

THE BEST OF CULTURE,
TRAVEL & ART DE VIVRE
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France

magazine

...
A TOAST TO
Baccarat's
250TH ANNIVERSARY!

...
WHY
Paris
IS ALWAYS A
GOOD IDEA

...
Albertine
DEBUTS IN
MANHATTAN

Bon Voyage

Notes for the savvy traveler

● Christian Lacroix lends a couturier's touch to Hôtel Jules César.

TASTE SENSATIONS

This fall marks the 25th anniversary of the annual **Semaine du Goût**. What began as a way to educate French schoolchildren in healthy eating has become a chance for culinary professionals to share their passion for food with the general public; highlights include demonstrations led by top chefs ("Ateliers du Goût") and restaurants offering special fixed-price menus that show off their creativity ("Tables du Goût"). New for 2014: the participation of food trucks. Oct. 13 through 19; *legout.com*. —HSH



CHIC SLEEPS

- Located in a Haussmannian mansion off the Champs-Élysées, the 40-room **Hôtel la Réserve Paris** is the third collaboration between French hotelier and vintner Michel Reybier and renowned decorator Jacques Garcia. Antique furnishings, muted lighting and rich fabrics evoke the elegance of the Belle Époque, with suites boasting personal butler service. Other amenities at this five-star establishment include a lounge, private bar, library, restaurant and spa complete with a 52-foot indoor swimming pool. *Opening in November; lareserve-paris.com.*
- Couturier Christian Lacroix contributed his unique design talent to Arles's new five-star **Hôtel Jules César**. Housed in a 17th-century Carmelite convent, this 52-room establishment boasts an eclectic ambiance; spare modern furnishings are complemented by locally inspired art and fabrics while other décor elements reference the building's monastic history. Lou Marqués, a fine-dining restaurant helmed by chefs Pascal Renaud and Joseph Kriz, offers refined, Provence-inflected fare. Other attractions include an outdoor pool and lovely Mediterranean garden. *From €149 (check online for special deals); hotel-julescesar.fr.*

Julia Sammut and Heather Stimmiller-Hall contributed to this section.



GUIDES

- **The Best Loved Villages of France** by Stéphane Bern. Based on a successful television series, this new volume showcases 44 of France's loveliest communities. Spanning the entire country, from Wissant on the northern coast to Villefranche-de-Conflent in Languedoc-Roussillon, it offers a snapshot of local history, culture, architecture, foods and crafts. *Flammarion, \$34.95.*
- **100 Places in France Every Woman Should Go** by Marcia DeSanctis. This engaging new guide transcends the genre. Packed with fascinating historical accounts and entertaining anecdotes, it introduces readers to a wealth of artistic, literary and architectural landmarks, natural treasures and great places to eat and shop. *Travelers' Tales, \$19.95.*



Bon Voyage

Notes for the savvy traveler

PAPER TRAIL



● The circus-themed Clown Bar.

TABLE TALK

● Once the staff dining room of the Cirque d'Hiver, the historic **Clown Bar** is known for its painted-glass ceiling adorned with circus scenes and its Sarreguemines ceramic clowns. Its new owners have not only given this whimsical eatery a much-needed facelift, they updated the menu as well. Chef Sota Atsumi delivers a bravura performance with his fried bulot snails, raw bonito in horseradish and tosazu sauce, and lemon tart with sesame and blackberry honey. €5 to €26; 114 rue Amelot, 11^e; Tel. 33/1-43-55-87-35.

● Chef Daniel Baratier and sommelier Alexandre Céret went AWOL from Le Sergent Recruteur this past spring, opening **Les Déserteurs** in the up-and-coming 11th arrondissement. It's a minimalist showcase for Baratier's refined but unfussy neo-bistro fare, and at €28, the lunch menu is amazing: unforgettable zucchini drizzled with praline vinaigrette; Lake Lemman

whitefish in a yuzu bouillon; artichoke accompanied by a maritime mesclun salad of glasswort, samphire and sea beet; a deconstructed cheesecake served with Kalamata orange sorbet and garnished with purple shiso leaves.... Plus there's an extensive wine list. *Lunch menus at €28 and €35, dinner menus at €45 and €60.* 46 rue Trousseau, 11^e; Tel. 33/1-48-06-95-85.

● **Le Servan** has been hot since day one. A major reason: Chef Tatiana Levha, previously of Arpège and L'Astrance. The bistro's light, airy décor complements her beautifully presented gourmet fare, which includes such temptations as conch prepared with Thai basil and red chili bouillon, pollock in *beurre blanc*, and "praline rose" tart served with yogurt ice cream. *Lunch options from €16 to €23, dinner around €35;* 32 rue Saint-Maur, 11^e; Tel. 33/1-55-28-51-82. —JS



● A fall dessert at Les Déserteurs combines Tahitian vanilla ice cream, cheesecake mousse, rhubarb confit and hazelnut crumble.



GETTING MEDIEVAL

Les Ateliers du Palais at Avignon's Palais des Papes is offering workshops that explore artistic techniques dating back to the Middle Ages. Taught by experts from the Altera Roma studio, these half-day to three-day classes offer a hands-on introduction to such subjects as calligraphy, illuminated manuscripts, marbled paper and glass jewelry. Students can also learn how to create ceramic tiles similar to those seen in the papal apartments. All materials provided. *From €55;* lesateliersdupalais.com.

Saint-Germain-des-Prés has long been one of Paris's cultural epicenters, although in recent years literature and music have been eclipsed by fashion and design. This fall, the neighborhood's celebrated cafés, bookstores, galleries, hotels and boutiques fill up with art as part of the **Parcours Saint-Germain**, a 10-day event showcasing contemporary works in unusual settings. This year's theme, "Support Papier," highlights the great versatility of paper as a medium that can be manipulated and interpreted in the most disparate ways; venues include the Flore and Deux Magots cafés, Louis Vuitton, Annick Goutal, Hôtel Bel Ami and Le Chocolat Alain Ducasse. *Oct. 21 through 31;* parcoursstgermain.com.



● Artus de Lavilléon's pen-and-ink work "Succeed" (2012), displayed at Ted Baker.

Bon Voyage

Fall Fare

Food lovers and budding chefs can't get enough of France's delicate spring veggies and glorious summer fruits. But fall, when the first wine corks are popped to celebrate the harvest, is when French cuisine really brings out the best of the country's famous terroir. Regional specialties feature wild game, colorful squashes, pungent truffles, crisp apples and foie gras. Cooking classes throughout France offer a chance to discover and work with these wonderful local ingredients.

- **The Cook's Atelier** (*Burgundy*) This cooking school in the historic town of Beaune was created by Slow Food chef Marjorie Taylor and her wine-expert daughter Kendall Smith Franchini. Their autumn "Cook's Workshop" focuses on local culinary traditions and artisan producers, with Burgundy wines and classic dishes such as *escargots*, *œufs en meurette*, *bœuf bourguignon* and *coq au vin*. €250 for day classes or €1,000 for the five-day course (Oct. 14 through 18); accommodations and dinners not included. thecooksatelier.com



Susan Hermann Loomis's charming country kitchen, the heart of On Rue Tatin

- **On Rue Tatin** (*Normandy and Paris*) Internationally acclaimed chef and best-selling author Susan Hermann Loomis teaches hands-on classes in her restored 12th-century convent in the center of Louviers, between Paris and Deauville. Her five-day "Apples, Apples" class takes you to the orchards of Normandy, where you'll taste the many varieties of *pomme* and learn how to transform them into appetizers, side dishes and desserts. You'll also sample Calvados, Pommeau (apple sherry) and local cider. €2,800 including transportation from Paris; accommodations not included. Day classes in Paris (€250) include "Thanksgiving à la Française" on November 27 and 28. onruetatin.com



A tempting *tarte aux pommes* from The Cook's Atelier.

- **Le Gargantua** (*Gascony*) Immerse yourself in the rural French countryside of Lot-et-Garonne, part of the historic Gascony region famous for its foie gras, Armagnac and unspoiled landscape. Marlene and Marc, your Franco-British hosts, offer hands-on cooking classes with a focus on local autumn specialties—*pâtés*, *rillettes*, *coq au vin*, rabbit in prunes, quails, *tarte Tatin*—as well as insight into French food culture. Their three- and six-day residential cooking programs include accommodations. €595 to €1,150 (no single supplement); you may also sign up for half- or full-day classes throughout the year (from €85). Throughout October and November; legargantua.com.

- **And more....**

- Foie Gras Classes in Paris with Cook'n with Class December, three hours, €125; cooknwithclass.com.

- Truffle Classes in Provence with Connaître et Cuisiner La Truffe December through March, three days, €450 including accommodations; connaitreetcuisinerlatruffe.com. —HSH



Cornish hen with prunes, an autumn dish at Le Gargantua.

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