

# ORELLE

SPOTLIGHT REVIEW



Address: **103 Colmore Row, Birmingham B3 3AG**

Date of visit: **Wednesday 19th March 2025**  
Time: **18:30**

TO START

- French Onion Soup, Sourdough, gruyere
- Tuna Tartare Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

FOR MAIN

- Pan-Seared Salmon, Butternut squash purée, Romanesco, vermouth velouté
- Roast Chicken Breast, Charred baby leeks, confit tomatoes, Chasseur sauce

TO FINISH

- Crème Brûlée (V) Spiced orange, macerated berries, vanilla sable
- Lemon Sorbet

We were excited to be invited to visit Orelle for a culinary review, following our memorable experience at the Laurent Perrier launch night. From the moment we arrived, our dining experience was nothing short of delightful. The restaurant itself is stunning, with an atmosphere that perfectly complements its incredible views over Birmingham. We were fortunate enough to be seated on the 24th floor, offering a breathtaking cityscape as the sun set behind the skyline—truly a sight to remember.

Our starters set the tone for the evening. The presentation was immaculate, and the flavours were equally impressive. We were both delighted with our choices. The French Onion Soup was rich and comforting, complemented by perfectly toasted sourdough and melted Gruyère. The Tuna Tartare was equally impressive, with its refreshing combination of radish, pickled ginger, chilli, wasabi, shiso, and yuzu ponzu that danced on the palate.

For the main course, we were treated to two exceptional dishes. The Pan-Seared Salmon, paired with velvety butternut squash purée, Romanesco, and vermouth velouté, was a flawless harmony of flavours. The Roast Chicken Breast, served with charred baby leeks, confit tomatoes, and a savoury Chasseur sauce, was equally satisfying—rich, flavourful, and perfectly balanced.

We had just enough room left for dessert, and we were so glad we did. The Crème Brûlée was simply exquisite, with a delightful spiced orange twist, complemented by macerated berries and a buttery vanilla sable. The Lemon Sorbet was a refreshing and zesty finish to the meal.

The ambience at Orelle, with its soft lighting and stunning vistas, added to the overall charm of the evening, making it an unforgettable experience. We recommend Orelle to anyone looking for a remarkable dining experience in Birmingham.

