



The CAPITAL

Food, wine and atmosphere. The Capital in Knightsbridge has it all

The Capital Restaurant, nestled between Harrods and Harvey Nichols in London's eternally stylish Knightsbridge, is one of the capital's legendary restaurants and has been serving gourmet French cuisine for 40 years.

The restaurant showcases the creative talent of award winning Executive Head Chef Jérôme Ponchelle; the skilled chef who brings 20 years' experience working in both France and England and has worked alongside the legendary Michel Bordin at The Connaught for many years.

The elegant art deco dining room has been styled by Nina Campbell, with high ceilings and huge windows. The room can only be described as an elegant Knightsbridge dining room yet the size of the room gives you the sense of almost private dining.

The menu is full of innovative French cooking, with signature dishes including

ravioli of duck foie gras with leeks and black truffle, and a lobster, crab and truffle omelette. On Sundays there is a decidedly more relaxed atmosphere and the lunch meat, roast sirloin, is from an impressive silver carving trolley.

The Capital doesn't just amaze with its food, the wines are exceptional and come from its very own vineyard – David Levin, owner of The Capital, began Levin Wines in 1985, using his own grape from the Loire Valley and continues to proudly produce outstanding wines to this day. But, if wine isn't your choice, The Capital Bar also offers the finest selection of cocktails from champagne to vodka, cognac and whisky.

When we arrived we were offered a drink in the discreet and sophisticated bar, sipping a gin based cocktail whilst browsing the delicious and tempting menu, made for a lot of deliberation. Luckily the bar manager was on hand to suggest a range of wines that

would complement our food choices.

With our drinks finished and our evening just starting we were shown to our table, the dining room is stunning and really gives the impression of old school glamour. The wine we had chosen earlier was already waiting for us and we were salivating when a salmon mousse appetizer appeared, compliments of the chef, designed to get our taste buds going.

The starters arrived, plump scallops served with black pudding and the signature foie gras ravioli in a foamy truffle sauce, both dishes were clearly cooked with care and precision, and the ravioli was particularly tasty.

To follow we had Medallion of veal foie gras, asparagus, potato foam and morel sauce and the noisette of lamb with a rosemary crust. The meat just melted in the mouth and the veal was complimented by the rich foie gras and sweet morel sauce.

The presentation throughout was beautiful, especially the potato foam!

The full bodied French Bordeaux that had been selected for us perfectly matched the food and was strong enough to stand up to the powerful flavours.

An extra treat came in the form of another appetizer to clear the palette, the chef provided us a textured delight which consisted of a sharp rhubarb compote with a sweet and sour cream served in a shot glass.

Although desperate to sample the tempting puddings, it would be rude not to indulge in the range of gorgeous cheeses on offer - it is what the French are renowned for!

Our waiter assisted us in choosing the finest cheese according to our taste preferences, mine is usually the smellier the better, and then served them on sweet raisin bread, which complimented the cheese perfectly.

When we were full, but satisfied, we were served coffee which allowed us to digest and take in the ambience.

The impressive service throughout made our meal that extra bit special and made us feel incredibly welcome.

In conclusion, The Capital is traditional fine dining with a stylish edge, I would happily visit again and recommend to friends

