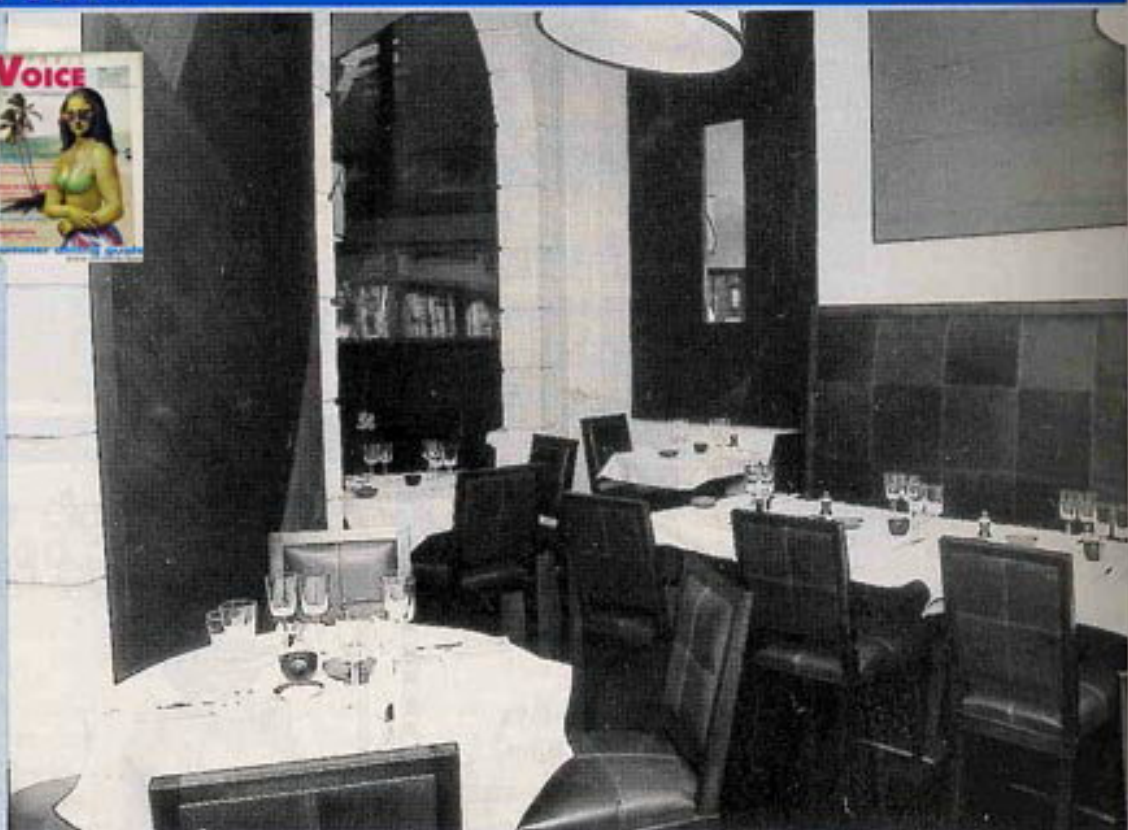


## SUMMER RESTAURANT GUIDE

*marchand de vin* or green pepper sauces as well as hand-cut fried potatoes. Open daily, 26-28, *cour St-Emilion*, 12e, M<sup>o</sup> Cour St-Emilion (Météor line,) tel: 01.44.74.09.09, ☎☎

**Les Ministères.** Just around the corner from the Musée d'Orsay, this large and attractive restaurant is particularly lively at lunch but is soothingly sedate on Sundays and in the evenings. The decor features high, art nouveau glass ceilings, pretty lights and ornate columns. The 175F menu is hard to resist and offers a large choice of three courses, plus wine and aperitif. Gaspacho is a good summer choice, as is the *frûte d'éperlans* or the creamy vegetable bavarois. The rack of lamb is particularly good, and the portions very generous. Open daily, 30, *rue du Bac*, 7e, M<sup>o</sup> Rue du Bac, tel: 01.42.61.22.37, ☎☎

**Spoon.** An understated, sleek interior is the setting for that rare thing: a concept restaurant that works. Despite the competition from the newly reopened Avenue restaurant a few doors down, Spoon continues to pack them in by offering a sophisticated spin on a melange of international cuisines, playfully inviting the diner



Café Mosaïc

## George is back

New bars and restaurants revive ave. George V

The hit of the newer establishments is the **Café Mosaïc**. Covering similar territory to Spoon, Chef Paul Pairet plays with the notion of encounters between different national cuisines. The sleek, neo-minimalist interior with its warm chocolate and coffee colors and spacious seating is a delight, and serves as a tea room in the afternoons.