

“Simple doesn’t have to mean boring...”

CHESTNAYA KUKHNYA
MOSCOW
Rustic Russian
€60 for three courses
chestnayakuhnya.ru

MASTER CHEF SERGEI

Yeroshenko looks like a cuddly, teddy-bear-like man whose eyes crease at the corners as he chuckles. However, if you spot him out in the Dmitrovsky district, north of Moscow, you’ll

realise he has another, more grizzly side: a hunter working to bring something back to the table.

Yeroshenko catches all the game served at his restaurant, the name of which translates as ‘honest cuisine’. Expect home cooking and an understated rustic interior reminiscent of Russians’ much-loved *dachas* – their country houses. Simple doesn’t have to mean boring, though. The fresh, tender cuts of young buck and doe with quail’s egg yolk, garlic sprouts and sliced radish form possibly the capital’s most wonderful venison tartare. Then there’s the signature wild-boar cutlets, delicately paired with honey mushrooms: a real wow.

Be ready for a final hit of heat before you go, as Yeroshenko will insist you try one of his homemade liqueurs. The grin on his face as you gulp back the chilli and tarragon gin reminds you that this is a man passionate about the basics.



“Very on trend, don’t you know...”

LA BOUILLABaisse
AT MINOS BEACH
HERAKLION
Modern Greek
€50 for four courses
minosbeach.com

ALTHOUGH THE TERM ‘Modern Greek’ cuisine has been bandied about a lot recently (it’s very on trend, don’t you know),

the pretty, mid-sized resort of Agios Nikolaos – where the dining hotspots are typically tavernas and beach bars – isn’t necessarily where you’d expect to find it. At Bouillabaisse, one of four restaurants at the Minos Beach Art Hotel, however, the team of talented chefs are clearly hoping

to defy expectation with their somewhat bizarre – yet tasty – combinations of the region’s produce. Take the warm tomato ‘cappuccino’ soup topped with banana and coconut foam. It will raise a few eyebrows – until the first spoonful, when the flavour of the rich, vine-ripened tomatoes mix with the sweet but subtle foam to a satisfying, fruity result. The surf-and-turf (deconstructed souvlaki) – tender slices of beef and giant prawns skewered with a potato crisp and punctuated with a zesty Marie Rose sauce – is equally adventurous. If this is Modern Greek, then out with the old, we say.