

## Dining out

Every month, a selection of restaurants that are worth your trip to the City of Light. From the 3-starred Michelin Guide fancy restaurants to the small bistros, *Paris Capitale* Magazine guides you toward fabulous cuisine and great ambiance.



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### ODETTES

25, rue du Pont Neuf, 1<sup>er</sup>. Tel. 01 44 88 92 78.

[www.maison-albar-hotel-paris-celine.com/odette-lauberge-urbaine](http://www.maison-albar-hotel-paris-celine.com/odette-lauberge-urbaine)

• Noon to 2pm and 7pm to 10pm • Open daily • Average price: €45.

Caroline and Sophie Rostang, daughters of renowned restaurateur Michel Rostang, have opened their seventh family establishment in partnership with Céline Falco, founder of the *Maison Albar Hôtel Paris Céline*, whose grandmother's name just happened to be... Odette. The Rostangs wanted more than a hotel restaurant, they wanted to create a living space one could come at any time to have a drink, grab a bite or enjoy a more formal meal in the warm wood and copper decor designed by Alexandre Danan. The menu was created as a sharing concept. No starters or main dishes, strictly speaking, but rather plates for everyone to taste and share: delicate chestnut soup, squash and Vieux Comté cheese ravioli (€9), remarkable baby carrots roasted with lemon, bergamot and cumin (€11), exceptional Iberian Pluma, Jerusalem artichokes, whelks and "Pedro Ximénez" vinaigrette (€18). A few large-caliber dishes, served whole, are also proposed for two, like the hake meunière from La Cotinière (€48) or the Grands Champs de Dordogne free-range Guinea Fowl (€66). You can finish your meal with a fun dessert like the 'Truc' with Jivara chocolate and hazelnut praline (€9).

### TOMY & CO

22, rue Surcouf, 7<sup>th</sup>. Tel. 01 45 51 46 93.

[www.eater.space/tomy-co](http://www.eater.space/tomy-co)

• Noon to 2pm and 7pm to 10:30pm

• Closed Saturday and Sunday

• Average price: €45

This new restaurant is a welcome addition to a street that already boasts a number of good locations. A fine tribute to the cooking of Tomy Gousset, a brilliant disciple of Alleno and Soliverès, who heads the kitchen, teamed with the young and talented sommelier Michaël Morais. The decor is full-fledged neo-bistro with its wide-board wood flooring, dark oak tables, deep brown bench seats and walls lined with horizontal bottles. The two partners have wisely chosen the path of reason when it comes to prices, with a remarkable prix-fixe menu for only €45, served at both lunch and dinner. A great deal despite a few supplements for the dishes prepared with more noble ingredients. If you come for dinner, we highly recommend the €65 tasting menu: you won't regret it. And for a truly festive meal, opt for the wine and food pairing, also worth its while at €35! Depending on the day, you could enjoy some fabulously melt-in-your-mouth gnocchi with autumn truffles, old Comté cheese and crispy chestnuts. And don't miss the Apicius duck with yellow beetroot confit, fennel chutney and pickled grapes. Without seeking to complete with the dish by Senderens, who brought it back into favor, this is something truly worth (re)discovering. The chocolate-coffee tart with pear ice cream and crunchy hazelnuts provides the perfect finishing touch. Don't wait to give this place a try.



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### QUINSOU

33, rue de l'Abbé Grégoire, 6<sup>th</sup>. Tel. 01 42 22 66 09.

• Noon to 2pm and 7pm to 10:30pm • Closed Sunday and Monday

• Average price: €45.

You can find Antonin Bonnet in his restaurant Quinsou (chaffinch in the local Ardeche dialect), which has replaced the short-lived Adalie, just opposite the Ferrandi hotel management school. The setting is extremely warm and cozy, with pale wood tables and brown leather bench seating. But the essentials are what you get on your plate, of course, with a rather long list of dishes to choose from depending on the chosen prix-fixe menu, all prepared with exceptional ingredients. If you're in luck, the ever-changing menu may feature a soft-cooked egg on an exquisite bread soup with a scattering of chanterelle mushrooms and tetragon, followed by an amazing line-caught sea bream with puréed carrots, spinach shoots and subtly tangy white wine jus. Dessert brings a chestnut tartlet with fromage blanc sorbet and creamy chocolate – already a must on the menu. There is a remarkable selection of fine wines, with even a few good "natural" wines... which is rare! This is definitely a buzz-worthy restaurant, given the exceptional quality for the price. Lunch special at €28. Prix-fixe menus at €45 and €65. Prix-fixe lunch menus at €28, €35 and €45 in 2, 3 or 4 courses.





### COPENHAGUE - MAISON DU DANEMARK

142, avenue des Champs-Élysées, 8<sup>th</sup>. Tel. 01 44 13 86 26

[www.restaurant-copenhagen-paris.fr](http://www.restaurant-copenhagen-paris.fr)

• Noon to 2pm and 7pm to 10:15pm • Closed Saturday and Sunday • Valet parking  
• Average price: €115.

On the first floor of the Maison du Danemark, Copenhagen (which even had a Michelin star) was but a shadow of its former self. An unfortunate decline, especially when one knows that Scandinavian restaurants in Paris are few and far between. But let's not dwell in the past: recently taken over by Bertrand, the house has found a new lease on life and is already making a buzz around town. The interior design was entrusted to architects Stine Gam and Enrico Fratesi. The former atmosphere has given way to a chic and cozy setting with a very Scandinavian spirit in a range of deep blue tones. The young Danish chef Andreas Moller, talented defender of the New Nordic movement, has taken over the reins in the kitchen and composed a menu that reflects today's cooking in the land of Hans Christian Andersen. It's a huge success, with a palette of Danish tapas-style dishes to choose from a la carte or discover in the lunch and dinner prix-fixe menus. Everything you need to enjoy a lovely meal with smoked brill tucked beneath swirls of celery and apple, a duo of monkfish and langoustine with kale, veal sweetbreads with noisette butter served with Jerusalem artichokes, and apple with ice milk and thyme. Everything is absolutely delicious and extremely sophisticated. To wash it all down, put your trust in sommelier Clément Moreau who has made a fine selection of wines that offer beautiful typicity. A joy to (re)discover! Prix-fixe lunch menu at €49.50.

### OFFICE

3, rue Richer, 9<sup>th</sup>. Tel. 01 47 70 67 31. [www.office-resto.com](http://www.office-resto.com)

• Noon to 2pm and 7:30pm to 10:30pm • Closed Saturday and Sunday • Average price: €40-45.

This pocket-sized restaurant tucked between SoPi and the Grands Boulevards welcomes a new chef, Benjamin Schmitt (formerly with Alleno, Gagnaire, and La Truffière, to name a few), at the helm of the kitchen. With the non-descript facade of a local bar, Office doesn't look like much, but the interior by German-Danish designer Gesa Hansen – well-schooled in the Ateliers Jean Nouvel – boasts a chic-but-not-stilted atmosphere, with Ercol chairs, solid wood and leather bench seating, and a wrought-iron stair railing. Since the dining room is small, you can also sit at the bar to enjoy the good bistro-style cuisine: lovely egg meurette (perfectly done) topped with toasted croutons, remarkable Challans duckling with the filet roasted and the leg stuffed with dried fruit and spiced carrots (€22), refreshing honey faisselle, financier, candied pear and dark beer granita (€9), among other fine dishes. Pair them with nice, well-chosen wines from small producers (starting at €6 a glass), like the 2014 Côtes-du-Roussillon Modeste from Hervé Bizeul. Two- or three-course prix-fixe lunch menu at €22 or €27.



### TOUS

6, rue Lamartine, 9<sup>th</sup>. Tel. 01 45 96 04 56. [www.restaurant-tous.com](http://www.restaurant-tous.com)

• Noon to 2:30pm and 7:30pm to 10:30pm  
• Closed Saturday and Sunday • Average price: €43.

Now here's a restaurant with an original concept: every starter and main course is available in two different recipes. This novel idea comes from Aude Bourguignon and Mathieu Darmont, former disciples of the Glion Institute in Switzerland, who partnered to launch this restaurant as a "place of sharing and togetherness". The dining room has a strong modern vibe, an arty setting highlighted with graphic touches, a stunning Keith Haring-inspired fresco by Julien Marinetti, white metal-rimmed tables, comfortable blue bench seating... and the washroom walls papered with a Kamasutra design! On sunny days, the front terrace can seat a dozen or so customers. It's the perfect place to enjoy the creative cuisine of young chef Jérôme Moinard, who has trained with some of the greatest crop of new chefs like Pierre-Sang Boyer. On the day of our meal, starters (€11) featured chorizo, served in a small casserole with button mushrooms or in a mousse with egg parfait and vegetables seasoned with rice vinegar. Main dishes (€24) included free-range poultry, either a slow-cooked supreme accompanied with an excellent variation on carrots, or rolled cordon bleu-style with Mornay sauce, chorizo and charlotte potatoes pan-fried with Espelette pepper. Dessert was also cause for celebration, since we could choose whatever we wanted from the trolley for only €8. There are only 10 items on the wine list, but all are served by the glass, like the delicious 2015 Sancerre "Chavignol" white from Domaine Vincent Delaporte (€8 a glass or €27 for a bottle). Lunch prix-fixe menu at €22 and special at €17.





### JOUVENCE

172 bis, rue Faubourg Saint Antoine, 12<sup>th</sup>. Tel. 01 56 58 04 73  
www.jouvence.paris

• Noon to 2pm and 7pm to 10pm • Closed Sunday and Monday  
• Average price: €45.

Romain Thibault's new restaurant, housed in a former apothecary shop in the Aligre district, has no shortage of style with a beautiful dining room that has retained the old woodwork and mirrors, along with the antique faience tile floor... but has also been given a rejuvenating facelift with a gorgeous high curved table extending from the bar, light metal-rimmed tables, globe lights hanging from high ceilings, and comfortable petrol blue bench seating. A young chef from the kitchens of Pintxo and L'Antre Amis, Romain Thibault concocts bistronomic cuisine that makes a welcome addition to the caravansary of great eateries in the area. The menu features, for example, an (excellent) knife-cut sausage served with a Marennes oyster (€14), laid on an unnecessary bed of Bordier seaweed butter (for we felt it brought an overpowering fish flavor to this unexpected yet successful pairing). Then came a faultless and truly delicious dish: roasted langoustines served with citrus-braised endives and shellfish jus (€26), a fine balance between the tangy flavors of the sea, vegetables and citrus. A grand cru chocolate éclair, sprinkled with hazelnut praline and ginger, brought a delightful sweet touch to finish our meal (€8). For once, don't hesitate to dip into one of the "natural" wines on the menu: they are remarkably well chosen and very pleasant to drink, which is quite rare. Definitely a restaurant to try! Prix-fixe menus at €24 and €32, and lunch special at €19. Five-course tasting menu at €55.

### LE COCHON GAULOIS

185, rue Marcadet, 18<sup>th</sup>. Tel. 09 80 92 35 07. www.lecochongaulois.com

• Noon to 2:30pm and 7:30pm to 11:30pm  
• Closed Saturday for lunch, Sunday and Monday • Average price: €40.

After working a variety of jobs in showbiz and an extended stay in Australia, restaurant owner Maxime Delaboudiniere made a career change into the food industry, first as chef and then opening his own bistro "Chez Vous" in SoPi (or South Pigalle to the uninitiated). Walk through the door and you will discover a large circular table set for ten: the ideal solution for group meals. Otherwise, you can settle in at one of the white tile-topped tables in the lovely dining room with a view of the open kitchen. Pork takes precedence here, cooked up in an array of recipes by chef Johnny Moreaux... but the desserts are of course prepared by Yvan Lobel. But careful now, there's pork and then there's pork. Here we're talking about free-range, grain-fed pork from a family farm in the Ile-de-France region. Everything you need to produce lean but slightly marbled meat. So there is no reason to refuse the delicious chitterlings sausage tart with stewed red onion (€12)... topped with a slightly superfluous dollop of 3-spice ice cream! Then the lemon porchetta slow-cooked to perfection with orange-infused pan juices (€18). And if you're not a big pork aficionado, the menu also features free-range poultry and line-caught fish. There is something for everyone in the selection of tasty sweet treats, like the revisited lemon tart (€9). A truly scrumptious and friendly location! Weekday lunch special at €17.



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### LE BARATIN

3, rue Jouye-Rouve, 20<sup>th</sup>. Tel. 01 43 49 39 70.

• Noon to 2:30pm and 7:30pm to 11:15pm  
• Closed Saturday for lunch, Sunday and Monday  
• Average price: €45.

This bistro institution, Le Baratin, has been delighting its many and loyal clients for two decades now. Tucked behind its green facade, we found a true old-style bistro, complete with zinc bar to the right of the entrance, ceramic tile floor, dark wood tables (a little squeezed!) and boards announcing the daily specials flawlessly prepared by owner, Raquel Carena, the endearing chef from Argentina. The star dishes are the calf brains or sweetbreads, always cooked with admirable precision. On our visit, we put heart and soul into testing the bistro classics, such as the elegant sliced pig's ear salad with San Paolo white beans (€11) – the perfect combination of crispy pig's ear and soft, creamy beans. Then came the stuffed cabbage (€20), done to perfection, with a flavorful, melt-in-your mouth stuffing swaddled in slightly crunchy cabbage leaves. The desserts are equally delicious (€8), like the crème brûlée with Madagascar vanilla. Last but not least, when it comes to good wine, Philippe Pinoteau, Raquel's husband, knows his stuff (natural wines, it goes without saying)... Excellent prix-fixe lunch menu at €19.

