

Bon
Appetite



REVIEWED BY: Mum, Dad & dinky diner



GALVIN
BRASSERIE
DE LUXE



I'LL BE HONEST and admit it was with some trepidation we decided to allow dinky to accompany us to lunch at Galvin Brasserie de Luxe. It's such an elegant location and the menu so exquisite we were worried our rowdy three year old would spoil the ambience – for us as well as our fellow diners. But on arrival, and being made to feel more than welcome by the friendly staff, we felt totally at ease and knew we'd made the right decision in bringing him along.

The Brasserie is part of the Caledonia, a Waldorf Astoria Hotel, with its entrance via Rutland Street so those with buggies have no steps to contend with. Inside, an impressive circular bar offers

an element of privacy, and with background music muffling the few random squeals from our table, having dinky with us was actually a pleasure.

Manager, Fred, suggested vanilla milk for dinky; whose eyes lit up with his first sip. (Not long after we had to get a second!) Dad & I ordered our soft drinks and scanned the impressive French menu.

We didn't know exactly what everything on the menu was, but Fred and Veronica were extremely helpful and willing to explain the various delicious sounding dishes. I opted for the Cassuolet of Duck Confit, Lamb and Toulouse & Garlic Sausage. Dad chose the Fillet of Seabream, Razor Clam, Merquez Sausage & Samphire

Risotto. For dinky we ordered the Fish Croquettes.

Reading through the kids menu it's obvious to see that chefs Craig Sandle and Fraser Allan have children (aged 6 and 3, and 16 months) and know what kids like; delicious rustic food served with flavour and panache! It's probably the nicest kids' menu we've seen – and not a chip in sight.

Our lovely waitress Veronica appeared back at the table with something else which made dinky's eyes light up; Mr & Mrs Potato Head. Dinky was delighted to see the 'tete de pomme de terre' couple and squealed once again. Being a Saturday the restaurant was busy, but there was a very laid back and relaxed atmosphere.

No one was rushing around, no one batted an eyelid to the plastic body parts scattered all over our table and chairs; we felt very much at home.

The food arrived and as we'd expected was presented beautifully. My cassuolet was delicious! The combination of duck, lamb and sausage was such a treat, and the beans were cooked to perfection. Dinky's croquettes came on a bed of carrots, green beans and cubed bacon, with a buttery sauce. He devoured them! Dad admitted his seabream was the best he'd ever tasted and he's eaten a lot of fish in his time!

The portion sizes were perfect, and allowed space for dessert so I chose the

Savarin of Raspberries and dad opted for the Chocolate Delice, Malt Milk Ice Cream and Candied Peanuts. Dinky was allowed the De Luxe Ice Cream Sundae with Lemon Meringues. The desserts were heavenly, and in our true family style we sampled some of everybody's.

Without hesitation lunch received 5-stars from us all... we're thinking Christmas would be a good excuse to come back again for more French delights. ■

Galvin Brasserie de Luxe
The Caledonian, A Waldorf
Astoria Hotel, Princes Street
Edinburgh EH1 2AB
galvinrestaurants.com

Children's Sample Menu

Haggis with Traditional Garnish	£4.00
Pork Rilette with Pickles and Toast	£3.00
Vine Tomato Soup with Cheese Croutons	£3.00
Mini Aberdeen Angus Burger, Straw Potatoes and Green Salad	£8.00
Fish Croquettes, Green Beans, Carrots & Bacon	£8.00
Risotto du Jour	£6.50
Apple Tarte Tatin with Vanilla Ice Cream	£3.50
De Luxe Ice Cream Sundae with Lemon Meringues	£3.50
Brie de Meaux, Fruit Chutney and Crackers	£4.00