

Favorite Restaurants in Paris in 2000

On rue des Entrepreneurs, at number 62, is Le Tire Bouchon (the corkscrew). The proprietors are Isabel and Laurent Floury. This is our favorite place. The food is exquisitely good, and the prices are wonderfully low. Telephone 01-40-59-09-27.

Near us, at 34 rue Letellier in the 15th, is the Restaurant La Follet rie. I read about it in "Where" magazine. The chef, a young man named Fr d ric Breton, runs this tiny restaurant with help from his father, and from a young woman who we think is his wife or fianc e. It is not too expensive, and the food, which is a combination of traditional and nouvelle, is superb. Telephone 01-45-75-55-95. Closed Sunday and Monday.

When we take a pleasant walk down Avenue Emile Zola toward the Seine, we come upon a lovely restaurant called Oh! Duo. This place also has absolutely superb food, a bit more on the traditional side than La Follet rie. The chef is Joel Valero. Prices are very reasonable. This place, and La Follet rie, would be our first choices almost anytime. Telephone 01-45-77-28-82; fax 01-45-75-09-31. 54 avenue Emile Zola. Closed midday Saturday; closed Sunday and Monday eve.

A terrific caf  that we discovered fairly late in the summer is just over the line in the 7th arrondissement, on rue Cler at the corner of rue Bosquet. This place, Caf  du March , has lots of tables outside under a substantial awning, and it is on the pedestrian-only section of rue Cler. The salads are enormous and wonderful, as are the hot main courses. Each costs only about \$7 or \$8. And I think it is open on Sunday and Monday!

We only ate there once this year because the place closed earlier for vacation than it did last year, but we still really love Le Vieux Pressoir, 364 bis rue de Vaugirard, far south in the 15th. This is strictly traditional French cuisine, including some country-style dishes. Telephone 01-45-32-78-26. Closed Sunday and Monday.

Just outside the M tro stop at Emile Zola is a terrific North African place called Le Tipaza. It is open 7 days a week, and seems to have been open this entire month of August. It is really popular, and by 9pm the place is packed. The couscous and roasted/grilled meats are terrific, and the prices aren't bad at all. A big pot of roasted vegetables comes with the couscous. The d cor is fun – lots of very decorative plasterwork and tile, and a marble floor. 150 avenue Emile Zola, Telephone 01-45-79-22-25. Fax 01-45-79-22-65.

Over near the  cole Militaire and Unesco and Place Cambronne, at 29 avenue de Lowendal, is a pleasant caf /restaurant called Le Sept Quinze. We only ate there once, and our food was fantastic. However, the gals next to us were served some fish that wasn't really fresh. I think that was just a fluke. Anyway, I hesitate to order fish in Paris unless I have good reason to believe it will be fresh. I admit, I'm an islander who is snobbish about freshness of seafood. Telephone 01-43-06-23-06. Fax 01-45-67-14-11.

When you need to eat and it is an odd hour (say, 3:30 in the afternoon), or when you want something light that won't take forever, Oh! Poivrier! comes to the rescue. This is a chain of about 12 restaurants/caf s in Paris, and the one we go to is on Avenue de la Motte Piquet, between Boulevard Grenelle and the  cole Militaire. It is open from 11:30 am to midnight seven days a week. It is a good place to eat outside, but also inside, on a hot day, because it is air conditioned.

Kind of expensive, but really nice, is Aux Trois Chevrons, at 148 avenue F lix-Faure. This place is run by Serge Bonis (a good friend of Jean Paul on Sanibel). It features top-quality traditional

French cuisine. The location, way south in the 15th, is nice because the walk there, along avenue Félix-Faure, is so pleasant.

If you're looking for something different – a really intensive experience – try the Corsican restaurant called Le Beau Violet at 92 rue des Entrepreneurs. A Corsican named Roger runs this place, and the food is strong, including the cheese. You must bring a large appetite. He will not be happy if you skip a course. The place is fun. Closed Sunday. Telephone 01-45-78-93-44.

Another local place with intensive food is Le Saint-Vincent, at 26 rue de la Croix Nivert. Again, you better bring your appetite. The portions are HUGE. Specialties include the country cuisine of the Lyonnaise, Beujolaise, and Vin de Pays regions, as well as coq au vin and sausages. We went there at lunch, and the place was packed with businessmen (but not the types who wear fancy suits). That's always a good sign. Don't get the sausage unless you are accustomed to strange food and you can eat a lot of it. The chef is Pierre Cambin. Closed Saturday midday and Sunday. Telephone 01-47-34-14-94.

Tom's favorite local Indian restaurant is Banani at 148 rue de la Croix Nivert. I like it, too, but find the sauces to be a bit Frenchified and mild. The red fried onions (an appetizer) are out of this world – soooo wonderful. Telephone 01-48-28-73-92 or 01-48-28-68-73. Fax 01-40-45-04-45.

My favorite local Indian restaurant is Lal Quila. The sauces are great – really spicy, the way Indian food should be. The korma (spelled Qorma here) is just about as good as the Indian Oven's in Columbus – and that means it is just about perfect. The restaurant has a magnificent dining room with fancy chairs, stained glass windows, fancy walls, ceilings, floors, and a big replica of the Taj Mahal at one end. 88 avenue Emile Zola, Telephone 01-45-75-68-40. Fax 01-45-79-68-61.

Our standby Italian place, our home away from home, the place where we love to go on Sunday or Monday evening, is the Della Piazza, facing the Place du Commerce. They love us, we love them. The veal scallopini Normande and du Chef are wonderful. So is the salad with chevre. The Italian wines served are Classico. Many people like the pizza there – I avoid the ones with a raw egg in the middle.

If you find yourself up on the rue de Rivoli near the Tuileries, have lunch or dinner at Angelina's, a famous tea room. The meals are great, and very reasonably priced. The large dining room is fairly elegant.

In the 5th arrondissement, near the Seine, is a fine restaurant that is actually part of a hotel called Degrés de Notre Dame. It is a superb place for outside dining, located on a quiet street (10 rue des Grands Degrés). Because it is part of a hotel, I think it is open seven days a week, and its card seems to imply that it is open 24 hours a day! That I find hard to believe, because the food was too good. Telephone 01-55-42-88-88. Fax 01-40-46-95-34.

In the 6th arrondissement, at 10 rue Mabillon, is a place called Aux Charpentiers, where we had a really nice lunch. The card says the proprietors are Pierre and Colette Bardeche, but we saw only middle aged men working there. The waiters were fussy in that old fashioned French restaurant way. The place had several interesting wood carvings on display – pieces that carpenters used to use to show off their skills, I think. Open seven days a week, till 11:30 pm. Telephone 01-43-26-30-05. Fax 01-46-33-07-98.

If you find yourself in Reims, you simply MUST eat at the Restaurant Aux Santons. This is in an out-of-the-way, non touristy part of the city, at 46 rue du Jard. The cuisine is Provencale. The prices are ridiculously low, but I think we may have had our best meal of the summer here. The place was packed with locals, including business people. That's saying a lot, because we've eaten very well! Telephone 03-26-47-96-06.

