



Odette Restaurant Review: Caroline and Sophie Rostang, daughters of the famous chef Michel, helm the restaurant of the plush Maison Albar Hotel Paris Céline. This contemporary spot features a bar as well as a large table that seats a dozen guests for convivial dinners. Patrons can make themselves at ease here throughout the day, whether they're up for a hearty breakfast, a hot beverage or a serious treat. Chef Yannick Lahopgnou honed his skills alongside Yannick Alléno at Le Meurice and then at a fine dining establishment in Japan. He has savoir-faire and a flair for enhancing fish, meat and vegetables with perfect seasonings and cooking and an astute combination of tastes. Roasted carrots with lemon, bergamot orange and spicy sauce, the melting bread-crumbed whole sea bass served with cabbage, lentils and purée and the Jivara chocolate "truc" (i.e. a kind of fondant) served with chestnut and praline ice cream constitute a first-rate meal. To match the fare, count on about thirty vintages such as the well-balanced item from Savoie, Cruet Jacquère Domaine de l'Idylle 2015.