

THE WORLD'S FINEST PARENTING MAGAZINE

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CHILL-OUT ZONE

Create a peaceful summer for your child to cherish

ON THE ROAD

Our fast-track guide to stress-free family travel

BABY WISDOM

How to be a confident parent from the get-go

FRENCH LEAVE

Oh-so-chic hotels that love children

FASHION ROCKS

33 PAGES OF TRENDS & HIGHLIGHTS FOR COOL KIDS



Family living

Great places to dine out or rest your head in the city

Restaurant of the month

Le Relais de Venise L'Entrecôte

THERE ARE TWO quite unique features about this bustling French eatery, which is a replica of the Parisian original that has been open for over 50 years. Firstly, you can't reserve a table – even if you are the owner, so they say. Instead, you stand huddled in line in a rather cramped doorway and await your turn – usually licking your lips as you see tasty dishes wafting past. The other unique aspect is that you won't get a menu until dessert. Your choice, therefore, is limited to whether you want your green salad starter with or without dressing, and whether you want your steak rare, medium... or well done (if you dare risk the disdain of the waitress). The accompanying frites are also naturally French.

On a sunny bank holiday Monday, the restaurant was busy with a very much family orientated clientele: suited grandfathers and well-heeled

grandmothers were dining en famille with their children and grandchildren, all no doubt elegantly attired from the chic local boutiques like Bonpoint and Papillon, a few doors away.

The children in our party were amused by the waitress using the paper tablecloth rather than a notepad to sketch out a noughts-and-crosses drawing of our order.

After our salad starters, our steak-frites arrived: thin slices of delicious tender steak and a huge tray of skinny chips that were generously dished out among us, along with the butter-based secret-recipe sauce containing herbs, spices and condiments. So secret, in fact, is the recipe that when we asked about the ingredients, we were greeted with a polite but point-blank refusal to divulge any family secrets.

We all tucked in happily and, just as we were wondering whether we were actually full,

the waitress returned with a second serving of steak-frites.

We always try to save space for dessert, the only part of the menu that offers any choice. And a very tasty one it was with ice creams, crème brûlée and various cream and meringue confections.

So is it worth the queuing? You may have to stand in line for up to 30 minutes, but that is all part of the charm. What's more, with the likes of Keira Knightley, Gillian Anderson and Kelly Brook reputed to be fans, you just never know who you might be queuing with... ■

Le Relais de Venise L'Entrecôte, 120 Marylebone Lane, London W1U 2QG. Tel: 020 7486 0878; www.relaisdevenise.com
Starter and main course, £20 per person (cheese vegetarian option also £20); no children's menu but frites come free.
Desserts from £4.50 each.
Open for lunch and dinner.
📍 Bond Street/Baker Street



LATEST NEWS

LOLA'S What do you get when you combine the rich, velvety sophistication of a Gü ganache dessert with the light and bouncy sponge of a Lola's cupcake? To find out, head along to Lola's first independent cupcake store. Prices are £2.50 for a regular or £1.25 for a tiny size. 16 Lansdowne Row W1J 8QF. Tel: 020 7495 6166; www.lolas-kitchen.co.uk 📍 Green Park

PESTANA CHELSEA BRIDGE

This swish hotel has some gorgeous views of the River Thames and, with Battersea Park and its delightful little zoo just a hop and skip away across Chelsea Bridge, its location is supremely family-friendly too. Even better, book in for the Summer City Break deal and get discount vouchers for the zoo, along with a mother's spa voucher and restaurant discount voucher. Prices start from £129 per room per night for two adults and one child, for a minimum of three nights. 354 Queenstown Road SW8 4AE. Tel: 020 7062 8000; www.pestana.com 📍 Battersea Park

COCUM This new addition to London's busy Indian restaurant scene adheres to the principles of Ayurvedic philosophy, which promotes health and vitality through "pure" foods. In real terms, that means dishes are light, seasonal and alive with tantalising flavours. For example, the menu features Mango Pulissery, made from a delicious mix of crushed mango, green banana, garlic, ginger and cumin. 20 Bridge Road, Hampton Court, East Molesey, Surrey KT8 9HA. Tel: 020 8979 1531; www.keralagroup.co.uk 📍 Hampton Court

