

When you name your restaurant a Bistro, and you further name it after the *VI^e arrondissement* of Paris (Q6 = Quartier 6eme = Quartier Sixième), I come in with very high expectations.



In fact, the 6eme is one of Paris' most famous districts, directly on the bank of the Seine, and historically the French capital's seat of intelligentsia, hosting many of the city's revolutionary cafes, in literature, art, sciences, as well as being one of the most fashionable districts and also Paris' most expensive area!

Fortunately, the good people at Q6 in Dubai Media City know all this – and in fact have set up an enclave in Dubai which respectfully reflects the well-earned reputation of *La Sixième*!



And best of all, it is usually busy with the work-week business lunch crowd, and so the weekends provide a restful and relaxed vibe, which matches perfectly a kind of lazy mid-morning brunch.

Whether you choose to sit outside, where you can accompany your coffee with your favorite tobacco,



or whether you prefer to be seated inside, you will feel comfortable in the classy but not overstated bistro decor.





Bread arrives at the table, as it should - and it is excellent!



Now you can relax, because you know the priorities are right at Q6!

In fact, there is an enticing *viennoiserie* display, and from the freshness of the bread, I believe they are prepared by Q6 themselves.



The menu is both seasonal and *à la carte*, and the selection is fresh, innovative, and quirky enough to catch your fancy no matter what your tastes are!

Breakfast and Brunch are delightfully catered for, but also lunch and dinner impress with dishes that stretch the casual dining bistro into fine-dining territory.

And on the table, a living ornament, happily growing under glass, and whispering to you: try the healthy juices!



And so we did, and that set the theme for our weekend brunch at Q6 Bistro!



Fresh, young, and vibrant, Q6 Bistro impressed from the very start - where delightfully curated flavors enhanced the healthy servings.

I mean, it's one thing to throw random fruits and veggies into a blender and pour it into a glass, and call it a healthy fresh juice - but it's a totally different universe when the flavors are combined expertly so that your fruits and veggies aren't so random, but a refreshing juice professionally created by a Chef with a capital C.

Such is the Saint-Germain fusion universe representing Quartier 6eme!



And so we dive in, trusting our server to recommend, and selecting dishes that attract our attention.



A lively and funky Vegan Rice Roll appears, dancing on the plate.



Accompanied by a very interesting Thai Soba Noodles, with shrimp, topped with broccoli, carrots, snow peas, fresh ginger, mixed capsicum, coriander leaves, and tossed in homemade lemongrass soy dressing – delicious!



As well as a pick from the seasonal menu - again bursting with freshness and flavor! -



For mains we selected a Grilled Sea Bass, with a delicate edamame bean puree, and pesto-infused crispy vegetables: a winning combination!





And a delicate, slow-cooked and thinly-sliced Grilled Beef Brisket - very delicious - and served with the best mashed potatoes I've eaten in a very long time!



For dessert we stayed traditional,



and also healthy.

And the coffee again presented a touch of quirky class that we enjoyed – a little brass milk container,



to accompany a fully flavorsome coffee, which came precisely as we wanted it.



All in all, Q6 Bistro is a delightful venue for a weekend brunch, with a playful sophistication that became evident in the care and attention to detail - the ambiance, the service, and especially the careful and creative combination of ingredients to bring out simply yummy flavors in fresh, healthy and energetic dishes worthy of a Q6 bistro in Saint-Germain, Paris. *Bravo!*

