**

with a vinaigrette dressing

£2.95

## Plats Principaux

### **Pan Fried Sea Bass**

with creamy pomme purée salsa cruda, tenderstem broccoli and carrot purée

£14.95

### **Confit of Pork Belly**

with roasted potatoes, apple purée, tenderstem broccoli, kale and jus

£14.50

### **Marinated Chicken Supreme**

served with roasted potatoes, seasonal vegetables and creamy mushroom sauce

£12.95

### **Moules Marinières et Frites**

mussels with cream, garlic and white wine served with pommes frites

1kg - £14.50

### **Battered Fish & Chips**

served with mushy peas, homemade tartare sauce and pommes frites

£14.50

### **Bœuf Bourguignon**

slow braised Scottish beef in a rich red wine gravy served with creamy pomme purée and French beans

£14.95

### **Grilled Artichoke Niçoise Salad (V)**

with grilled potatoes, tomatoes, French beans, olives, hen's egg, basil and vinaigrette dressing

£10.95

### **Asparagus and Pea Risotto**

with basil oil and grated vegetarian parmesan

£11.95

*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.*

## Plats du jour

See our board for today's specials.

### **Celebrate with us**

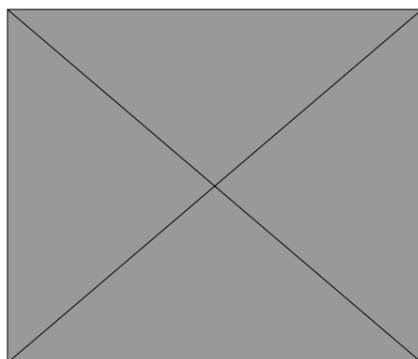
If you have a special occasion coming up why not celebrate it here. Free hire and buffet options available.

# DINNER

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