

•PARIS•
B I T E S
By Rosa Jackson

Much as I liked Chez Les Anges, my best meal of the three days was at **Les Papilles**, a crowded bistro/wine bar where I had previously found the tables in the main room a little too tightly packed for comfort. This time, though, I came with a group and was able to reserve the round table for up to seven people that is set apart in a bright little alcove with its own window onto the courtyard. Menus from Taillevent posted on the wall remind you of where the chef trained, and it shows in the quality of the cooking on the no-choice, four-course menu for 28E. Though most of the wines cost more than 15E, the 6E corkage charge means that for an equivalent price you can drink much better wine here than in an ordinary restaurant where the markup is usually 100 percent. Sent by the group to pick the wine off the shelves, I chose unusual bottles of red and white Burgundy at around 25E each plus corkage.

The food arrives, family style, in tureens or on big platters for diners to help themselves. Beet “gazpacho” with diced radish, bacon and croutons, roast cod with a caper and chili dressing and olive-oil mashed potatoes, fourme d’ambert cheese with a single wine-soaked prune and a chocolate cappuccino dessert were so good that I don’t need to consult my notes to remember every detail—proof that sometimes simplest is best.