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GUIDE**
IN ENGLISH P. 195

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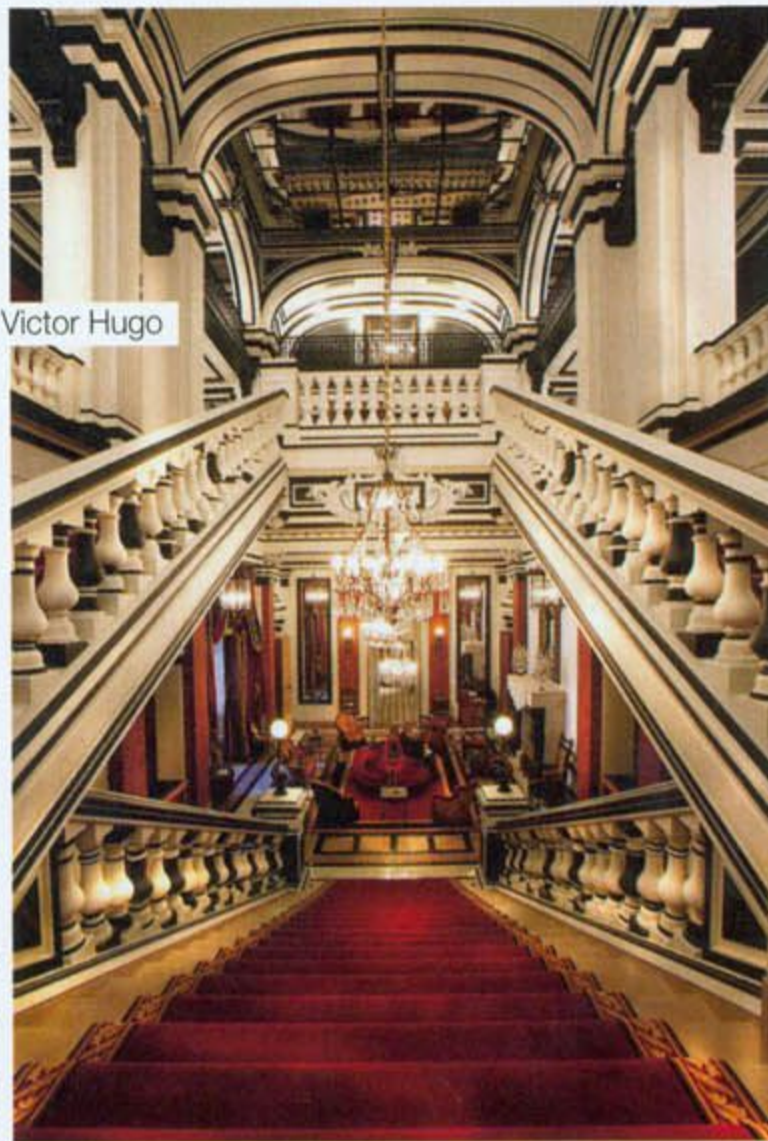
Auteuil, Passy, Trocadéro, Victor Hugo

Le Saint James, deuxième Relais & Châteaux de Paris!

hôtels L'excellence du Saint James, qui a su rester en dehors de la fureur de la ville, est distinguée par le fameux guide Relais & Châteaux. En devenant le deuxième établissement parisien ainsi labellisé après le très discret Hôtel Daniel dans le 7^e arrondissement, il gagne donc le firmament de l'élite hôtelière. Avec dix-huit chambres et trente suites

réparties autour de son monumental escalier, ce somptueux hôtel particulier au luxe convivial réserve de multiples surprises. Passée la lourde grille de fer forgé, un univers serein et feutré d'où jadis décollaient les fameux engins des frères Montgolfier s'offre à vous. Véritable joyau, la bâtisse abrita un temps la fondation Thiers avant d'être gérée par la famille Bertrand et le chef Cyrille Robert. Orchestrée par la Franco-Américaine Bambi Sloan, la déco flamboyante honore Visconti et Magritte. Un enchantement!

Hôtel Saint James. 43, avenue Bugeaud, 16^e. Tél. 01 44 05 81 81.
www.saint-james-paris.com



Splendeurs et misères de la Maison de Balzac

urbanisme Musée de la Ville de Paris, la Maison de Balzac rend hommage au célèbre écrivain dans les murs mêmes où il vécut de 1840 à 1847. Afin de procéder à son extension, la Ville avait acquis en 2002 des jardins et bâtiments environnants. Noble projet resté à l'état de friche jusqu'à la décision l'été dernier de procéder à la vente de ces biens immobiliers. Une décision qui a provoqué l'indignation du maire du 16^e arrondissement, lequel a aussitôt lancé une pétition réclamant l'abandon de cette vente. Claude Goasguen estime en effet qu'il est absolument nécessaire d'en-



© DIDIER MESSINA

richir le musée de nouveaux locaux car celui-ci est à l'étroit dans ses murs. De plus, il craint de voir disparaître le petit ensemble vert et bâti qui voisine la maison au profit d'un banal projet immobilier. Dommage que Balzac ne soit plus là pour placer cette querelle au cœur d'un roman!

Maison de Balzac.
47, rue Raynouard, 16^e.
Pétition sur le site
www.mairie16.paris.fr

What's new in Paris ?

Christmas window displays: haute couture magic at Le Printemps

event For the first time ever, the famous department store on Boulevard Haussmann is dedicating its Christmas window displays to a single star on the luxury scene. This early Christmas present comes courtesy of Karl Lagerfeld, who has designed eleven scenes embodying the spirit of Chanel with consummate skill. Unveiled in the presence of singer Vanessa Paradis, the face of Chanel since 1992, this 3D universe invites you to embark on a world tour of the cities that have inspired or played host to the brand's "Croisière" and "Métiers d'art" fashion shows, including Moscow, Byzantium, Paris, Beverly Hills, Venice and Shanghai. Four of the eleven displays are animated and feature sixty dolls, all from the Chanel design studios. The world through the eyes of Karl at Le Printemps – simply dreamy!

Le Printemps, until December 31. 64, boulevard Haussmann, 9th. Tel. 01 42 82 50 00.



The Saint James, a new Relais & Châteaux hotel

hotels Standing above the city fray, the Saint James hotel has been rewarded for its excellent standards with a spot in the Relais & Châteaux guide. The second establishment to receive this honor, after the delectably discreet Hôtel Daniel in the 7th arrondissement, it now ranks among the capital's hotel elite. Featuring eighteen rooms and thirty suites leading off a monumental staircase, this sumptuous, relaxed yet luxurious townhouse has plenty of surprises in store. Once past the heavy wrought iron gates, guests enter a calm, cozy universe where the balloons of the Montgolfier brother once took flight. A real gem, the building used to house the Fondation Thiers, before the Bertrand family and chef Cyrille Robert took it into their capable hands. The brainchild of Franco-American designer Bambi Sloan, the flamboyant décor is inspired by Visconti and Magritte. Utterly delightful!

Hôtel Saint James. 43, avenue Bugeaud, 16th. Tel. 01 44 05 81 81.

www.saint-james-paris.com

Eiffel Tower: 5,000 souvenir rivets for sale!

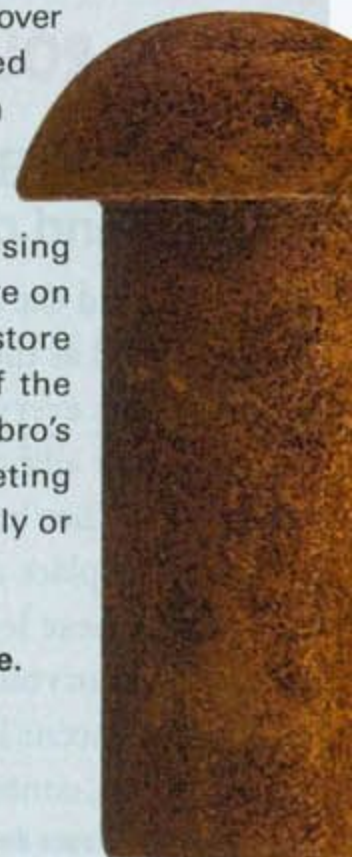
trendy Two and a half million rivets were used to build the Eiffel Tower, and several thousand spares stored away for repairs. When advances in technology made them redundant, no one knew quite what to do with them... until Albro came up with a bright idea. It took five thousand rivets and inserted each one into a block of synthetic crystal. Wrapped in a red or black cardboard cover and placed in a hinged black and aluminum display case, each rivet is numbered and personalizable. A surprising souvenir, the rivets are on sale in the official store on the upper floor of the Eiffel Tower and on Albro's website. A truly riveting Christmas gift for family or friends!

Size: 22 cm long, 15 cm high, 10 cm wide.

Weight: 1 kg.

Price: €63.40 postage not included.

www.albrofrance.com



CAFFE

9, rue du Colisée, 8th.
Tel. 01 53 75 42 00.

- **Open daily except Sunday**
- **Average price: €60**

Thierry Costes, the son of Gilbert, is a rising star in the Costes galaxy. After teaming with Jean-François Piège at "Thoumieux", he joined forces with Thierry Burlot on the site of the former "Appart", Rue du Colisée, to open a new restaurant by the simple name of "Caffé". A chef well known for his time at the helm of the "Armani Caffé" and the "Cristal Room Baccarat", and for leaving a few pots and pans at the "Zebra Square", he brings us Italian-inspired cuisine. The restaurant pulls off the vintage décor reminiscent of Italy in the 1950s-1960s enhanced with a tropical touch on the wallpaper and lots of greenery (not to mention the lovely wait staff!). We appreciate the menu of Italian classics: pizzete, fior di latte, ceps & rucola (€15), slow-cooked octopus with Calabrian hot pepper and organic lemon (€16), Red Label veal cutlets like in Milan (€29), thick-sliced sea bass a la plancha, figs and asparagus (€31). All of these menu items are well prepared even though they may lack a touch of flavor and could even prove to be a little disappointing to true Italian pasta lovers. The chef crosses borders on the dessert menu with an all-chocolate soufflé (not very Italian...) and a strawberry mille-feuille. The clientele – rich and fashionable youth from the 8th arrondissement, businessmen with pretty young girls and upwardly mobile young executives – have come out in droves since it opened. Most certainly for the menu, the atmosphere and the décor, but also perhaps for the roster of gorgeous waitresses, whose beauty unfortunately does not quite make up for those few lapses in efficiency...



Les Tablettes de Jean-Louis Nomicos.

LES TABLETTES DE JEAN-LOUIS NOMICOS

16, avenue Bugeaud, 16th.
Tel. 01 56 28 16 16.

- **Open daily • Service from noon to 2.30pm and from 7.30pm to 10.15pm**
- **Valet parking • Average price: €100**

A year ago, Jean-Louis Nomicos, former chef at Lasserre (two Michelin stars), opened a restaurant that is one of today's rare gainers on the Parisian gastronomy scene. The service glitches and a few false notes in the early weeks were quickly ironed out to deliver the smooth and efficient service enjoyed today. The cozy design by Anne-Cécile Comar (an original cocoon of interlacing wood slats) is like nothing you've ever seen. In fact, the smell of newness pervades everything, right down to the wine list... presented on an iPad! Apple's famous digital tablet is also used to showcase how certain dishes are prepared, like the famous macaroni with black truffles and foie gras created by the chef himself and featured on the menu for €48. Classic and creative,



Le Saint-James.

Jean-Louis Nomicos' cuisine is steeped in Mediterranean flavors, like the ox cheek Provençal (€51) and the veal sweetbreads with fennel, finger lime and licorice shoots (€52). An interesting dessert menu highlights warm figs with rosemary and honey (€18) and a premium chocolate soufflé tart (€18). This cuisine on the rise is largely deserving its first star and does honor to the chef who once occupied this site, the great Joël Robuchon (who can now be found at his two Parisian ateliers on Rue de Montalembert and at the Publicis Drugstore). Prix-fixe menus at €80, €120 and €150; €58 for lunch.

LE SAINT-JAMES

43, avenue Bugeaud, 16th.
Tel. 01 44 05 81 81.

- **Service Monday to Saturday from 7.30pm to 10pm • Sunday from 12.30pm to 2pm • Average price: €75**

It's hard to imagine that this superb mansion is located on what was once a hot-air balloon launch site. Transformed into a (very) private club reserved for business bigwigs and finance moguls, the restaurant is becoming a tad more accessible as people who are not members of the Saint-James club are now free to come and dine. A true stroke of luck for anyone itching to get a peek at the elitist restaurant's stunning Napoleon III décor, with wainscoting, antique paintings and giant crystal chandeliers galore to recreate the atmosphere of the famous English private clubs in Paris. A great way to impress your boss, your lover or even your banker, who will all surely appreciate the classic cuisine of this distinguished location: chef Cyrille Robert learned the trade alongside big names like Gérard Vié and Ghislaine Arrabian before settling down here. The menu remains traditionally posh, even if it dares to take a few liberties with, for example, the John Dory satay and cau-

liflower croquant (€39), a bold fusion one quickly forgets when presented with the lovely stir-fry of cep and morel mushrooms (€25), the hearty cabbage stuffed with duck, pan-fried foie gras and truffle juices (€36) or the dessert on a marron glacé theme (€14). Of course, it isn't the most affordable outing, but dining with the business and finance stars has its price! Sunday brunch starting at €43 (€26 for children 6 to 12).

LE PRÉ CATELAN

Route de Suresnes. Bois de Boulogne, 16th. Tel. 01 44 14 41 14.

- **Open from noon to 2pm and from 7.30pm to 10pm • Closed Sunday and Monday • Valet parking • Average price: €210**

The staff of *Paris Capitale* has a bit of a thing for "Le Pré Catelan", which has been recognized by three Michelin stars. In the heart of the Bois de Boulogne, this magnificent Second Empire mansion houses a restaurant completely redone by decorator Pierre-Yves Rochon. In osmosis with the surrounding nature and the superb terrace (reserved for clients of trade shows) it looks onto, the dining room is now decorated in green, white, and black, a suitable setting for the brilliant cuisine orchestrated by Frédéric Anton. Be sure not to miss the roast Brittany lobster with crunchy claws, served with snow peas flavored with garlic, capers, and mushrooms on a lobster and caviar aspic (€116). Lovers of fine meat are not forgotten, for example with this lamb à la plancha, grain mustard with liquorice, and cheese ravioli with herbs and radishes (€81). Not to forget the dessert menu, where the sweet is handled as artfully as the savory: the bitter chocolate fondant tart with wild cherries disguised with a spicy ganache (€29) is to die for! Prix fixe menus for €180 and €230, €85 for lunch.



Caffe.