



Going Global

Paris restaurants
serve up a world
of innovative cuisine

maven Terence Conran's much hailed arrival in the heart of Saint-Germain-des-Prés. His magnificent dining room at Alcazar is casually sleek, all open spaces and natural light. The setting, in fact, is a star attraction, as is the pristine open kitchen. And it's not without humor—witness the portrait of Tintin's General Alcazar greeting you at the entrance. The food too has the great merit of not taking itself too seriously. The seafood dishes incorporate the finest ingredients, such as fresh belon oysters from Brittany. And the chefs, who hail from any number of prestigious kitchens, are unpretentious enough to maintain an international, modern brasserie atmosphere. The FF180 prix-fixe menu includes a generous tomato tart, an equally appetizing sea bream filet served with spices and couscous, and, for true gourmands, roasted pear in caramel. The aligoté from the vineyards of Aubert de Vilaine, the proprietor of Romanée-Conti, is a perfect example of Alcazar's philosophy: quality amid simplicity.

On the posh avenue George V, the ultra-hip Café Mosaïc has revealed a gift for blending the flavors of the world with a Parisian touch. The decorator took a few risks with the orange chandeliers and the serving staff's chocolate-colored uniforms. But the combination is very stylish, fun and—for once—really new. So is the food. Chef Paul Pairet, who has spent time in Hong Kong and Sydney, knows his range and enjoys sharing the sensations of a world traveler. He also has talent, imagination and an impish wit: Anise-steamed crayfish are served in a mason jar with three sauces from different continents. Coquilles Saint-Jacques are held shut

by clothespins. Pork is served in a pumpkin. A magnificent braised lamb is pierced by a bone like an aboriginal hairdo. Everything is lively, elegant and lives up to its promise.

For sheer novelty value, though, head to Lô Sushi. The big attraction is a conveyor belt that circles the counter. You can't help but be hypnotized by the little multicolor saucers of soup, salad and sushi passing by. Everything is color-coded by price, but it's still easy to get carried away. The sushi is extremely fresh, and the makis and temakis add a note of originality. Yet what is it that will make you linger after lunch? The cream-filled waffles from Chez Meert, the best pastry shop in Lille—a city thus far not generally associated with the Land of the Rising Sun! ☺



Café Mosaïc (top) and Alcazar (above) are among the new crop of Paris restaurants that are combining world cuisine with a sleek, casually sophisticated decor.

ADDRESSES

Chen-Soleil d'Est 15 rue Théâtre, Paris 15^e; Tel. 1/45-79-34-34. About FF450.

Spoon Food & Wine 14 rue de Marignan, Paris 8^e; Tel. 1/40-76-34-44. About FF300.

Alcazar 62 rue Mazarine, Paris 6^e; Tel. 1/53-10-19-99. About FF250.

Café Mosaïc 46 avenue George V, Paris 8^e; Tel. 1/47-20-18-09. FF300.

Lô Sushi 8 rue de Berri, Paris 8^e; Tel. 1/45-62-01-00. Dishes from FF15 to FF40.

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