

New shops open at Edinburgh Airport

Scottish retailers prepare for landing at Edinburgh Airport.

Four new Scottish retailers are setting up shop in Edinburgh Airport this summer, offering passengers a taste of Scotland just afore they go.

Edinburgh-based Mademoiselle Macaron and COCO Chocolatier, as well as Isle of Skye Candle Company, are opening units in the departure lounge.



Award-winning Luckie Beans coffee roasters will also be opening a coffee cart at baggage reclaim in International Arrivals 2.

Gail Taylor, Director of Retail and Property at Edinburgh Airport said: "We're extremely excited to be welcoming even more Scottish suppliers to our range, especially after the success of the world's first BrewDog airport bar.

"It's a fantastic opportunity to showcase the fantastic food and drink we have to passengers from across the world, and show we are an airport of provenance. We've made a real effort to work with Scottish retailers when expanding and increase choice for passengers."



Calum Haggerty, Director of COCO Chocolatier said: "We are delighted to be opening a shop at Edinburgh Airport and bringing our premium single-origin Colombian chocolate to an international audience. Hand-crafted in Edinburgh, our chocolates are inspired by art and showcase original, contemporary designs by artists. We are excited to be able to offer travellers passing through Edinburgh Airport a varied selection of our hand-crafted chocolates."

Jamie McLuckie, Founder of Luckie Beans said: "We are so proud to be offering our Great Taste Award Winning coffee to those arriving into Edinburgh – being the first coffee they can try

in the city will hopefully fill them with high expectations for their visit!”

James Robertson, owner of the Isle of Skye Candle Company said:“Skye and Scotland is something that we feel very passionate about and inspired by. And it’s truly amazing to see the visitors and customers really respond to that!

“They appreciate not just our candles for what they are, but also the fact that they are made locally. This is something we are extremely committed to.”



Rachel Hanretty, founder of Mademoiselle Macaron said:“I learned how to make French macarons while living in Paris and always wanted to bring a little bit of France back with me. To now be able to truly deliver that to people before they have even left Scotland is an exciting moment for us.

“To have grown from a local market stall to an industrial kitchen making tens of thousands of macarons by hand with an amazing team in just a few years is something I am yet to

believe but am extremely proud of.”

