

Paris Capitale

1 Juillet 2022

Tirage : 65 000 ex – Audience : 200 000

QUI PLUME LA LUNE

50, rue Amelot. Tel. 01 48 07 45 48.

www.quiplumelalune.fr

• Noon to 2pm and 7pm to 9:30pm

• Closed Sunday and Monday • Average price: €130.

Now working full time at L'Ours, the starred restaurant he opened in 2018 in Vincennes, Jacky Ribault entrusted chef Jean-Christophe Rizet, the glory of La Truffière for 15 years, with the kitchens of his discreet gourmet restaurant on Rue Amelot, which also boasts a Michelin star. While the new chef has retained the culinary identity and values of Qui Plume La Lune, he has also brought new color to the fine dishes of the house. The restaurant also received a facelift and expanded from 24 to 40 place settings in a decor created by interior designer Caroline Tissier and punctuated with floral creations by Carole Pfeiffer. On the night of our visit, we opted for the 5-course and dessert "Menu Lucie" at €130 (there is no regular menu, and all of the prix-fixe menus change frequently to suit market availability and the seasons). Featured that evening, among other delightful dishes, were creamy Coco de Paimpol white beans with mustard seeds, smoked eel with a soy and Neuvic caviar glaze; pan-fried line-caught pollock (done to a beautiful pearly white) with fennel seeds, watercress and kasha sautéed in dashi; a magnificent pan-fried foie gras, honey spiced with vadouvan and creamed corn, and remarkable veal sweetbreads with Tonka bean and black garlic, pointed cabbage and pickleweed, followed by a dessert of mirabelle and quetsch plums, yogurt and wild sorrel. To wash it all down, don't think twice and opt without hesitation for the excellent food and wine pairings proposed by the sommelier, who will kindly explain all of his choices. Prix-fixe menus at €35 and €65 (lunch) and at €95 for 5 courses or €130 for 6 courses. Food and wine pairing at €70 or €80.