

## Palace Chef (Hotel Le Bristol, Paris)

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Eric Freshon, one of the most famous chefs of France, has just updated the menu, the restaurant Le Bristol hotel in Paris to meet the requirements of Russian guests. It is now preparing to celebrate New Year in style french cancan.

Hotel Le Bristol (on the street Fobur San Honore), is located next to the Elysee Palace and not far from the Louvre. The hotel itself is a palace and a museum at the same time. For example, the tapestries decorating the walls of the winter room restaurant Le Bristol, critics have repeatedly urged to deposit in the Louvre. But the owners refused, citing the fact that otherwise would have to replenish the collection of the Louvre, and even dozens of paintings by old masters, antique furniture and sculpture. It decorates the rooms and hotel lobby.

One of the most significant values of the hotel, accessible not only to its guests, but everyone - Gourmet restaurant, noted the two stars Michelin. When the position of the chef took the legendary Eric Freshon, one of just a very expensive restaurant Le Bristol has become a mad fashion institution.

Now Erica Freshonu 40 years. Exactly ten years ago, in 1993, Monsieur Freshon received the title of the best chefs of France. His culinary philosophy generally contradict the principles of Alain Dyukasa. Talk that Dyukas interested primarily sales and Freshon is high art. In any case, he will never agree to reduce the price of the dish, even if, because of the high prices no one ordered. This dish can expect gourmet months remaining in the menu.

Gastronomic restaurant always offers a choice of two menus - a large menu (it has been fully updated three times a year) and seasonal menu (it changes every week). But there is a monthly special offers from the chef. Every month he invent a new theme for the dishes, for example, the primary motivation January dishes from year to year are truffles, and in August of this forest mushrooms. In addition to seasonal themes, and classic high-cuisine menu in the restaurant Le Bristol is always possible to find dishes of national cuisines such as Mexican and Japanese. It stresses the chief of the international guests and not bored them to a familiar taste. Especially for visitors from Russia in the current menu is Eric Freshon included in zazharenyye spices frogs legs (48 euro). Our compatriots, resting in the Le Bristol, is constantly required to have chef.

But in the special offers from Eric Freshona there are dishes and pointeresnee. These spider-crab in a seafood sauce with coriander, ginger and onion (45 euros), with eel sauce of parsley and garlic sauce from the young Lautrec (39 euro), bresskaya poulard in wine Chateau Chalon and accompanied by ravioli with black truffles (150 euro for two people), pasta stuffed with truffles, artichokes and foie gras. His reputation as a bold man boss Le Bristol confirmed for the first time entering in the menu of gastronomic restaurant pigeon meat, which in France is traditionally considered a lot harcheven. Now the dove meat, cooked in broth (56 euros), served with cabbage and goose liver on Limoges porcelain.

Naturally, in Le Bristol focused on wine list. In the cellars the hotel is kept around 30 thousand bottles of wine the best yields. Many Parisians go to a restaurant for a great holiday to celebrate their bottles of cognac 75-year-old excerpts or Mouton Rotschild, 1958. Holidays, especially the winter - this is a special time for the hotel. Many visitors have traditionally come here at Christmas and New Year holidays to spend evenings in the winter gobelin the restaurant or in the lobby, where a huge Christmas tree set.

Dine at the New Year's Eve at Le Bristol will be in three different ways: in the winter room (400 euro per person, excluding drinks to children under 14 years - 280 euros), in the hotel bar (135 euros, without drinks) and in the lobby (550 euro without the drinks, a special menu for children under 14 years - 380 euros).

Dinner in the style of "French Cancan", which will be held in the winter room, most of all designed for foodies:

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Corrugated potato with black caviar sauce "Mimosa" sea scallops with soft muslin from celery in a sauce of black truffles Parigord; flounder with potato balls; syuprem of pheasant with truffles, raspberry sorbet with pink champagne etc. At this time in the hall would be simpler dinner, but the black caviar and truffles complement almost all the dishes there.

Everything else reimburse dance and concert program. Menu bar is designed for those who are trying to do is less. Therefore, in the New Year's night in the bar will only snacks - jelly seafood with black caviar, smoked salmon with pancakes, oysters # 2 and foie gras with fruit chutney with spices.