

Where to eat in Edinburgh – An Evening at The Atelier Restaurant

In the heart of Edinburgh's West End, The Atelier was described as a 'must visit' on Edinburgh's dining scene according to many of my friends, so I was rather excited to go along last week for dinner. The restaurant was first opened in 2013 and began getting excellent reviews from the very start, resulting in the awarding of 2 AA rosettes for the team in 2014.



From the love of cooking at home whilst growing up as a child, coupled with extensive experience from kitchens all around the continent, Head Chef and Co-Owner, Maciek brings his passion for food to life with the dishes served in the restaurant.

There is a hint of adventure and experimentation with the food that is definitely modern European in its roots with big bold flavours coming through. [tweet_box design="default"]The Atelier brings together fantastic Scottish food, foraged, local ingredients and flair to the West End.[/tweet_box]

The menu changes regularly featuring a long list of excellent local suppliers and Scottish seasonal treats abound. They strive to ensure that they work with the freshest and quality produce, so that their guests can continue to enjoy incredible flavours created by their talented team in the kitchen.

The set menu is just £14.90 for 2 courses and £17.90 for 3 is incredibly good value as is the A La Carte menu which has mains around £20. It's a relaxed affair at The Atelier whether that is for an impromptu lunch, business date or leisurely evening meal. It is also ideal for an intimate special

occasion or family celebration. So what are you waiting for?!

The best part of the food, is that every plate is a masterclass in presentation; you will definitely be sneakily instagramming them while no one is looking!



We were brought a little amuse bouche. This was a crispy beef shin wonton with a beautiful sweet and spicy Asian sauce that went really well with the Pinot Noir we had from the house selection.

To begin our Atelier experience, my partner and I both had the scallops with mussels, ale, heritage potato and wild leeks which was incredible.

The flavor of the subtle scallops mingled beautifully with the fresh lemon sauce, crisp salty wafer and garlicky leeks. We were both really impressed and could have happily had them again for the main course!

I chose the Lamb loin with buckwheat, broad beans and cabbage in salsa verde with a courgette flower.

The lamb was perfectly cooked and the buckwheat, which I have never tried before, was very nice along with the rich sauce and combined with the sweetness from the apricots.

My dining partner enjoyed the Veal loin served with roasted and pureed carrots, leeks and potatoes which was 'very succulent' and the different carrot textures lovely. It did come with a coleslaw of carrot which was not to his taste, so despite leaving that we both cleaned our plates very quickly.



We finished with a Rhubarb Bavarois and sorbet which was really fruity and light. The Atelier provides a great interpretation of flavours and adventurous tastes which I

really enjoyed. I can highly recommend this local eatery and we will definitely be going back very soon!

Price £14.90 2 course or £17.90 3 course set lunch and pre theatre.

Approx £20 evening meal main course

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