



**TOP PARISIAN RESTAURANTS.** Paris is reinforcing its reputation as the capital of gastronomy with a new generation of chefs running the kitchens of prestigious restaurants. Among them are young and professional women, who bring a different sensibility to their approach. If famous restaurants are still the tops in culinary arts, they are nevertheless rejoined by three other restaurants, which have been awarded their third Michelin star this year.

## A NEW GENERATION OF CHEFS CONQUERS PARIS

At Les Ambassadeurs, the classic restaurant of the Hôtel de Crillon, the chef Jean-François Piège develops his conception of cooking, independently of labels and fashionable trends: for him, the most important thing is to invent flavours and textures that do not exist naturally.

Another gastronomic cuisine admirable for its flavours, colours and perfume is that of Jean-Georges Vongerichten, often proclaimed as “best chef of the year” by the American press. His restaurant, Le Market, with its restrained and chic beige decor, on avenue Matignon, is a great success with Parisians and foreign visitors.

In another vein, as much in demand but more relaxed, Le Chateaubriand has been classed as a “table en vue” (a restaurant to look out for) by the Gault et Millau restaurant guide. His chef, Inaki Aizpitarte, previously at the Transversal – the restaurant of the Vitry contemporary art museum –, concocts associations of surprising and delicious flavours, like the sweetened avocado dessert. Others explore regional cooking: Stéphane Jégo at L’Ami Jean gives credibility to the bistro style, by staying faithful to the culinary Basque traditions of the place. Laëtitia Cosnier, head chef, and Bertrand Bluy, the former pastry chef at Taillevent, have taken over the former wine bar, Les Papilles, where they propose different menus and desserts daily. Still in the bistro spirit, Le Comptoir du Relais, with Yves Camdeborde, has both an appealing menu and a retro style that gives the place its special character.



### LES PAILLES

30 rue Gay-Lussac, Paris 5th  
Tel +33 (0)1 43 25 20 79



### LE COMPTOIR DU RELAIS

9 carrefour de l’Odéon, Paris 6th  
Tel +33 (0)1 44 27 07 97



### L’AMI JEAN

27 rue Malar, Paris 7th  
Tel + 33 (0)1 47 05 86 89



### LE MARKET

15 avenue Matignon, Paris 8th  
Tel +33 (0)1 56 43 40 90



### LES AMBASSADEURS // HÔTEL DE CRILLON

10 place de la Concorde, Paris 8th  
Tel +33 (0)1 44 71 16 16 // [www.crillon.com](http://www.crillon.com)



### LE CHATEAUBRIAND

129 avenue Parmentier, Paris 11th  
Tel +33 (0)1 43 57 45 95

## WOMEN... CHEFS!

They are young and masterfully lead a team of cooks at lunchtime and in the evening and are today revolutionising the world of gastronomy. Who are they? First of all, let us mention Hélène Darroze, who comes from south-west France, and who is the daughter, granddaughter and great granddaughter of a line of cooks. One can enjoy her cooking in the restaurant which carries her name, and has been awarded two Michelin stars. It is composed of three rooms: on the ground floor, the cosy and convivial “salon” where one can eat tapas; the “boudoir”, where the house specialities are served on small trays and eaten with the fingers; on the first floor, the more classic “dining room”, offers a gastronomic cuisine. In a style closer to the bistro, Le Toustem – which means “always” in the patois of the Landes region – provides dishes at more affordable prices. Hélène Darroze brings her femininity to the world of great chefs, aiming to put emotion and excitement ahead of technical aspects and favouring conviviality and generosity of spirit. From another background, Rougui Dia, already known as “the black pearl”, has taken charge of the kitchens of the Maison Petrossian, the mecca for caviar since 1920. This young woman of Senegalese origins – scarcely 30-years-old – at the head of a French gastronomic restaurant with Russian traditions is symbolic of new culinary trends. The cooking here has world influences and is rich and culturally varied. It takes its inspiration from African, Indian, and West Indian recipes, and combines rare spices, thus taking Petrossian to new culinary horizons. Like her, Fumiko Kono gets us travelling: this highly-talented Japanese woman is today the head chef in the catering department at Fauchon, and is gradually renewing the house menu. Likewise, Fatema Hal runs one of the best Moroccan restaurants in Paris, the Mansouria.

### → LE TOUSTEM

12 rue de l'Hôtel-Colbert, Paris 5th  
Tel +33 (0)1 42 22 00 11

### → HÉLÈNE DARROZE

4 rue d'Assas, Paris 6th  
Tel +33 (0)1 42 22 00 11 // [www.helenedarroze.com](http://www.helenedarroze.com)

### → LE 144 PETROSSIAN

18 boulevard Latour-Maubourg, Paris 7th  
Tel +33 (0)1 44 11 32 32 // [www.petrossian.fr](http://www.petrossian.fr)

### → FAUCHON

26 place de la Madeleine, Paris 8th  
Tel +33 (0)1 70 39 38 00 // [www.fauchon.fr](http://www.fauchon.fr)

### → LE MANSOURIA

11 rue Faidherbe, Paris 11th  
Tel +33 (0)1 43 71 00 16

## ANOTHER STAR IN 2007

This year, three Parisian restaurants gained the supreme distinction of a third star from the Michelin restaurant guide. These are Le Pré Catelan and its chef Frédéric Anton, Le Meurice with Yannick Alléno and L'Astrance, the new restaurant of Pascal Barbot and Christophe Rohat.

In the Bois de Boulogne, Le Pré Catelan, the flagship of Lenôtre, is all classical elegance in a charming Napoléon III villa, which has a Belle Époque dining room, and terrace – one of the prettiest in Paris. Its chef, Frédéric Anton, has just obtained the third Michelin star, ten years after his arrival. Originating from the Vosges region, a fan of abstract painting, parachuting and archery, he elaborates his dishes in the way he paints: intuitively and brilliantly. His cuisine is inventive and refined and Le Pré Catelan is the ideal address for great occasions or business lunches and dinners.

Another wonderful setting, the Hôtel Meurice, opposite the Tuileries gardens, transports its clients into the court of Louis XV, with its crystal chandeliers, antique mirrors, frescoes and large bay windows framed by marble columns. Since his arrival in 2003, Yannick Alléno has made the Meurice a mecca for gastronomic cuisine unanimously applauded by the food critics. He has won his personal challenge to gain a third star before

turning 40! His cooking is effortlessly fine, and creative with a harmony in the cooking, ingredients and presentation. Refinement is the leitmotiv. On the menu – “grosses langoustines à la fleur de thym”, “foie gras poché au vin de Chambertin”, “langoustine à la gelée de pomme verte”, etc. – remain simple and refined. And yet, what brio! L’Astrance, the restaurant of Pascal Barbot and Christophe Rohat, rounds off its lighting ascension with the supreme accolade: opened in October 2000, first star in 2001, second in 2005, and finally the third this year. This discrete 25-cover address looks for originality: no menu as such and wine served blind. It is the chef who suggests the menu in terms of the tastes of the guests and his own inspiration. A different wine is served with each new dish. You go here for the combinations of flavours and the refinement of the cooking, masterfully improvised. The key words of the establishment are freshness and flavour. The only drawback is that the 25 places are much sought after, and a meal needs to be booked several weeks in advance.

→ **LE MEURICE**

228 rue de Rivoli, Paris 1st  
Tel +33 (0)1 44 58 10 10 // [www.meuricehotel.fr](http://www.meuricehotel.fr)

→ **L’ASTRANCE**

4 rue Beethoven, Paris 16th  
Tel +33 (0)1 40 50 84 40

→ **LE PRÉ CATELAN**

Bois de Boulogne route de Suresnes, Paris 16th  
Tel +33 (0)1 44 14 41 14 // [www.lenotre.fr](http://www.lenotre.fr)

## TOP RESTAURANTS

Of course, the classic restaurants of French gastronomy continue to receive purveyors of fine food in their sumptuous settings. After several months of renovation La Tour d’argent with its panoramic view on the cathedral of Notre-Dame reopened in September of this year; it is also renowned for its wine cellar – the most prestigious in Paris, with 450,000 bottles across 15,000 references. At the Palais-Royal, Le Grand Véfour welcomes all of Paris in a rich 18th-century setting, where Guy Martin proposes his now famous foie gras raviolis with creamy truffle sauce. The Pavillon Ledoyen, whose reputation goes before it, offers everything rolled into one with a view on the gardens of the Champs-Élysées and an extremely refined cuisine. Guy Savoy, in the kitchens of his eponymous restaurant likes the intimate atmospheres of the three rooms fitted out by Jean-Michel Wilmotte. The restaurant of the Hôtel Balzac, directed by Pierre Gagnaire, is also one of the French capital’s top restaurants: the exuberant chef, who “has to put poetry into his dishes”, has today gained a form of serenity and equilibrium that make his creations even more wonderful. Seeking to astonish his clients, he produces the most inventive menu in Paris.

Let us also mention the Arpège, Alain Passard’s restaurant, which serves supremely fresh vegetables cultivated organically in his own vegetable garden situated to the south-west of Paris. Then there is Joël Robuchon’s L’Atelier: a chic setting with a relaxed atmosphere, where one can take mini portions of dishes and make one’s own meal to measure. At Le Carré des Feuillants, Alain Dutournier revisits the cuisine of the South-West and puts the emphasis on a luxury gourmet lunch at an affordable price. Alain Senderens, the major figure of nouvelle cuisine, surprised everyone again by giving up the three stars awarded to him at his restaurant Lucas Carton. This charismatic chef has transformed the restaurant’s interior, opened a restaurant in his own name and reinvented his profession to offer three-star cooking at a low-cost price.

If you are a history and heritage buff, then go to Le Procope, the oldest cafe in Paris, established in 1686, which today cultivates a traditional bourgeoisie type of cooking. Or on the second floor of the Eiffel Tower, there is Le Jules Verne, which will open again this December, after important refurbishment work. Taken over by Alain Ducasse, it will welcome diners in a black decor with the signature of Slavick and Jean-Jacques Loup.

→ **LE CARRÉ DES FEUILLANTS**

14 rue de Castiglione, Paris 1st  
Tel +33 (0)1 42 86 82 82 // [www.carredesfeuillants.fr](http://www.carredesfeuillants.fr)

- **LE GRAND VÉFOUR**  
17 rue de Beaujolais, Paris 1st  
Tel +33 (0)1 42 96 56 27 // [www.grand-vefour.com](http://www.grand-vefour.com)
- **LA TOUR D'ARGENT**  
17 quai de la Tournelle, Paris 5th  
Tel +33 (0)1 42 63 48 18 // [www.tourdargent.com](http://www.tourdargent.com)
- **LE PROCOPE**  
13 rue de l'Ancienne-Comédie, Paris 6th  
Tel +33 (0)1 40 46 79 00 // [www.procope.com](http://www.procope.com)
- **L'ARPÈGE**  
84 rue de Varenne, Paris 7th  
Tel +33 (0)1 45 51 47 33 // [www.alain-passard.com](http://www.alain-passard.com)
- **L'ATELIER DE JOËL ROBUCHON**  
5 rue de Montalembert, Paris 7th  
Tel +33 (0)826 10 12 19
- **LE JULES VERNE**  
Tour Eiffel, Paris 7th  
Tel +33 (0)826 10 01 97 // [www.restaurants-toureffel.com](http://www.restaurants-toureffel.com)
- **LE PAVILLON LEDOYEN**  
1 avenue Dutuit, Paris 8th  
Tel +33 (0)1 53 05 10 01 // [www.ledoyen.com](http://www.ledoyen.com)
- **SENDERENS**  
9 place de la Madeleine, Paris 8th  
Tel +33 (0)1 42 65 22 90 // [www.lucascarton.com](http://www.lucascarton.com)
- **PIERRE GAGNAIRE // HÔTEL BALZAC**  
6 rue Balzac, Paris 8th  
Tel +33 (0)1 58 36 12 50 // [www.pierre-gagnaire.com](http://www.pierre-gagnaire.com)
- **GUY SAVOY**  
18 rue Troyon, Paris 17th  
Tel +33 (0)1 43 80 40 61 // [www.guysavoy.com](http://www.guysavoy.com)

## DID YOU KNOW?

From 1 to 30 November, the first edition of "Tables en fête" will put Parisian restaurants within everyone's reach. The objective is to promote the culinary talents of chefs and make the capital's great restaurants more accessible, to initiate a new public into gastronomic cuisine. Over 250 establishments – like Le Saut du loup, La Bastide blanche, Les Jardins de Bagatelle or Le Cou de la girafe – will be proposing gastronomic restaurants at a single and unique price : 19 euros at lunchtime and 33 euros at dinner time. It is highly recommended to reserve in advance.

Next year, in November 2008, it is planned to extend the operation to 900 Parisian restaurants, in five cities in the provinces (Lyon, Marseille, Bordeaux, Lille, Nantes) and five European cities (London, Berlin, Brussels, Barcelona, Geneva).

- **TABLES EN FÊTE**  
19 euros at lunchtime: starter, main course, a quarter of a litre of wine, or, main course, dessert, a quarter of a litre of wine.  
33 euros in the evening for dinner: starter, main course, dessert, a quarter of a litre of wine.  
Reservations : +33 (0)826 10 51 55  
[www.tablesenfete.com](http://www.tablesenfete.com)

