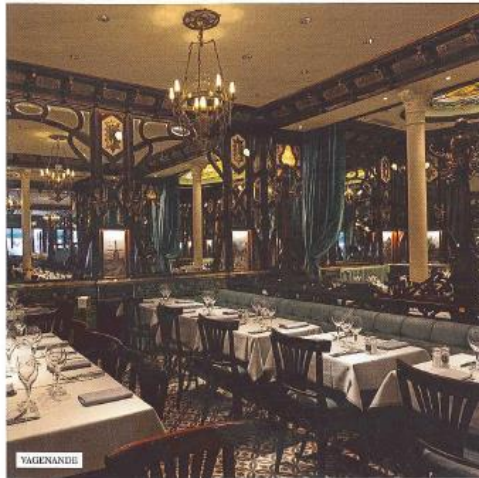


PARIS RESTAURANTS



Brasserie VAGENENDE

100 years after it opened, Brasserie Vagenende, listed Art Nouveau, has been revised and corrected by architect Laurent Moreau. Jane Birkin, Salman Rushdie and Christian Lacroix were spotted recently. Schhh... Chef Benoit Vanheesbèke suggests beginning with onion soup, seafood platters: Os à moelle (marrow bone) gratiné à la persillade; Macaroni gratiné à la fole gras et à la truffe. Drink Crozes-Hermitage AOC Les Gravières from Jean-Luc Colombo (34€).

Continue with Fricassée of free-range chicken; Filet de boeuf "Chateaubriand" sauce

béarnaise au poivre, frites maison, Andouillette sausage A.A.A.A.A à l'ancienne. Quenelles de brochet soufflées, sauce Nantua, light and fluffy, served in shiny copper casseroles. Try Haut-Madoc AOC Mademoiselle L'Château La Lagune (38€). Finish with cheese by Marie Quatrehomme and dessert Baba au rhum maison or Ile flottante.

142 Boulevard Saint-Germain, 6th
T: +33 1 43 26 68 18
Average spend lunch/dinner 35-100€
Open 7/7 Terrace
www.vagenende.com

CHARLIE/ALAIN DUCASSE & THE CHOCOLATE FACTORY

When Alain Ducasse acquired the Renault Garage near the Bastille, it was not another restaurant he wanted to create, "A slice of bread covered in a layer of rich nutty flavoured butter; we would then grate a handful of dark chocolate on top, the bars were kept in a white metal biscuit tin", recalls Alain Ducasse of his



childhood. "I always dreamed of making chocolate and now it's come true". Visit the Manufacture of Chocolate where chocolatier Nicolas Berger and his team roast beans from all over the world, daily. And that's just the beginning of hand-crafted chocolate heaven: everything from beans to bars and bonbons. A must-visit destination when you're in Paris, there's no where like it in the world, the best you've ever tasted.

Le Chocolat, Alain Ducasse, Manufacture à Paris, 40 rue de la Roquette 11th
T: +33 1 48 05 82 86
www.alain-ducasse.com



TALENTED NEW CHEF AT RESTAURANT ANTOINE

Lyon born Thibaut Sombardier (ex-Le Meurice & Carré des Feuillants with Alain Ducotournier) is now at the pianos of this Michelin starred canteen with achingly romantic views of the Eiffel Tower. Freshest fish and seafood, direct from the ports of Brittany, Spain and the Mad is transformed into, say, Maquereau de ligne de Saint-Jean-de-Luz en pétales mariné tucked inside a pain soufflé à la moutarde. Stick you fork in and whoosh, wow, wonderful. Chic contemporary desserts by Louis Tocheport. Ask for Table No. 9 best view of the Iron Lady.

10 Avenue de New-York, 16th
T: +33 1 40 70 19 28
Lunch: 35€ Average Spend 48-134€
Open 7/7 Valet Parking
www.antoine-paris.fr

CHANGE OF CHEF AT AGAPÉ SUBSTANCE

L'Agapé Substance was launched by Laurent Lapaire and Olivier Le Franc in 2011 in a long thin contemporary space on rue Mazarine, reservations were tough to get, the rue full of gastronomes asking "where is number 66?", as with its frosted glass windows and no-sign, it was/is easy to walk on by and end up, in despair, at L'Alcazar!

Heading the team of Laurent Cherchi and Benjamin Gaugé is young talent Gaëtan Gentil, from Le Mans, his ascension to head-chef as fast as the cars that race round the 24-hour track. "Respect the products" is Gentil's watchword. His menu is ingredient and market led, based around 12 basic seasonal product, matched with organic wines from little producers.



Five dishes, say, Fole gras, nougatine et gelée pomme coing or Langoustine & cauliflower, are presented on stark anthracite boards then Ravioli de Pecorino cheese with spinach is a prelude to the mains: Slow cooked egg, brioche, crème de conté cheese, smoked duck, baby duck with sweet potato and jus. The dishes keep coming, with warm breads by master-baker Eric Kayser, just along the road, and Monsieur Bordier's beurre. If you're looking for a contemporary culinary experience, book here.

66 rue Mazarine 6th
M: Odoon
T: +33 1 43 29 33 83
Shut Monday-Tuesday
Average spend from 65€-199€ with wine pairings
Also Agapé Wine-Bar Epure just opened opposite
www.agapesubstance.com

CAFE SALLE PLEYEL

"Conticini au Salle Pleyel", announces Héliène Samuel, communications manager at the 2nd floor restaurant of this legendary concert hall near the Arc de Triomphe. Conticini is Paris's uber-pâtisseries famous for his deconstructions of French classical pastry go to www.lapatissieriedesreves.com his boutiques are popping up all over the city. So, sweet idea to have Conticini "in residence" for the Pleyel Musical season. High note of this collaboration: savoury French toast as a starter and breadless roast duck-burger with Reblochon cheese, tangy jus and salad. Cherry on the gateau: the best Paris-Brest in town, perfectly orchestrated by Conticini.

BEST BRUNCH:



Spend Sunday celebrating the Michelin star awarded to the Starck decorated "La Cuisine" canteen (Il Carpaccio, the Italian at the Monceau snagged one as well), Chef Laurent Andre presents a taste of everything brunchable, from oysters, salads, seafood, sushi, juice bar, egg bar and pâtisseries Pierre Hermé creates waffles, croissants (his are voted No.1 in Paris by Le Figaro) pancakes, ice creams and the signature La Cuisine dessert, millefeuille minute. A Bang tui Palace experience!

Le Royal Monceau Raffles Paris, 37, Avenue Hoche 8th
T: +33 1 42 99 88 00
Sunday Brunch Royal 12-15hrs 115€
www.affles.com/paris

BEST BAR:

Le Duke's Bar, located in the handsome Hôtel Westminster, near Place Vendôme, is the perfect spot to meet for lunch, cocktails, supper, before the Opera (it's two minutes from Palais Garnier). Feel immediately at home in the elegant "Duke of Westminster" decor created by Pierre Yves Rochon, photos of scribblers and poets from Shakespeare to Graham Greene punctuate the walls. Here you'll feel proud to be British as you sip le Duke's Martini, take in the jazz from Thursday to Saturday or have barista Gérard create a cocktail for you. Don't ignore the the Duke's High Tea with champagne.



The Duke's Bar, 23, rue de la Paix 2nd
T: +33 1 42 61 66 11
www.laceladon.com

GET A ROOM:



Just opened: BUDDHA BAR HOTEL/BAR/RESTAURANT

The owners say it's: Not just another hotel: It's a Lifestyle. Located in a 5-story 18th century listed Hôtel Particulier (steps from the British Embassy on rue du Faubourg

Saint Honoré) there are 56 neo-Asiatique designed rooms, 21 suites and small spa with B/Attitude Ayurvédique products. The scoop's also in "Le Vraymonde" 85-seater restaurant, boldly decorated in Buddha's signature gold, red and black laqueur. Executive Chef Rougui Dia (ex-Petrossian) is creating a "crossing the continents" carte. The Lounge/Bar "QUATRE" is perfect for "le snacking" with DJ. Imagine sitting in the courtyard garden, in the centre of conspicuous consumption, and you can still hear the birds tweeting.

4 rue d'Anjou, 8th
T: +33 1 55 35 36 82
www.buddhabarhotelparis.com

MORE IN OUR NEXT ISSUE... BON APPETITI!