

# TOP 10 BEST IT RESTAURANTS

JANUARY 2012

Tables where you'll never ever get a table without reservation...weeks in advance! Top 10 restaurants where "everybody who's anybody" wants to go most.

# HOTEL BALMORAL PARIS - CHAMPS ELYSEES

1st

## 1 KEI

**5 rue Coq Héron (+331 42 33 14 74) Tue/Sat lunch and dinner**  
The Chef Kei Kobayashi has worked 7 years with Alain Ducasse (Plaza Athénée) but he hasn't forgot to be Japanese roots. It's poetic, sophisticated and delicate.  
*Dinner* : 2 menus of 6 or 8 dishes (85 to 95€). Great lunch menu for 38€.

★ IT-PARIS LABEL: AESTHETIC DELIGHT

## 2 SPRING

**6 rue Bailleul (+331 45 96 05 72) Tue/Sat dinner 20/22:30 - Wed/Thur/Fri lunch 12/15**  
American-born chef Daniel Rose spent time at Le Meurice before opening the first location of Spring in the 9th. Now he moves the project to sleeker, more central digs where his deft approach to seasonal cooking can impress a larger number of fanboys.

*Dinner* : unique 5 courses menu for 74 € and 40 € for lunch

★ IT-PARIS LABEL: AMERICAN CHEF'S PLACE

+ The "tapas bar table d'hôte" downstairs doesn't need any reservation, so come early, or late if you want to enjoy Mr Rose cooking with an exquisite glass of wine.

++ Spring Boutique, Rose's wine shop down the block, is a must-visit. 52 rue de l'Arbre Sec (+331 58 62 44 30)

## 3 YAM'TCHA

**4 rue Sauval (+331 40 26 08 07) Wed/Sun 12:15/13:30 Wed/Sat 20/22**

Adeline Grattard (formerly Astrance) serves inspired French-Chinese dishes, with teas to match (her husband is the tea expert). If you understand the principle of reservation, you've already put one foot in! iT-Paris gives you the tip : every first Friday of the month you may reserve for the following month...

*Dinner* : menu 85€ (combo tea and wine) + lunch 50€ (except on WE)

★ IT-PARIS LABEL: DELICATE FUSION FOOD

2nd

## 4 FRENCHIE

**5 rue du Nil (+331 40 39 96 19) Mon/Fri 2 services: first 19:00 and second 21:30 (what they say!...)**  
Gregory Marchand is young, talented and his restaurant is fully booked but he still isn't "bigheaded". Frenchie was his nickname in NYC

and at Jamie Oliver London. Delicious food, more than fair price and cozy ambiance. Reservations can take ages except if you agree to eat at 7 PM...  
*Dinner* : menu 34-38 €

★ IT-PARIS LABEL: EXCELLENT

+ If unlucky to get a table, try the recently opened little wine & tapas bar right in front. It's the same owner!

6th

## 5 AGAPEE SUBSTANCE

**66 Rue Mazarine (+331 43 29 33 83) - Tue/Sat 12/14 - 20/22**  
The Chef, David Toutain who formerly worked at Arpège, takes you on a journey of flavors. Only 18 seats around the counter and the open kitchen, which allows you to follow the achievement of all dishes – and for lovers 3 tables of 2!

*Dinner* : 2 menus 99 and 169€ (with wine). Lunch menus at 39, 51 and 65€.

★ IT-PARIS LABEL: GENIUS

8th

## 6 NEVA

**2, rue de Berne (+331 45 22 18 91).**

**Open lunch and dinner. Closed Sundays and Sat lunch.** Beatriz Gonzalez, the Mexican Chef was formed at the Bocuse Institute and has made her classes at Senderens and the Grande Cascade. Yannick Tranchant was formerly the pastry chef at the Grande Cascade. Together they form an explosive duo. The cuisine is inventive and fantastic and the value for money incredible! Run...

*Dinner* : 3 courses menu for 37€

★ IT-PARIS LABEL: DON'T MISS

11th

## 7 CHATEAUBRIAND

**131 Avenue Parmentier (+331 48 06 58 41) - Tue/Sat 19:30/20:30 with reservation and from 21:30 without reservation (4 persons max)**

Iñaki Aitzpitarte has become more famous than a rock star at Le Chateaubriand... Don't ask for a date, take what you are proposed! This little bistro has just been included in the 10 best restaurants in the world (San Pellegrino's 50 best restaurants in the world).

*Dinner* : 5 courses fixed price menu 50€.

★ IT-PARIS LABEL: SMART & SHARP

+ If you don't get a table, try LE DAUPHIN next door same owner (check our IT "TOP 10 Bar à Manger").

16th

## 8 AKRAME

**19 Rue Lauriston (+331 40 67 11 16)**  
Another "alien genius cook", Akrame Benallal was formerly trained by Pierre Gagnaire and Feran Adria... Do we need to say more? Subtle, sensitive, impressive...

*Dinner* : 2 menus 50 and 70€ + Lunch menus at 25 or 35€.

★ IT-PARIS LABEL: GENIUS

18th

## 9 GUILLO GUILLO

**8 rue Garreau (+331 42 54 23 92) Tue/Sat 2 services first at 19:30 & second at 21:30**

Eiichi Edakuni, a renowned Japanese chef has left Kyoto to settle in the heart of Montmartre. A tiny black restaurant with an open kitchen where the chef's choreography is worth to be seen.

*Dinner* : unique 7 courses menu at 45€. A round trip to Japan without the airplane ticket!

★ IT-PARIS LABEL: GENIUS JAPANESE MUST

20th

## 10 CHATOMAT

**6 rue Victor Letalle (+33 1 47 97 25 77) - Wed/Sun 19:30/23**  
A little hidden gem in a "not so fancy" neighborhood, but it's worth the trip!

A fun melting pot, the two owners Alice and Victor (formerly Gavroche London, Ledoyen & L'Arpège Paris) are a bit Italian, a bit Brazilian, a bit French...and you feel it in the plate.

*Dinner* : from 35 to 50€.

★ IT-PARIS LABEL: HIDDEN GEM

