

EPICUREAN LIFE

A WORLD OF LUXURY...for those with discerning taste

Escape the hustle of the busy shopping streets of Knightsbridge and enter *Doron Zilkha's* BQ Brasserie which has gone from strength to strength since its launch in 2006.

This chic and trendy brasserie caters to the needs of its discerning neighbours who have a passion for fine food and wine.

New for the winter season is a specially created menu by *Head Chef Maurice Louka*. It features a range of dishes that are perfectly in tune with BQ's philosophy of serving imaginative, Mediterranean-influenced food prepared from only the freshest and finest ingredients.

Al-day dining offers you the chance to begin the day with easy-to-share dishes like *Mini Salmon Fishcakes served with tartare sauce & wild rocket*, and linger into the evening and it's time to feast on such flavoursome fayre as *Chargrilled Tiger Prawns with romesco sauce and rocket salad*. These are complemented by creative delights including; *Open Ravioli with spinach: Brie de Meaux, sage and lemon butter: Carpaccio of Dried Age Beef Fillet with dressed rocket and shaved Parmigiano Reggiano*.

For something completely different why not reserve their downstairs area for a private party for you and your friends. We enjoyed this privilege as we hosted a private dinner for 12 with wonderful pampering service and a selection from their *a la carte* menu. Here you have such delicacies as; *Loch Duart Salmon Fillet with French beans, watercress, champagne & chives sauce: Grilled Swordfish with roasted Mediterranean vegetables, basil and spinach pesto: Scottish Beef Ribs with mash potato, olives niçoise and red wine jus: Gressingham Duck Breast with wild mushroom and sweet juniper berry sauce*. The wine list is both well-balanced and priced and also offers many wines by the glass.

Among the numerous benefits of living in Knightsbridge - as if they needed more - include being lucky enough to visit *Quarter Grocer* located next door to Doran's restaurant. A specialist deli that offers an enormous range of mouth-watering produce, where quality, seasonality and locality are key, and wherever possible the offering is free-range and organic.

Brompton Quarter is open daily 7.30am – 11.00pm,



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