

Beat: Lifestyle

LE PETIT BOUTARY RESTAURANT IN PARIS - AROUND UNIQUE REFINED SURPRISE MENUS

CHEF ROMEO AGBODJAN WELCOMES YOU

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USPA NEWS - Located in the 17th Arrondissement of Paris, at 16 rue Jacquemont, it is not only a "Bistronic" Restaurant but also the Chef's Table. It's Chef Romeo Agbodjan, recently recruited, welcomes you with Unique Surprise Menus, Relaxed but Refined and Original, Renewed very regularly according to the Market and the Seasons...

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A Bit of History:

The Maison Boutary, a French Heritage.

Founded as a Wine-Making House in 1888 by Baroness Marie-Elizabeth de Saint Vincent, the Maison Boutary expanded the Family Activities when her Great-Grandson, Baron Roland de Saint Vincent, Co-Founder of Sisley Cosmetics, started supplying the Best Chefs, Restaurants, Hotels and Fine Food Stores with the Products from the Château's High-End Orchards.

You have now Three Restaurants: Boutary (Paris) - Petit Boutary (Paris) - Boutary (Tokyo).

MENU TASTED:

White Wine - Sauvignon

- Amuses Bouches / Appetizers

* Jardinière du Printemps (Petit Pois, Fève, Fêvete, Piquillos) et Saumon Gravlax
Spring Gardener (Peas, Broad Beans, Fava Beans, Piquillos) and Gravlax Salmon
* Mousse de Maïs, Piment d'Espelette
Corn Mousse, Espelette Pepper

- Starters

* Tataki de Thon Rouge, Salade de Pickles d'Oignons et Myrtilles Sauvages
Red Tuna Tataki, Pickled Onion and Wild Blueberry Salad
* Risotto et Gambas Grillées, Choux Kale et Emulsion Haddock
Risotto and Grilled Prawns, Kale and Haddock Emulsion

- Main Courses

* Mousseline de Poisson Farcie à la Langoustine, Rouget à la Plancha, Purée de Petit Pois et de Patate Douce, Sauce Sel de Mer (Fumé de Poisson, Oeuf de Truite et Caviar)
Fish Mousseline stuffed with Langoustine, Red Mullet a la Plancha, Pea and Sweet Potato Puree, Sea Salt Sauce (Fish Stock, Trout Roe and Caviar)
* Gigot d'Agneau au Charbon, Courgettes Grillées, Mini Carottes, Piment Doux, Gombos à la Plancha, Jus de Viande
Charcoal Leg of Lamb, Grilled Zucchini, Baby Carrots, Sweet Pepper, Grilled Okra, Meat Juice

- Desserts

* Fontainebleau (Mousse de Fromage Blanc et Chantilly), Fraise et Sorbet à la Pomme, Meringue
Fontainebleau (White Cheese Mousse and Whipped Cream), Strawberry and Apple Sorbet, Meringue

* Crème Brulée et Morceaux de Mange, Sorbet Fruits Exotique et Citron Vert, Crumble Amande
Crème Brûlée and Pieces of Mange, Exotic Fruit and Lime Sorbet, Almond Crumble

Our Review

Nice and Friendly Atmosphere. Intimate Environment. Classical Design. The Bistro has a Large, Friendly Room, a Terrace and the Famous Chef's Table.

Romeo Agbodjan is the New Chef revealing his Talent through Surprise Menus, Lunch Time (2 to 4 Plates) - Dinner Time (4 to 5 Plates).

The Visual of Dishes is Very Attractive and Stylish.

The Cutlery is from Portugal.

The Different Dishes are Original in Taste.

In Conclusion, the Experience was Very Tasty and Memorable.

Had Great Time.

Source: Petit Boutary Restaurant - La Table Du Chef
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