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**Bountiful Burgundy:  
A Gourmet Tour**

**The Winemakers of  
Louis Jadot**

**Paris: Where the  
Bobos Are**

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# A la Carte

by Alexander Lobrano



Pierre Sang in Oberkampf

## PARIS

### Intriguing Style

Although it's a major inconvenience that **Pierre Sang in Oberkampf**, Franco-Korean chef Pierre-Sang Boyer's dauntingly popular small-plate, table d'hôtes-style restaurant in the 11th arrondissement doesn't take reservations, his nervy and very inventive cooking is good enough to warrant the necessary effort required to score a table here (arrive early). Ever since it opened in June, it's become such a neighborhood favorite that many locals come every other night. What tantalizes them are dishes like sea snails with chopped radishes and lentils, or sautéed foie gras in a deglazed sauce with honey, vinegar and pomegranate grains. A composition of wild asparagus, green beans, Cape gooseberries and Parmesan offers a fascinating spectrum of tastes and textures.

Working with often offbeat and strictly seasonal ingredients, Boyer's cooking is light, vivid and influenced by the aesthetics and *umami*-loving kitchens of Asia. Two perfect examples: a bright green sorbet of baby peas with wasabi and fine shavings of white asparagus, and herring with sour cream, potatoes and cauliflower. There's also an excellent selection of wines served by the glass. This intriguing restaurant offers an interesting window on the creative ferment in one of Paris's up-and-coming young neighborhoods, and on the cosmopolitan way in which contemporary French

cooking is evolving. *55 rue Oberkampf, 11th. No phone. €40. Wines start at €15*

## PARIS

### The Real Thing

Sometimes there seems to be a serious mismatch between the ambitions of Parisian restaurateurs and what millions of people around the world hope to eat when they come to Paris: bona fide, old-fashioned bistrot cooking. For many reasons—it's time-consuming to prepare, many Parisians would rather eat in a lighter, more contemporary vein—it gets harder and harder to find good traditional French food. That's why **Le Temps des Cerises** in the Marais was such a terrific recent discovery. When I first spotted it, my immediate reaction was that no place as pretty and well preserved as this little 18th-century house, with a red and gold, picture-perfect mosaic facade and geraniums in its second-story window boxes, could be anything but a tourist trap. The minute I stepped through the door, however, I knew I was wrong,

since serious and sincere young restaurateur Grégory Detouy was so welcoming.

With its zinc-clad bar, bentwood chairs and a blackboard menu frame adopted from Hector Guimard's Art Nouveau Métro entrances, the lively little place couldn't possibly look more like everyone's idea of a great little Paris neighborhood bistrot. Chef Pascal Brébant's menu is very clever too, offering a tempting array of Gallic classics, including *escargots*, *boudin noir façon Parmentier* (shepherd's pie made with blood pudding) and steak Paname—an *entrecôte* (rib steak) with a shallot-garlic-and-fresh-herb vinaigrette. (*Paname* is a slang nickname for Paris.)

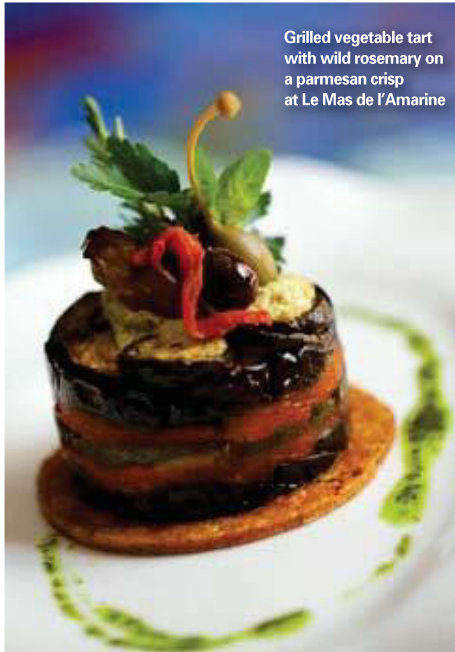
Brébant adds a few lighter contemporary dishes too: lamb marinated in lime juice with spices, for example, or salmon steak with sage and a Port-vinegar-spiked cream sauce. Craving a classic bistrot feed, I was delighted with my starter of smoky Morteau sausage and warm potato salad, followed by a steak with delicious homemade *frites*, while my tablemate was equally pleased by eggplant caviar with seared tuna, and then salmon.

Detouy pours a nice selection of reasonably priced wines by the glass, carafe and bottle, which makes a meal here a terrific buy, especially for the Marais, an area lamentably oversupplied with places like the wine bars Glou and JaJa, which add insult to injury by being mediocre as well as overpriced. **Le Temps des Cerises** is open on Sunday, too. *31 rue de la Cerisaie, 4th, 01.42.72.08.63. Lunch menu €13.50, Sun brunch €22; à la carte €30. Wines start at €18.50*



Le Temps des Cerises

Pierre Sang © Niki Photograph; Cerises Courtesy Le Temps des Cerises



Grilled vegetable tart with wild rosemary on a parmesan crisp at Le Mas de l'Amarine



Le Mas de l'Amarine

## SAINT-REMY-DE-PROVENCE

### Under Southern Skies

The hotel-restaurant **Le Mas de l'Amarine**, in an enchanting old stone *mas*, or farmhouse, just outside of Saint-Rémy-de-Provence, has caused a local sensation, earning accolades for the charming welcome and winning 1950s retro decor by Alice Monnier and the excellent market-driven cooking of her partner Bernard Coloma. A graduate of the Lausanne hotel school, Monnier met Coloma while they were both working at the superb *Domaine de Murtoli* in Corsica, and they hatched a dream of creating their own special place under the southern French sun. The hotel opened after being renovated several years ago, but the restaurant is just a year old, and it serves up exactly what everyone wants to eat in Provence—incredibly fresh



Autour du Beurre

seasonal produce cooked in a Provençal tradition with a shrewd contemporary touch. The menu changes with the seasons, *bien sûr*, but on a beautiful Indian summer night, I loved every bite of my meal: red tuna ceviche with a salad of Granny Smith apples and avocados; rack of lamb served under a glass dome with smoldering herbs and a side dish of white beans cooked with sage; and poached white peaches with lemon verbena sorbet. *Ancienne Voie Aurélie*, Saint-Rémy-de-Provence, 04.90.94.47.82. [www.mas-amarine.com](http://www.mas-amarine.com). Lunch menu €29–€35, à la carte €65. Wines start at €24

## SAINT-MALO

### Buttered Up

If you love butter the way that I love butter, it's worth making a pilgrimage to master butter maker Jean-Yves Bordier's new restaurant **Autour du Beurre** in Saint-Malo, on the coast of Brittany. Bordier furnishes butter to many of the great chefs of France and has won renown for his seasoned butters, all of which are sublime: smoked salt, seaweed, *yuzu* (Japanese citrus), *piment d'Espelette* (Basque red pepper) and vanilla. His new restaurant showcases the wonderful, simple cooking you can do using his butters as condiments. Stopping by recently, we tried an excellent filet of turbot with cauliflower purée made with that heavenly smoked-salt butter, and a steak garnished with *piment d'Espelette* butter was just as good, and apple crumble made with the vanilla butter provided a fine finish.

In Paris Bordier butters are sold at the Grande Epicerie of Le Bon Marché department store, Lafayette Gourmet at Galeries Lafayette and the Breizh Café in the Marais, among other outlets. Note that the butters make wildly popular presents for the folks at home—I wrap them in aluminum foil

and stock them in Tupperware containers for long-distance air travel. 7 rue de l'Orme, Saint-Malo, 02.23.18.25.81. Lunch menu €12–€15; à la carte €35. Wines start at €14 ■

Prices are approximate, per person without wine.

Alexander Lobrano's book *Hungry for Paris* is published by Random House. [www.hungryforparis.com](http://www.hungryforparis.com)

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