

Restaurant **REVIEWS**

> WORDS BY CAROL BROWN



Dinner Review: **210 Bistro**

The floor to ceiling glass frontage of 210 Bistro on South Market Street offers views of urban skyline meets working harbour. The downstairs bar sofas are the type that you can easily sink into for the evening and in the inviting first floor restaurant, dark wood contrasts with comfortable moss green chairs and booths.

The menu features six starters and six main courses with the addition of changing specials, and emphasis is on local and seasonal produce.

The wine list is fairly priced and also offers a selection by the glass. We enjoyed a bottle of Oscar Brilliant Les Aublers Sancerre 2007, £25.00. Fresh with grassy, grapefruit notes this had a refreshing apple and lemon zing.

We opted for the asparagus and parmesan tart (£4.25). It was a light and spring like starter served with salad and mustard dressing. I also enjoyed three delicious seared scallops on top of a soft and creamy lemon risotto, which added a pleasingly sharp contrast to the natural sweetness of the scallops (£6.95).

Given the proximity of the harbour I chose the pan fried sea bass for main course. Perfectly cooked, the skin was crispy and the flesh moist. Served with sautéed new potatoes, braised leeks and a rich tangy lemon and tarragon cream sauce, it was a delight (£14.95). My partner went for a special of the evening, beef stroganoff. Tender strips of beef and a flavour packed sauce made it a true winner. The banoffee

cheesecake combined the best of two classic desserts without being too heavy (£3.95). The crème brulee was caramelised just right and accompanied by homemade shortbread and a passion fruit and mango compote (£4.25).

210 Bistro is a welcome addition to the Aberdeen dining scene whether you fancy a lunchtime sandwich downstairs in the bar, a break from retail therapy or a relaxed lunch or evening with friends, it hits the spot.

210 Bistro
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