

In Vino Veritas: Affordable gastronomy in the heart of Brighton

GASTRONOMIC DINING at a comfortable price, a dash of French panache, walls lined with elegant wines, a spiral staircase transcending three floors and a wine selection to rival the best.

Welcome to **In Vino Veritas** a new edition to Brighton's culinary scene. Owner, Steve Pineau, learned his skills with the sophisticated "Hotel du Vin" and sees his new venture as a place "where gastronomic informality meets excellent customer service and an unexcelled excellence in wine.

We started the evening in the wine bar with slivers of fresh home made bread and a dish of olives paired with a Grenache, while we chatted for a moment with Steve. We then moved upstairs to the brasserie, where a selection from the tapas or tasting menu had been selected for us to try. The Foie Gras was fresh and served with brioche toast and homemade chutney at an unbelievable £7.95. A sip of Muscat made it perfect!

Chef, Guillaume, who

has a great interest in educating people about good food, makes the Foie gras himself. Ex-chef of a Michelin star restaurant, Guillaume brings his own delicate touch to classic French cuisine. He has a passion for food and quality of taste.

The food here is beautifully cooked and presented with delicate flavours. My companion, Alan, said the Salmon Eggs Benedict was the best he had ever tasted! The other dishes of Tapas Bread with Roasted Vegetables and Lightly Battered Calamari were an excellent match for our glasses of

Sauvignon Blanc.

Starters between £6-8, mains £9-13 include rack of lamb, duck breast and rib eye steak and desserts £5-8 including a gorgeous Poached Pear with Prune and Darjeeling Sorbet. All ingredients are locally sourced and the menu changes regularly.

For mains we opted for the Goats Cheese Risotto, a creamy risotto with a zesty goat's cheese and a Sea Bass with Balsamic Vegetables, perfectly seared and served with the most exquisite baby vegetables. Both accompanied by sides of Green Spinach and Beans

and teamed with a zingy Pinot Noir from New Zealand for my sea bass and a mellow red from the Loire for the risotto.

Dessert consisted of a Choco Mousse with Exotic Fruits and a Lemon Mille Feuille with Cardamom Ice Cream. Both delightfully Moorish. Afterwards we retired downstairs to the cocktail bar for a coffee and a glass of 20 year old Cognac. Service throughout from the lovely Jenny, Nicholas and Steve himself was professional and friendly.

Steve will be holding an informal wine club with a view to educating, enjoying and matching food with wine. The first one will be held on the 14th January, cost £25. I will definitely be there.

In Vino Veritas is a cross between a wine cellar and a library in a smart town house. A great place to relax and enjoy everything from a sexy cocktail to a plate of foie gras. A must for lovers of food and wine. See you there!



In Vino Veritas
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