

## DINING



(Cards: AE, DC, V). 24, bld. Malesherbes, 8th. T: 01.55.27.12.57. M: Madeleine.

**CAFE MOSAIC**—A slick, sophisticated interior just off the Champs-Élysées with a menu of “*cuisine de voyage*.” Try a swordfish sashimi appetizer or caramelized mackerel. The chocolate *nems* (spring rolls) sound strange but taste superb. Set menus 105FF, 135FF (breakfast), 180FF-220FF (L). àlc 300FF. (Cards: AE, D, JCB, MC, V) 46, av. George V, 8th. T: 01.47.20.18.09. M: George V.

### CHAMPS ON THE CHAMPS

IN A DELICIOUS VICTORY FOR PEOPLE WHO love good food, the Champs-Élysées and its side streets are becoming a thriving restaurant district. Fast-food places may still hog the avenue itself, but after a spate of recent openings, including Alain Ducasse's bistro Spoon, Food & Wine; La Grande Armée, a stylish and very good modern brasserie with non-stop service; Lô Sushi, the hugely popular conveyor-belt sushi bar; and Sean Penn and Johnny Depp's (temporarily-named) Man Ray, where the only thing that's surreal is the number of top models in the crowd, there are now two more. L'Etoile, formerly

L'Arc, has been transformed by a new team, including the owner of the chic La Maison Blanche on avenue Montaigne, and the new look is sleek and simple, the better to flatter the superb view of the Arc de Triomphe from the top floor dining room already pulling a very trendy crowd. Try the oyster-filled ravioli, roast pigeon with dried fruit, or for a stylish snack, sample the *tapas de luxe*, served in the bar.

Café Mosaïc, near the corner of avenue George V, is a handsome restaurant decorated with soft minimalism — dark wood floors, leather upholstered chairs and wrought iron light fixtures with vanilla shades. The inventive menu reflects the peripatetic career of young chef Paul Pairet, who worked with Joël Robuchon and José Lampreia (founding chef of La Maison Blanche) before spending several years in Hong Kong and Sydney. Starters like *crevettes en pot*, shrimp steamed with lemon and dill and served with three sauces (soy, Béarnaise, and sweet and sour) and main courses such as lamb shank with sesame cream and apricots demonstrate his intelligent and nuanced approach to creating a self-described *cuisine de voyage*, a hybrid kitchen where East meets West with dramatic presentations. Note, too, that the restaurant serves breakfast and is open daily.

For addresses, see Hot Tips Info page 52. ☐