

DANIELS

DANIEL'S TIMELESS STARTERS

French Onion Soup

Traditional French Onion soup with Gruyere croutons.

£3.35

Daniel's Fish Soup

one of Daniel's 'signature' dishes

£4.50

Daniel's own recipe, a blending of Provence and Scotland. Already a legend, it's been on our menu as a constant favourite since Our opening in 1997.

✓ Soup of the Day

Made with seasonal vegetables fresh from the market daily.

£3.15

La Tarte Flambee

one of Daniel's 'signature' dishes

£7.85

Alsace, Daniel's home region (in North East France, bordering Germany and Switzerland) is home to the famous Tarte Flambee which is found widely in that beautiful region's taverns and country inns.

The recipe is based loosely on an 'Onion Tarte' but also resembles a Pizza, although this version is made from a white milk bread dough (much flatter and crisper than the Italian version) and the topping always consists of creme fraiche, fromage frais, onions and smoky bacon lardons baked to a delicious combination of crunchy paper thin base with a scrumptious topping that melts in the mouth.

It is presented on your table so that 2/4 people can share. (Some will not want to share!!! So it is also available as a main dish later in the menu).

Regulars at Daniel's have learned to order the Tarte Flambee as a Pre-starter with their aperitifs - much nicer than nuts, crisps etc - and

As a 'peasant' dish it is more fun to eat it with your fingers!

(Note: We can also make you a delicious vegetarian version)

✓ Salade de Crudites 'Chez Daniel'

£3.95

Plate of health, French style. Daniel's special style of Crudites (raw vegetables) some au naturel and some pickled.

Salade Lyonnaise

£5.45

Speciality Hors d'Oeuvre salad from the famous city of Lyon. Mixed lettuce leaves, tossed in French vinaigrette, with croutons, warm bacon lardons, onions, sliced potatoes and a soft poached egg. Voila!

✓ Mushroom and Cheese Crepe

£4.75

Sheer indulgence - gratineed in the oven - a classic!

✓ Vegetable Crepe

£4.75

Redolent of Provence - served with fresh Basil and Tomato Coulis - pleasure without guilt, what a combination.

Assiette de Charcuterie d'Alsace

£5.85

The French equivalent of 'Antipasto' - a superb plate of sliced Salami, hams, garlic sausages and galantines Alsaciennes. Served with a salad garnish - a hearty start to a meal. (And very French!!)

Plateau de Charcuterie

£13.50

As above, but served on a large silver platter for 2,3 or 4 persons to enjoy.

Gravadlax -

one of Daniel's 'signature' dishes

£5.45

Daniel's own marinated Salmon Gravadlax. A marriage of Scottish, French and Scandinavian recipes and styles. Served with soured cream.

Smoked Salmon

£6.25

Scotland's best smoked salmon, direct from the Highlands served with toasts.

Moules Farcies

Stuffed Mussels in garlic butter and bread crumbs, served like escargots - a speciality from Brittany - with lots of bread to dip into the sauce.

It would be a crime to waste one drop of this deliciousness!

Plated portion of six

£4.75

Plated portion of twelve

£7.75

Escargots

The classic Snails in Garlic Butter.

Portion of six

£4.95

Portion of twelve

£8.25

FROM THE POT, THE CASSEROLE, THE GRILL

Chicken Supreme Inspiration **£13.50**

Tender Chicken Fillet Supreme char-grilled to perfection and served With one of our chef's delicious sauce creations, a treat for the taste Buds and never boring. Every day brings a new taste adventure, try it! You'll like it 'a lot!'

Le Bourguignon **£13.50**

Traditional French Casserole of Beef, slow cooked in red wine with carrots, onions and herbs. A taste of real French country cooking.

Le Cassoulet **£14.50**

Casserole of Beans, Duck, Garlic Sausage, Pork Shank and Toulouse Sausage. A hearty meal from South West France.

Le Confit de Canard a l'Ancienne - *one of Daniel's 'signature' dishes* **£13.75**

A long standing 'House' and a French speciality, originating from the beautiful Perigord region. The slow braising/cooking of the dish produces a flavour of Duck (always the leg) that is unrivalled.

Fisherman's Wharf Casserole - *one of Daniel's signature dishes* **£14.95**

A combination Casserole of fish stew and seafood. Steam cooked white wine and langoustine juices with hints of Provence, a close cousin to the celebrated Bouillabaise. A Daniel's creation that has become legendary. A gourmet trip - from Marseilles to Mallaig to Leith. We provide with this dish - a spoon and lots of bread to mop up every last drop of juice.

Le Jarret de Porc a l'Ancienne - *one of Daniel's 'signature' dishes* **£14.75**

Chunky Knuckle of Pork on the Bone. The secret lies in how many hours (if not days) the knuckles remain in the special salt cure we have ascribed according to the Alsatian style, quite unlike the Scottish way, and then on how many more hours it takes to de-salt them and finally how many more hours with our special 'liquor' it takes to cook.

The result is a transformation into a 'hammy' texture that is quite extraordinarily good. This is a 'masculine' and substantial dish, not for the faint hearted or the calories watcher, but for those who like to indulge in hearty and hugely flavoursome food. A dish for the Gourmand or Gourmet

Daniel's Sausages 'From the Grill'

Speciality wholesome Sausages from the French Artisans Markets. We'd like to surprise you with the unique tastes and flavours and ask you to place your trust in the Chef's choice (whim) of the day just decide how many you want - they come fully garnished.

A Duo	£8.85
A Trio	£9.85

DANIEL'S PIZZAS

Have an open mind! Don't look for the usual Pizza Parlour names. At Daniels's they are quite a bit different. We prepare and cook them with a very thin base (like our Tarte Flambee). The toppings we use are also very different. Our Pizzas are big and have established themselves over the years as a unique Daniel trademark. Note we douse them with our own spicy aromatic olive oil.

V **Paparazzi** **£7.85**

Tomato and 4 Cheeses (including 2 French, one Italian and one Scottish, making a stunning mosaic of colours and tastes.

Barbarian **£7.85**

Gruyere Cheese, Black Forest Ham, Salami, Garlic Sausage and Garlic Sausage and Anchovies. An explosion of tastes!

V **Scrumptious Vegetarian Pizza** **£7.85**

Tomato Sauce, Cheese, Mushrooms, Sun Dried Tomatoes, Peppers, Onions and Olives. One even 'carnivores' will adore.

Seafood Pizza 'Lord of the Isles' **£7.85**

Tomato and Emmental Cheese with Smoked Salmon and a medley of Shellfish.

La Tarte Flambee **£7.85**

As a main course - see starters - this is one of 'Daniel's regulars' favourites.

DANIEL'S SPECIAL VEGETARIAN DISHES

V **Daniel's Polenta** **£7.65**

Our home made Polenta (base Semolina) made with a little onion and diced vegetable compote and special spices, topped with a gratin of Goat's Cheese and finished with a chunky Ratatouille Sauce.

V **Daniel's Veggie Bread and Butter Souffle** **£7.95**

Cheese, mushrooms and onions and a little sweet corn - Savoury Bread and Butter Pudding, oven baked with a medley of Roquette, topped with tasty Tomato Sauce and a compote of onions in Grenadine.

V **Stuffed Peppers - *one of Daniel's 'signature' dishes*** **£8.75**

A Daniel's classic! Luscious peppers stuffed with a medley of Rice, Ratatouille and Sun Dried Tomatoes topped with melted cheese in a pool of chunky tomato sauce.

V **Mushroom and Cheese Crepe** **£4.75**

Already very popular as a first course we suggest you build this into your main course by making additional selections from the side orders.

V **La Tarte Flambee (Vegetarian version)** **£7.85**

Instead of smoked bacon lardons this fabulous treat is made with Mushrooms and sun dried tomatoes.

SCOTLAND 'THE BRAVE'

Scotland is the adopted country of this grateful proprietor and is of course the second most beautiful country in the world after..... France! We take the wonderful fresh Scottish produce and cook it with a French twist - the best of both worlds!

Scottish Salmon Fillet Daniel -

one of Daniel's 'signature' dishes **£13.65**

Noble Salmon, gently poached, served with a 'Provençal style' vinaigrette of zesty warm coarse grain mustard seeds and balsamic vinegar and a dainty garnish of Irish Seaweed or alternatively with a Cream and Tomato sauce.

Double Lamb Chop Cutlets Provençal **£13.85**

Chunky Scottish double lamb chops grilled with herbs, garnished with Dauphinois potatoes and finished with a rich red wine and tomato sauce.

Entrecote Steak 'au Poivre' **£15.45**

Classic Sirloin Steak 'au Poivre' garnished with Gratin Dauphinois or if you prefer, ask to have it 'au naturel' plain or 'a l'Ail' a little melted Garlic Butter.

COLD MAIN COURSES

The Mega Platter of Daniel's Marinated Salmon Gravadlax **£11.50**

Already described in our starter section, this is the 'big' double version, served with a dressed side salad and grilled toasts.

The Combination Duo of 2 Salmons **£13.50**

Dilemma! Daniel's own marinated, cured speciality (the Daniel's Gravadlax Franco-Scottish style) or Scotland's world famous Smoked Salmon, which to choose.... Well dinnae faiche yerself, with this splendid generous combination, you can have them both, garnished with a little Fromage Frais, salad and toasts - Voila!

CHEESE MAIN COURSES SPECIALITIES FROM THE ALPES

For the dishes listed below, you have to have an absolute passion for Cheeses, this is connoisseurs' and Epicures' real 'piggy territory'.

Tartiflette **£9.85**

From the Alpes-Savoie, we offer this ingenious simple dish which consists of sliced potatoes placed in an oven dish, mixed with smoky bacon lardons, interlaced with slices of Reblochon Cheese, topped with Crème Fraiche and then roasted until very crusty, served with a little side salad.

The Raclette Party Formula **£14.85**

Now, this is the real thing, like you would get up there in the friendly French Ski resorts. Meant to entertain and feed hungry groups of diners, a Raclette machine is placed on your table, a half wheel of this cheese is spiked on it and you see the cheese slowly melting. A designated diner catches it and passes the pools of melted cheese around. Served with endless platters of cold meats and heaps of potatoes and salad. Eat till you drop/burst! What a way to go! The Raclette Party must be booked ahead by prior arrangement for an entertaining and exclusive party.

Minimum 4 Persons - Maximum 8/10 persons. Great fun!

Please note that this speciality is not available on Saturday nights!

SIDE ORDERS

Sauteed Mushrooms in Garlic Butter **£2.75**

Sauteed Baby Potatoes **£2.25**

Potatoes Gratin Dauphinois **£2.25**

Dressed Green Salad **£1.85**

Tomato and Onion Salad **£2.35**

Sorry, we are unable to serve 'French Fries'

COFFEES AND TEAS

Daniel's Filtre Coffee **£1.95**

Bottomless coffee! The best coffee (Rio Arabica) in Edinburgh. Daniel's dead set against cafetieres. We will keep on refilling your cup with always fresh coffee till it comes out of your ears. If your waiter forgets, hit him/her with your empty cup!!

Espresso **per cup £1.45**

We always serve our Espressos large 'longer' If you prefer it a l'Italienne 'ristretto' tighter/more dense let us know.

Double Ristretto '2 measures' **per cup £1.95**

For caffeine addicts.

Cappucino **per cup £1.95**

Italian Classic.

Large Cappucino **per cup £2.25**

For those who really can't get enough.

Latte **per cup £1.95**

A bit of indulgence, naughty but nice.

Le Grand Café Crème **per cup £2.25**

Double Espresso Ristretto in a 'big' cup with lots of whipped cream splashed on. This is how the Swiss like it!

Tea **per pot £1.95**

Richly flavoured traditional English Breakfast Tea or refreshingly fragrant Earl Grey. You choose!

Camomile or Mint Tea **per pot £1.95**

To help you relax, chill out, wind down, 'soothe the savage breast' or just enjoy the taste of these caffeine free alternative - teas let us know your preference.

Gaellic Coffee, Café Royal, Café Cointreau **per glass £4.65**

Needing no introduction these come in a **big** glass.

Le Chocolat chaud 'simple' **per cup £2.25**

Hot chocolate Chez Daniel 'Il est délicieux' made like a Latte, lots of chocolate, lots of frothy milk.

Le Grand Crème Chocolat **per cup £2.75**
one of Daniel's 'signature' dishes

Like the 'simple' delicious! But with added whipped cream and garnishes of succulent marshmallows. An enduring legend at Daniels. Tres tres délicieux!!!

DANIEL'S TIMELESS DESSERTS

Crème Brulee

£4.65

Needs no introduction, this is now a legend - and a must.

Floating Islands

£3.85

The French dessert 'Isles Flottantes'. Soft, caramelised Meringues floating on a sea of Crème Anglaise (French Custard).

Fromage Frais

£3.85

This is a simple very, very delicious dessert, slightly sweetened Fromage Frais, topped with a fruit Coulis. Snazzily delicious. Daniel's own favourite pud!!!

Pain Perdu - Bread and Butter Pudding - one of Daniel's 'signature' dishes

£4.65

Not the usual one, this is somewhat different, and we think you are going to like this version a lot! Served with Crème Anglais (French Custard) - a contradiction in terms!

Nougat Glace Daniel's -

one of Daniel's 'signature' dishes

£4.85

You will think you have died and gone to heaven - our own recipe that includes home made Praline Ice Cream Terrine which is sheer paradise for the lover of Ice Cream.

Spicy Ice Cream

£4.85

Another of Daniel's home made creations, always mysterious and deliciously intriguing. Our "Spicy" Ice Cream Terrine, with yet another range of "things" in it. Served with a duo of sauces, Butterscotch and Crème Anglaise.

Individual Tarte Tatin

£4.85

Legendary French Upside Down Apple Tart - made with puff pastry and caramelised apples real, really delicious! And so French!

Daniel's Cheese Plate

Assorted Cheeses presented to you on a plate for different tastes, mostly unpasteurised. Garnished with walnuts and sultanas. We recommend that you eat your cheese with French Bread - a la Francaise, but we also have cheese biscuits and oatcakes.

3 Cheeses

£4.85

5 Cheeses (to share)

£6.50

Danish Crown

£3.85

Small Crown of Danish Pastry served warm with Vanilla Ice Cream and Butterscotch with tears of Chocolate and Caramel Sauces.

Le Gateau Opera

£5.35

French style Chocolate & Coffee flavoured Gateau, a delight to the senses. With an Anglaise and Caramel Sauce.

La Terrine de Chocolat Noir Amer "Maison"

one of Daniel's 'signature' dishes

£5.95

Home made Dark Bitter French '70% pure Cacao' Chocolate Terrine made with double cream and butter. This produces an immensely dense and rich Chocolate Parfait for the hedonist. The caviar of desserts.

Served with a freshly made Orange Coulis.

All our Desserts are, proudly, home made by Daniel and Team.

You might like to have a glass of Muscat de Beaume de Venise with your dessert or a glass of Port. Please ask your waiter!

SOME INFORMATION ABOUT DANIEL'S BISTRO

what, when, where..... Open 7 days a week.

MORNING in the Deli Coffee Room

At 10.00am Daniel's comes to life with idle chatter and casual conversation as breakfast is served. Enjoy a cup of cappuccino, latte or one of our bottomless cups of filtered coffee. Sup tea as you take it easy. Or tuck into a filled croissant, sandwiches or tempting Danish pastry - a lazy decadent start to the rest of the day!

LUNCH in our Conservatory Restaurant and Deli Room

At 12.00 noon lunch is served. At Daniel's, diners can delight in what is consistently hailed as the best lunch bargain in Edinburgh. A fully expanded afternoon brunch menu is served on a Sunday. Our Monday to Saturday Lunch Menu will tickle your taste buds without taxing your wallet.

Luncheon lovers can also choose from Daniel's A la Carte Menu - a unique treat. And finally, snack fans can check out our Deli Snacks Menu and a large selection of 'Big' French bread sandwiches - always freshly prepared!

AFTERNOON in the Restaurant and Deli Room

At Daniel's, we stop serving the lunch menu at 2.30pm. But never fear because the A la Carte Menu continues along with a whole host of other snack options. In the Afternoon, Daniel's is the perfect venue to chill out with a relaxing glass of wine, a beer or a reviving G&T. Or why not indulge yourself with something from our range of pastries, pizzas or desserts. Better still share one of our legendary 'Tartes Flambee' with your friends.

Whatever the time of day, whatever the occasion, Daniel's has the right recipe for successful socialising.

Be it antipasto, assorted cheeses or a sandwich you will feel right at home. Hey! Why not live a little!!! Enjoy a bottle of wine and we'll provide some tempting tapas - with our compliments.

VEGETARIAN DINERS

'Eating out' can be problematical for vegetarians or for those who just 'don't eat red meats'. With this in mind our chefs have brought all of their great skills and knowledge to bear on producing dishes that can satisfy the most demanding of vegetarian tastes without losing the inherent 'French' style that has made Daniel's one of Edinburgh's favourite eating places.

EVENING in the Restaurant

Evening at Daniel's brings a whole new selection of sensory sensations - either from our A la Carte Menu or one of our many daily specials. We serve dishes carefully created to please any palate - or pocket. It's this versatility that sets us apart from ordinary restaurants. Daniel's knows no bounds - from more conservative regional or provincial cooking to adventurous new ideas and innovative 'recherche' dishes. Vive la difference!

WE OFFER

A full take away service / Dining Gift vouchers available on request / Function Menus for small groups / Executive Birthday Cakes 'French Style' made by French Patisseries served at Daniels or for your home party (prior arrangement minimum 3 days).

SERVICE CHARGE

Service Charge - a 12.5% service charge will be added to the bill for parties of 5 or more persons.