

Restaurant Review: La P'tite Folie



C'est Magnifique!

La P'tite Folie although a favourite among my family was not somewhere I had actually eaten before. When asked to review it I was very much looking forward to finding out what it was that they so enjoyed. The 16-year-old French restaurant, also known as 'the little madness' which is the rough translation of the name, has two branches in Edinburgh. We ventured to the cobbles of Randolph Place to enjoy the delicious traditional French cuisine in the newer branch which has proved popular in the West End since it opened 10 years ago.

Arriving at the quirky mock tudor building we first enjoyed an aperitif in the sophisticated wine bar, Le Di-Vin which shares the venue. On entering the restaurant we were ushered upstairs and immediately noticed and appreciated the relaxed and comfortable atmosphere. The airy restaurant, with its fascinating collection of artwork and wooden clad décor, was full of large and small parties of varied ages all enjoying the start of their weekend as the glorious evening light streamed in through the windows.

After enjoying a small Kir Royale, reading the appetising menu and hearing the specials we made our decisions and ordered. Whilst waiting for our starters, true to form a dressed salad and a basket of delicious warm baguette promptly appeared at the table to whet our appetite in wonderful French style.

As a starter I had a beautifully presented dolcelatte, vine tomato and red pepper tarte tatin with basil pesto. The blistered tomatoes were delectably sweet and combined with the peppers, light pastry and the soft creamy flavour of the

cheese, every mouthful was to be savoured. My dinner partner, Jamie, decided upon the crab fish cake served with fennel, chilli and citrus salad. The fish cake was, as expected, very good but surprisingly for him it was the fennel, chilli and citrus salad that stole the show. Apparently the perfect combination, full of flamboyant flavours!



Main course for me was marinated roast pork with gratin dauphinoise, wild mushroom and a coarse mustard jus. The pork, again was perfectly presented, plentiful and cooked to perfection. The quality of the meat was evident and the deep jus with the mushrooms and deliciously naughty dauphinois accompanied it beautifully. As someone who loves to season food I was surprised that I didn't even consider reaching for the salt or pepper; in this case the seasoning was spot on. Jamie stuck with the sea theme he started with and opted for monkfish and king prawns brochettes with capers, crushed potatoes and an anchovy cream sauce. This main was a combination of rich and quality flavours that had been perfectly balanced. Both courses accompanied by wine the friendly staff had most knowledgably recommended.

Due to the very tempting dessert menu, and the fact no meal is complete without something sweet, we decided we could squeeze in a pudding. Jamie indulged in a chocolate torte with almond pastry to complete his evening whilst I settled upon the colonel, a light, summery lemon sorbet with vodka.

This delightful venue isn't cheap, but nor would I consider it to be expensive for the quality it provides. The French gem offers authentic French dining in a relaxed and friendly atmosphere.

We will certainly be going back- C'est Magnifique!

La P'tite Folie, 9 Randolph Place, Edinburgh 0131 225 8678

The Reporter Food reviewer, Celia Graham, is a partner in [The Lifestyle Company Scotland](#) along with Holly Jones. You can follow the company and their lifestyle tips on [Twitter](#)