

# LA PIETTE HOTEL

## Countryside feel

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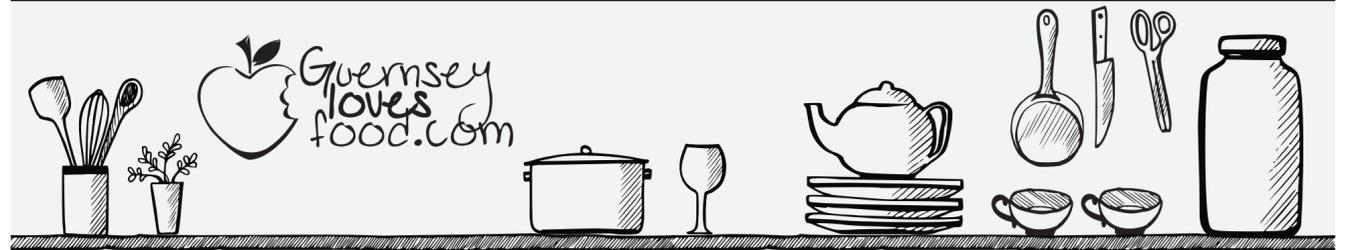
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**A** GOOD hearty country meal can be hard to find in Town. Sometimes we don't fancy a heavy night out on the High Street cobbles, instead we want to pop into St Peter Port, have a nice meal, have a few drinks and then catch the last bus home. And a perfectly relaxed and suitably enjoyable evening was had by my friends and I when we went to La Piette Hotel one Friday night. When you're sat in La Piette Hotel's restaurant you feel like you are in the heart of the countryside. With its low wooden beams and cosy decor, it has a welcoming atmosphere. The friendly staff ushered us to our table and were quick to serve us with our drinks while we made our menu choices. The menu has something for everyone – whether you're a meat lover, someone who likes a lighter option or you are a vegetarian. With classic starters and mains on the main menu, the specials board provides you

with even more choice. I decided to take my partner Adam and our friends, Martyn and Emma, for our meal at La Piette. We all like our meat and fish so we were pleased to have so many options. For my starter, I was keen to try their prawn cocktail. It's a classic starter but one I and I know many people never tire of. And the key to a good prawn cocktail, I believe, is a good garnish. The fresh and succulent prawns were accompanied with a tasty marie rose sauce and the garnish of salad leaves, tomato and a slice of lemon was presented beautifully. Adam also decided to go with the seafood theme, opting for the crispy calamari, which was again presented with a delightful salad garnish. Adam said the calamari, which was on the daily specials board, was cooked perfectly and the sweet and spicy sauce was the perfect accompaniment. Martyn and Emma ordered the sharing platter of Parma ham, French ham, salami, pate, Brie, Cheddar, pickles and crusty bread – another daily



special. Emma said there was a nice sweetness to the Parma ham and the sharpness of the pickles cut through the creaminess of the cheese. Martyn said it was a good selection of meat and cheese – the perfect starter for charcuterie lovers.



When it came to mains, it was a hard decision. Originally torn between a warming Italian dish and the many other meaty options on both the bistro menu and the specials board, Martyn decided to go for the lasagne. While one of the nation's most loved Italian dishes, lasagne is not always easy to get right. But La Piette delivered a flavoursome, tomato-rich delight. 'It tasted like a proper Italian tasty lasagne, not a poor alternative,' he said. The top was crispy and the cheese melted how it should be, he added. Emma went for the blackened Cajun chicken with saute potatoes, salad and sour cream. The chicken was moist, the sauce had the perfect amount of spice to it and the potatoes were crispy on the outside and fluffy on the inside. The crunchy leaf salad,



to the dish and the onions and cheese matched the delicious flavour of the meaty burger and fresh bun. The fries were crispy and the salad plentiful.

For my main, I wanted something fulfilling but tasty. So I went for the 12oz rib-eye steak, cooked medium, and served with garlic butter, grilled tomatoes, saute mushrooms and home-made chips. The steak was beautifully pink, tender and coupled with the garlic

butter, it melted in the mouth. If I choose a steak, I always opt for home-cooked chips over fries and these did not disappoint. They were fulfilling and just how home-cooked chips should be. The mushroom and grilled tomatoes were the perfect addition. I also had a glass of an elegant red Rioja wine, the perfect match for the steak. As we chatted and continued to enjoy our evening, it was then time to order our desserts. Emma decided to have the blueberry cheesecake, which she said had a nice firm consistency and buttery biscuit base. Martyn went for the rich sticky-toffee pudding, which had a light sponge and sweet sauce. It was served with a lovely vanilla ice cream and raspberry jus. He said it was a good choice for a cold winter's evening. Adam chose the chocolate trilogy cake – layered chocolate sponge with cream in the middle and a yummy chocolate topping. It was a chocolate lover's heaven, he said, layered well and served with the smooth vanilla ice-cream. I chose the creme brulee for my dessert. It was a good way to end my meal – something light but sweet and delicious. The brulee was set well and the contrasting layer of hard caramel was not too thick and crispy, as it should be. I would highly recommend a visit to La Piette – if it's because you haven't been before or if you are looking for a fulfilling bistro meal, with good service and great prices.



Take it from two hot dogs - it's a tasty menu!

**Winter Warmers**

2 courses: **£12.95** 3 courses: **£14.95**

Served lunch 12-2pm (excl. Sundays) and early bird 6-7pm, until 28.02.18. View our menus at: [www.lagrandemare.com](http://www.lagrandemare.com)

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