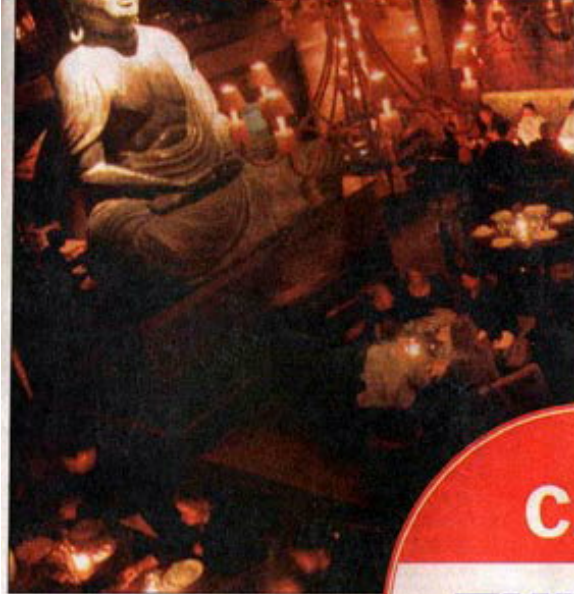


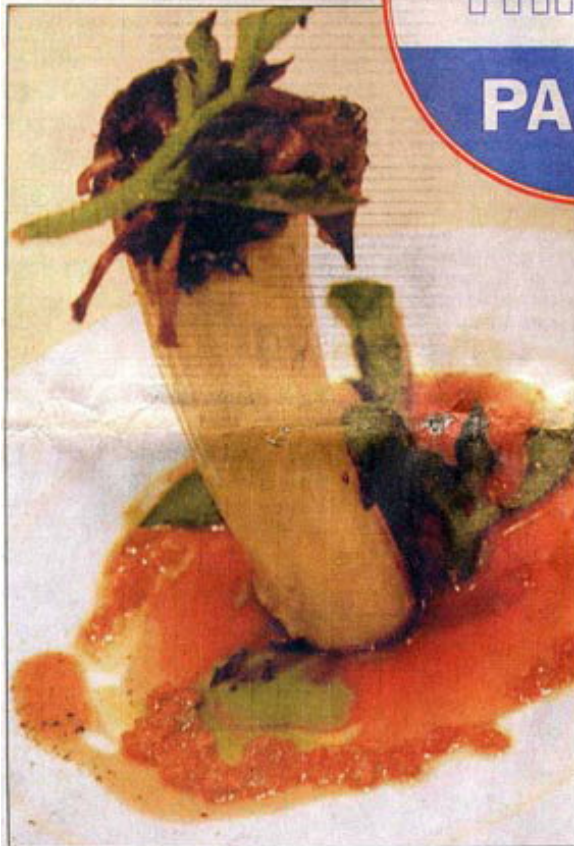
The French Learn to Speak Fusion

By WILLIAM GRIMES

PARIS
THERE is a dessert in Paris called the wonton kumquat Nutella. It cannot be found in Escoffier, or anywhere else, for that matter. Served at a new Right Bank restaurant called Café Mosaïc, the kumquat surprise comes in a bamboo steamer that holds a very undessert-like display of three soft wonton envelopes, each containing a whole kumquat and a small puddle of molten Nutella, the commercial chocolate and hazel-



CAN
THIS BE
PARIS?



Photographs by Gary Gundersen for The New York Times.

JUST DON'T ASK FOR FRITES New restaurants in Paris are decidedly un-French in their design and menus, which feature fusion dishes. The Buddha Bar, top left, is a tropical stage set with pan-Asian food. Anise-steamed shrimp is served in a mason jar, top right, at Café Mosaïc, which also presents escargots in a bone, bottom left. At Alcazar, above right, a seafood stand is part of the spare décor.