

# PARIS

CAPITALE

EXHIBITS  
CONCERTS  
RESTAURANTS

SUMMER  
**2017**  
SPECIAL ISSUE

## *The best of* **PARIS**

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**EMPORIO ARMANI RISTORANTE 6<sup>th</sup>**

149, boulevard Saint-Germain. Tel. 01 45 48 62 15.

www.massimomori.net

• Noon to 2:30pm and 7:30pm to 10:30pm • Open daily • Average price: €80.

**GOURMET** Mori, the most exquisite and refined Italian host in the city, also owner of the Mori Venice Bar in the Bourse district, needs no introduction. So it was with great pleasure and appetite that we rediscovered his food-in-shop at the Emporio Armani boutique on Boulevard Saint-Germain, next to the Brasserie Lipp and opposite Les Deux Magots and Café de Flore. Making a big comeback after major renovations, the location has been given a sleek and luxurious makeover. The gastronomic restaurant has been scaled down to 30 place settings, to expand the kitchen and improve dining comfort. It has welcomed the services of Massimo Tringali, former second in command to two-star chef Fabio Bragagnolo at the Casadelmar in Porto Vecchio. Everything on the menu featuring the best Italian producers have to offer is appetizing, like the succulent vitello tonnato made with veal from the Piedmont region (€32), the exceptional "culatello di zibello" ham from Massimo Spigaroli (€32 €), the rare Zavoli suckling pig with ash oil (€38), or the tiramisu goloso (€18). The perfect excuse to try the charming discovery menu (€90 for two starters, three dishes and a dessert), which you can accompany with the delicate citrusy notes of a 2013 Tasca d'Almerita Sicilian white wine (€45 per bottle, or €11 per glass). For a more informal nonetheless delicious break, head to the Armani Caffé on the ground floor, which is open 7 days a week non-stop from 9am to midnight (approximately €50 à la carte).



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**PERTINENCE 7<sup>th</sup>**

29, rue de l'Exposition. Tel. 01 45 55 20 96.

www.restaurantpertinence.com

• 12:15pm to 2pm and 7:30pm to 10pm • Closed Sunday and Monday

• Average price: €70 • Summer holidays: July 30 to August 31.

**GOURMET** Ryunosuke Naito from Japan and Kwen Liew from Malaysia, partners in work and in life, met in 2011 in the kitchens of Michelin-star chef Mickaël Féval's restaurant Antoine. Naito then honed his skills with Alain Solivérès, Yannick Alleno and Alain Ducasse, before creating the Bistrot Alexandre III. Now the young duo perform their show in this restaurant to a lucky eighteen guests. The chic and streamlined dining room is a relaxing space with a wave of wooden slats that rises up the walls and over the ceiling. A unique glass insert in the floor offers a glimpse of the wine cellar below, where grand crus and owner-grower wines are begging to be tasted. The menu gives pride of place to seasonal ingredients prepared with artful creativity, such as the delicious sea almonds, cockles and razor clams cooked in their juices with ginger (€24), the remarkable veal sweetbread tart with marrow and sherry jus (€29), the sublime red mullet with crispy scales, red wine sauce, chorizo condiment and parsley (€36) or the exceptional roasted lamb, pan-fried garlic leaf and herb condiments (€36), all flawlessly cooked. Kwen's desserts are equally stunning, as evinced by the delicate apple crunch with lemon mousse (€10). Fine and beautiful cuisine that could easily be awarded a star in the next Michelin guide! Lunch prix-fixe menus at €29 and €38. Six-course tasting menu at €85, or €135 with food and wine pairing.

**NEW****A NEOBISTRO AT THE HEART OF SAINT GERMAIN-DES-PRÉS**

From the day it opened, the long-awaited Racine des Prés has drawn foodistas from across Paris for the reboot of the now-closed Racines 2. With a location steps from Joël Robuchon's L'Atelier on a quiet little square, David Lanher knows the recipe for success. Let's not forget he is the head of a bistro empire (Racines, La Crêmerie, Caffé Stern, Au Bon Saint-Pourçain, Panache, to name a few). The decor is warm and inviting with its moldings, bistro bench seating and lively atmosphere. Working in affinity with chef Alexandre Navarro, he offers a classic menu with an inventive touch at affordable prices. Dishes change according to season and the chef's whim. We thoroughly enjoyed the green asparagus and artichoke barigoule, the thick slice of turbot and the pork rib. Adding flavor and depth to the dishes, the pan juices and reductions are prepared with precision. The wine list features nice little crus de terroir (Languedoc, Alsace, etc.), well presented by the sommelier. The service is already a victim of this success: count on almost an hour's wait for the starter before everything falls into place... with a smile. With such great value for money, Racines des Prés is set to be one of the most popular restaurants in the area.

**BISTRO****Racines des Prés 7<sup>th</sup>**1, rue de Gribeauval, 7<sup>th</sup>. Tel. 01 45 48 14 16.

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