



Food & Drink

Woods Restaurant

SWITZERLAND

7-9 Chemin du Petit Saconnex, Geneva, tel. +41 (0)22 919 3333



Dispelling the notion that elegance and warmth can't co-exist, acclaimed designer Toni Chi – whose work has transformed restaurants on five continents – has resurrected Woods Restaurant in Geneva's Hotel Intercontinental from a sombre, nondescript space into an exciting and sensual dining experience.

With décor that combines rich, dark woods and purposeful lighting with Chi's signature sharp lines, Woods has an unpretentious simplicity that speaks more of intimate pleasure than immediate flamboyance.

Weather permitting, guests can choose to enjoy their meal from a wooden deck overlooking a stone reflecting pool; a seductive and popular dining option.

Looks aside, Woods Restaurant wouldn't stand much of a chance in Geneva's competitive dining scene if

the food weren't up to scratch. But veteran chef Didier Quesnel has developed a seasonal menu that richly complements the establishment's new look, attracting both hotel guests and Geneva locals.

In winter, modestly portioned venison fillets roasted and accompanied by a sweet potato purée are a delight; so too the freshly-caught Lac Léman perch, lightly pan-fried and gathered on a bed of sautéed spinach.

To complete your meal, the pastry team offers a tempting assortment of desserts. Tout chocolate is a personal favourite – a mélange of four chocolates, each of varying texture and temperature.

Average price of dinner for two with house wine: €110. JS

ATMosfera ITALY

Trams depart from Piazza Castello at 8pm, Tuesday to Sunday. Visit www.atm-mi.it for details



Milan may be many things – chic, industrious, design-conscious – but rarely is the Lombardian capital lauded for its romantic side. Unfairly so, especially given the strikingly handsome demeanour of the city at night. Now diners can enjoy its nocturnal allure with an ever-changing backdrop, from the grandiose charm of the Piazza Scala and Castello Sforzesco, to the more bohemian air of the Naviglio Grande and the canali, courtesy of Milan's public transport system.

The ATMosfera restaurant tram is a converted model dating from 1928 that seats 24 and takes a leisurely couple of hours or so gently winding its way around the historical centre. The menu, which changes every two months, is evenly split between meat and fish. Meat dishes include mondegghini croquettes with chestnuts and a raspberry vinegar, and gnocchi with regional sausage and spinach, while the fish menu boasts an excellent squid terrine with vegetable and thyme mousse, and salmon fillets in a green pepper sauce. Suitably posh flavours for a decidedly old-school glamour experience, cooked with an assured hand and presented by conscientious staff. Two short stops are thoughtfully provided for anyone in need of a quick nicotine fix before desserts (a nicely Milanese touch). A real treat, for €50. MB

Brasserie au Temps Passé BELGIUM

Avenue de Tervurenlaan 9, Brussels 1040, tel. +32 (0)2 735 51 11



What looks like a classic brasserie from the street is anything but within. Nestled in a cosmopolitan quarter of the city that is commonly associated with lawyers, embassy staff and bankers, this is a brasserie for a new generation. The outdoor terrace decorated with hanging baskets of flowers leads into the restaurant's main dining room, where the cool white-and-slate-grey interior is offset with chandeliers, red candles and ornate mirrors which add a touch of decadence. Cool sounds emanate from the restaurant and the eminently friendly staff mill around and are constantly on hand.



Starters on the menu include delicacies such as Burgundy-style snails, rich foie gras served with Sauternes jelly and onion preserves, and mouth-watering slivers of beef carpaccio decorated with Parmesan flakes. While vegetarians are not forgotten with their own section on the main menu, meat eaters are well catered for with a delicious selection of fish, meat and pasta dishes. The red mullet with a caviar of aubergines bursts with flavour, while the fried royal sea bream is served with a sumptuous cream of leeks sauce and rösties (Swiss fries). The steak tartare is sublime and the pumpkin ravioli, stuffed with fresh salmon and mild curry, offers a twist on traditional pasta dishes.

Puddings are equally exciting; you won't regret ordering the tarte aux pommes with vanilla ice-cream. Before you leave, ask the barman to mix you up a cocktail. His mojitos are some of the best you are likely to taste in the Belgian capital. You will leave feeling perfectly satiated and with the staff bidding a fond "à bientôt". Expect to pay in the region of €70 for dinner for two with house wine. CG

Foodie corner

Costas Spiliadis, founder of New York's most famous Greek restaurant, Estiatorio Milos, returned to Athens in 2004 to open Milos. Try his recipe for Milos special fried courgettes and aubergines

Warm 5cm of oil in a deep-based pan over a medium heat. Slice 1 aubergine and 1½ courgettes into thin chips, soak in warm water for 2 minutes, dust with flour and dip in water again. Transfer to the pan and fry until golden, drain and sprinkle with dried oregano and salt. Heat some fresh oil, soak, flour and dip one slice of kefalograviera cheese and fry until crisp. Serve with tzatziki.

Milos Restaurant at Hilton Athens, 46 Vassilissis Sofias Avenue, Athens, tel. +30 (0)210 724 4416

* If you know a great restaurant that you want to share with other b.there! readers, let us know. Email: info@btheremag.com

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