

Chris Moore's recommended restaurants

- I'Amuse Bouche.** In the 14th, just off Avenue du Maine at 186 rue du Château. Very friendly hole-in-the-wall with excellent, creative food. I had a fantastic dish of escargot and mushrooms, with a bottle of Savigny-les-Beaune '99 Nuits-St. George. Closed Sunday and Monday. 01 43 35 31 61.
- I'Atelier du Joel Robuchon.** 45, rue de Babylone, just off rue du Bac near the top end of St. Germain. There is no handle on the door; you have to wait until they open it. Reservations are only taken for the uncivilized hour of 6:30, although we got our revenge by staying until 10:30 --- otherwise you simply wait in line. Many small dishes, most of which are 16-25 Euro --- such as St. Pierre piment doux et chorizo, supreme de pigeon au chou et foie gras, papillote de langoustine croustillant au basilic, ravioli de Langoustine truffe (I ordered another one of these for dessert). The tasting menu was worth 97 Euros and was worth every centime, along with excellent wines by the glass recommended by the waiter. 01 40 62 73 79 (but I recommend stopping by in person).
- I'Avant Gout.** Just off Place d'Italie, 37 rue Bobillot. Marvellous house cocktail with Chartreuse and champagne, creative food, and friendly service. Closed Sunday and Monday. 01 45 81 14 06.
- Brasserie Balzar.** One of the grand old brasseries, on rue des Ecoles in the 5th. Read the piece about this place by Adam Gopnik in Paris to the Moon; it was recently taken over by Group Flo, but I still had a great time there with roast chicken and a good bottle of Bordeaux.
- Les Fetes Galantes.** In the 5th, just below the Pantheon at 17 rue de l'Ecole Polytechnique (where the university used to be), a tiny place with 8 or so tables. Bibi, the Egyptian chef, cooks French food with some lovely touches --- a veloute du pleurotte with curry, confit de canard with almonds and honey, tarte poire, or profiteroles --- all for only 24 Euro. On one wall is a set of brassieres from happy customers. Open 7 days, except Sunday lunch. 01 43 26 10 40. Reservations helpful since they've been getting good reviews lately.
- Georges.** Ride the habitrail-like escalator to the top of the Pompidou and enjoy the wonderful view in sculptural pods. Expensive, a bit snooty, good food, but the best thing is the desserts; the pastry chef is very well-known, and the raspberry macaron is to die for.
- Lavinia,** 3-5 boulevard de la Madeleine. A 3-story wine store, where you can have any bottle you desire with your lunch, at store prices. We had a lovely Pommard with our sardines after gazing at the four-figure bottles of '85 Petrus in the cellar. 01 42 97 20 27.
- Ma Salle a Manger.** We wanted to sit and enjoy a glass of wine on the Ile St. Louis; they encouraged us to do so, so we stayed for dinner. The high point was a foie gras appetizer with vanilla and apple --- fantastic. Friendly service (tolerating my execrable French) and good wines. Place Dauphine, 01 43 29 52 34.
- Le Petit Prince de Paris.** 12 rue de Lanneau. We ended up here late one night after Les Fetes Galantes was closed; they serve at least to 12 and often later. Food not fantastic, but good, and a very cozy atmosphere. 01 43 54 77 26.