

Hotel Du Vin Bistro has that je ne sais quoi

Prepare to be enticed into the culinary realm of Hotel Du Vin, an enchanting gem nestled near Bristo Square. There's lots to tempt you in to dine at Hotel Du Vin, a hidden gem near Bristo Square.

Don't be put off that it's part of a 19-hotel chain, their dark wood-panelled bistro, adorned with flattened wine bottles and wine-inspired prints, is the perfect place to sample classical French dishes with a modern twist.

Under the creative helm of Chef Director Matt Powell, the new spring/summer menu has undergone a transformation, embodying the very essence of France. Celebrating seasonal and locally sourced ingredients, the revamped à la carte menu invites diners to revel in a brasserie-style setting that exudes charm and sophistication.

While Hotel du Vin once prided itself on a wine-centric ethos, now sans dedicated sommeliers, rest assured, their wine selection remains unparalleled. During a recent visit to sample their spring/summer offerings, each course was impeccably paired with wines meticulously chosen to elevate the dining experience.

French bistro Manager, Alexi, adds an authentic touch of French flair, regaling guests with tales of each wine's origin and character as he pours, invoking that certain 'je ne sais

quoi' that defines French elegance and style.

Accommodating dietary preferences with finesse, my tailored menu mirrored the essence of their 'Taste Du Vin' experience, offering a curated glimpse into the culinary prowess of the establishment.

Commencing with an amuse-bouche of crisp mushroom arancini and smoked cheese atop a homemade oatcake, the tantalising journey began. While my dining companions delighted in chicken liver parfait and smoked salmon, these delectable morsels vanished in the blink of an eye.

Although my starter of beetroot and goat's cheese salad left me yearning for more of the creamy cheese and a bolder dressing to offset the sweetness of the shallot and beetroot, the generous portion of Cumbrae Oysters, served with shallot vinaigrette, captivated my fellow diners, potentially birthing new oyster enthusiasts.

Accompanying both starters was a Verdejo from Spain, its golden hue and notes of candied peel providing a splendid complement to the diverse flavours on offer.

As my companions savoured Pan Roasted Hake with Warm Tartare Sauce and Parmentier Potatoes, my own course of Sauteed Mushrooms on Toasted Sourdough with Madeira Sauce evoked nostalgic sensations reminiscent of garlic-laden snails found in traditional French bistros. Paired with an Australian Hills and Valleys Riesling boasting citrusy undertones, the harmony of flavours was unmistakable.

The pièce de résistance arrived in the form of lightly Spiced Lamb Rump with a Red Wine Jus, accompanied by aromatic couscous speckled with pomegranate and dollops of tangy and creamy tahini yoghurt. It was a harmonious symphony of flavours and textures, with each component complementing and enhancing the others. The wine pairing of Chateau Belleverne Chenas Beaujolais, deep and beetroot-stained in colour, with

its palate of ripe plums, and a gorgeous, velvety texture, and smooth tannins was so deliciously drinkable, I begged for a top-up.

Dessert unfolded as a giant sharing profiterole, adorned with vegan ice cream (you couldn't tell) and a decadent pouring chocolate sauce, igniting lively debate over the optimal temperature for the profiterole. Paired with Six Grapes by Graham's Port, boasting luscious black fruit flavours, the indulgence reached new heights.

The crescendo arrived with a full-bodied Chateau Penin Bordeaux Superieur Tradition, its rich palate of red fruits perfectly complementing a plate of three cheeses accompanied by celery, grapes, wafer-thin biscuits, and a homemade chutney reminiscent of a fruity Christmas pudding.

So, when next in the vicinity of Bristo Square, Edinburgh, allow yourself to escape the hustle and bustle, and immerse in the quintessence of French cuisine at Hotel Du Vin. From the enticing 'Taste Du Vin' menu to the value-packed Prix Fixe options, there's something to tantalise every palate. Whether it's a leisurely Sunday lunch or their great value Chateaubriand and Malbec deal or the quintessential Afternoon Tea, Hotel du Vin promises an unforgettable culinary experience steeped in elegance and charm.

And if Graduation celebrations are looming, Hotel du Vin with its close proximity to McEwan Hall, and its 3-course Graduation menu, with a glass of Champagne, couldn't be the more perfect location to celebrate those four-years of hard work in a relaxed setting.

<https://www.hotelduvin.com/locations/edinburgh/>



Topique de France
FRANCE 100%
BISCUITS

Bistro du Vin

Au Sablier
100% VIN
DE LA FRANCE
FRANCE 100%
FRANCE 100%

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share.
\$29.50 per person... serving over 24%
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G
Prestige beef, salad and pepperoni sauce
A BOTTLE OF MALBEC
BY HOTEL DU VIN
Mendoza, Argentina

Prices from £29.95 per person £40.95 with a glass of Champagne

AFTERNOON TEA

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and plain and fruit scones served with Piquet toast.



HOTEL DU VIN

Experience splendour in a town near you

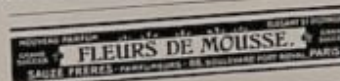
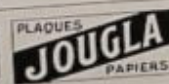
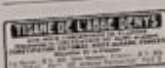


VOLTAIRE article DUPONT

Voltaire article DUPONT
FABRIQUEUR D'ARTICLES
A PARIS - 10 - Rue de Valenciennes, 10
Les plus belles et savantes à vendre en France.
ENVOI FRANCO DU CATALOGUE SUR DEMANDE A 12 FR.



PRIX FIXE



SUNDAY LUNCH

A BRITISH INSTITUTION

Dating back to King Henry VII, meals were traditionally roasted in front of a fire on a Sunday since the 15th century, the royal bodyguards have been known as 'Twelve' because of their love of roast beef. In the 18th century the French started calling Englishmen 'roast'.

Our Sunday 'roast' starts with a choice of appetizers from our French Market Table, followed by a traditional Roast du Vin or choice of Pâté Princier and finally a delicious Dessert.
2 COURSES £29.95 | 3 COURSES £34.95



LE PLUS BEAU CAGNEAU



THÉNIZ

THÉNIZ



TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, including four courses with wine pairing.

\$24.95 PER PERSON

(based on minimum of two sharing)























