

EATING OUT

French treat won over bride-to-be

By Lynn Kernan

DINING OUT

CAFE MONTMARTE:
Justice Mill Lane, Aberdeen

TASTER: True taste of France in the heart of the Granite City which offers some fine dining.

WITH just a week to go before my pal ties the knot, we scouted wedding duties for a quiet meal and natter.

On a spring evening we searched for the perfect nook for a catch up and found an unassuming new French eaterie in the city.

Montmartre has moved in where Les Amis used to be in Justice Mill Lane.

We were shown to an alcove – a perfect spot for a catch up. Casting aside the worries about fitting into dresses on the big day, we dived into the heavenly-sounding options.

First things first – we needed wine to sip while we made our decisions about what to eat. We chose a bottle of rose which

sounded perfect for a pre-marriage dinner – Valetin Fleur (£15.95). The pink wine was fruity with a little kick.

For starters I opted for peat smoked trout (£6.75). The lightly coloured fish was delicately flavoured and served on crunchy asparagus spears smothered in tangy but

creamy hollandaise sauce. The combination of flavours was delicious and I would have happily eaten the dish as my main course.

The bride-to-be opted for crevettes (£5.95). Coral coloured plump prawns were sautéed in a garlic and herb butter served on fresh green leaves.

"Stuffed with soft puree of lobster"



My dining partner said the juicy shellfish was perfectly cooked with the aromatic sauce not too overpowering. For the main course I was taken

by the chicken ballotine (£15.95). This was a tender piece of poultry with the crispy browned skin left on.

The chicken was stuffed with a soft puree of lobster and herbs.

And the whole dish was

DELIGHTFUL: The cosy restaurant served up some classic French dishes.



swimming in a lobster cream sauce.

I was worried the dish would be sickly but the meat was melt-in-the-mouth and the heavenly sauce was not too rich making it a dish fit for a queen.

My pal opted for canard à l'orange (£14.95) – a typical French favourite.

The duck, a sticky dark brown colour, fell off the bone and was coated in caramelised orange sauce.

My friend said the citrus sauce was an ideal balance between sweet and sour.

To finish we had coffee and chocolates with the luxurious meal coming to a reasonable £64.

The view may not have overlooked the Moulin Rouge but the bride-to-be and I were tres happy with the whole evening.



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