



# Bistronomy

for the bon viveur

It's no coincidence that romantic restaurant La Stella combines an Italian name with traditional French ambience.

Take a generous helping of the freshest ingredients from Scotland's natural larder. Fold in a good measure of rustic French fayre, and blend with the magnificent flavours of the Mediterranean. Serve by candlelight.

That's the dish of every day at La Stella in Aberdeen's Adelphi Lane, which was acquired earlier this year by passionate chef Chris Tonner and his 'front-of-house' fiancée, Lynsey Yule.

Promising Scottish fayre with a modern twist, intimate and romantic restaurant La Stella has won the hearts of Aberdeen's most discerning diners.

Chef Chris – whose enthusiasm for his relatively new venture is truly infectious

– has brought 'bistronomy' to Aberdeen by serving gastro food in a relaxed, bistro setting.

Serving specialities such as beetroot, lime and Sambuca-cured sea trout, and 24-hour, slow-roasted belly of pork, it's no wonder weekend tables at La Stella are reserved two weeks in advance.

Trend tip: Sample La Stella's succulent mussels, swathed in Scrumpty cider, pancetta and garlic cream. Devine.

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