

## RACINES DES PRÉS

## Racines des Prés

It had been years since my journalist pal Margaret Kemp and I had broken bread so we rolled the dice on the 15-day old Racines des Prés and they came up seven!



On the site of a former undistinguished café, chef Alexandre Navarro has brought his Michelin star training (Le Violin d'Ingres, La Grande Cascade to this cozy 46 seat space with a menu that is as beautiful to look at as it is to eat.

 $His suppliers, including from ager {\color{red}Martine}\ du\ Bois, boulanger\ DuPain\ and\ organic\ winemakers,\ are\ first-rate.$ 



The staff is young, knowledgeable and enthusiastic. Samuel, our English sommelier served Margaret a 2015 Beaujolais Blanc from Damien Coquelot to accompany her ravioles de champignons et noisettes in a velvet crab emulsion.



I was poured Bernadot's 2014 Haute Cote de Beaune for escabèche de moules et seiches (mussels and cuttlefish) with chick peas.

Margaret continued with the Beaujolais blanc for her delicate cabillaud with peas, kale and white asparagus in caper butter.



The tender onglet de veau with roasted potatoes in l'ail des ours and young greens was superb with a red from the Savoie-2013 Mondeuse from Antoine Petitprez.





Margaret's Creme onctuese au chocolat was surprisingly light but oh so good and I loved my soupe de fracases gariguettes, series de caret , menthe et oxalys-light and refreshing.

I'll be back soon with friends to explore more of Chef Navarro's cuisine.

1 Rue de Gribeauval, 75007 Paris 01-45 48 14 16 Closed Sat Lunch and Sunday

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