

## to start

**gaspachio of crab** £5.95  
sour dough

**iberico ham "gran reserve"** £8.00  
iberico hams are considered to be the finest in the world, cured for a minimum of 18 months reared from free range pigs that feed on fallen acorns, which gives the distinctive sweet flavor

**salmon ballontine** £7.50  
herb fromage blanc

**escabeche of red mullet and sardines** £6.50

**pork and apple croquettes** £6.25  
sauce bois bourdine

**smoked salmon & lobster terrine** £11.00  
warm potato salad

**potato galette, soft poached egg** £6.75  
truffle crème fraiche, salad "fines herbes"

**sautéed chicken livers on brioche** £5.95  
bourguinonne vinaigrette

### salads

<b>malmaison salad</b>	starter	£5.95
ricotta, haricots vert and asparagus	main	£10.95
<b>salad of pan-fried gressingham duck</b>	starter	£7.95
shaved fennel and orange	main	£15.50
<b>chicken and avocado salad</b>		£11.95
<b>tomato and mozzarella</b>		£5.95
basil and pesto		

## to follow

**roast fillet of sea trout "vegetables a la greque"** £15.95

**roast pughs suckling pig** £15.50  
young vegetables and marjoram jus

**halibut "en croute"** £17.95  
warm tartare sauce

**deepfried squid herb mayonnaise** £14.95

**escalope of veal "milanese"** £18.95

**roast packington chicken** £14.95  
shrimp basmati rice, broad bean puree

**pan-fried monkfish, braised lettuce** £16.95  
pickled baby carrots, watercress puree

**new season lamb rump** £14.95  
brinjal pickle, cucumber riatà

### pasta and rice

<b>linguini of crab and chilli</b>	£11.50
<b>butternut, ricotta &amp; hazelnut cannelloni</b>	£10.95
<b>tagliatelle, new season asparagus</b>	£12.95
peas, mint & crème fraiche	

## from the grill

**the mal burger (better than the one next door)** £11.95  
250 gram burger made from naturally reared ground beef

**steak frites** £16.50  
250 grams naturally reared, grass fed, dry aged on the bone rump served with homemade chips

**entrecôte**  
naturally reared, grass fed, dry aged on the bone  
sirloin

**250 grams** £18.95

**325 grams** £22.95

all steaks come with a choice of béarnaise sauce, au poivre or garlic butter.

**grilled Scottish langoustines** £24.50  
garlic butter

## sides...

all £2.95

**local new potatoes**

**young carrots**

**fine green beans, pine nuts**

**wilted young spinach**

**mixed leaf salad lemon and herb dressing**

**rocket and parmesan salad**

**tomato and onion salad**

home-cut chips  
£3.25  
with bloody mary  
sauce or aioli

## to end

all £5.95

**tart au citron**

**crème caramel raisin sec**

**brioche summer pudding**

**crème brûlée**

**chilled rice pudding cherry compote**

**knickerblocker glory**

**old english gooseberry fool**

white chocolate & vanilla biscuits

**assiette of vanilla**

parfait, doughnut, panna cotta & shortbread

**caramelized peach "tart fine"**

smoked almond & honey ice cream

### 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** £8.95

a selection of british and french farmhouse cheeses served with walnut bread and biscuits

**Malmaison** BIRMINGHAM

lunch 12.00 – 14.30

dinner 18.00 – 22.30

Hotel | Bar | Brasserie | Le Petit Spa

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 do not knowingly use genetically modified foods.