Beat: Lifestyle

"FINES GUEULES" RESTAURANT, An ATMOSPHERE That Is BOTH FRIENDLY And COZY

THE IDEAL VENUE IN PARIS

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USPA NEWS - In an Elegant Setting, a Stone's Throw from Place des Victoires, the Wine Bar "Les Fines Gueules" owned by Arnaud Bradol offers Everyday French Cuisine, both Traditional and Inventive....

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Bistros were a Lower Class Restaurants, where the French Workers could gather, have a Cheap Meal and a Drink. In the Traditional Bistro nowadays you can still find a Zinc Bar, and a Menu Written on a Blackboard. While the Drink offering is Extensive, the Menu is Usually Short, and based around Traditional French Cuisine.

In the Country with Rich Culinary Traditions and a Strong Cafe Culture, the Distinctions between Brasseries, Bistro, Cafe, etc. is slightly blurry now. What hasn't changed is the Outdoor Seating in Traditionally Woven Chairs, "Terrasses" cropping up for Lunch and Dinner Times almost everywhere, and the Relaxed Atmosphere of taking your Time, Alone or with Friends, savoring Every Bite.

"The Fines Gueules": Combining the Pleasures of the Table with those of the Eyes, the Establishment deploys its Assets in a Splendid 16th Century Building Classified as a French Historic Heritage Site. French, designed by the famous architect Jules Hardouin Mansart.

The Espaller Terrace is the Ideal Meeting Place for a Lunch in the Sun (25 Seats), The 3 Rooms (50 Seats) which are available on the Ground Floor and Upstairs, a Dream Place for a Private Meal, a Mixture of Contemporary Lines and an Older Refinement imbued with the Nostalgia of the Bistro.

The harmonies of Raw Stones, Bricks, Metals and Woodwork skillfully brought to Life in Light Shades, the Meanders of the Ceiling orchestrated by the Soft Lights, the Machine & Fine Charcuterie Cutting, a Berki's 1947, which sits behind the Noble Zinc Counter, everything contributes to creating an Atmosphere that is both Friendly and Cozy.

---- Menu Chosen:
- Starter
* Burratina, Queue d'Ecrevisse, Bisque
Soft, white, Cow's Milk Cheese from Italy made from Mozzarella and Cream, Crayfish Tail, Bisque
* Tartare de Calamar
Squid Tartare

- Main Course
* Trofie, Truffe d'Automne, Crème de Parmesan et de Trompette de la Mort
Trofie, Autumn Truffle, Parmesan Cream and Trumpet of Death (Mushrom)
* Araignée de Mer entièrement décortiquée, émulsion de Bisque, Laitue de Mer et Grenailles
Fully shelled Spider Crab, Bisque emulsion, Sea Lettuce and Grenailles (Boiled Potatoes)

- Dessert
* Café Gournand
Gourmet Coffee

* Mini Cuit au Chocola Noir
Mini Baked Cake with Dark Chocolate

--- Review

Great Venue in French Classified Historical Building
Friendly and Warm Welcome
True Parisian Pearl
Irresistable Menu, Tempting with delicious Smell, Tickling the Nostrils, Catching the Eyes with Original Presentation
Atmosphere Friendly and Cozy attracting easily Tourists wishing Great Moment enjoying Typical French Local Productions
The Dishes as Good as they look, even Delicious

Source:
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