



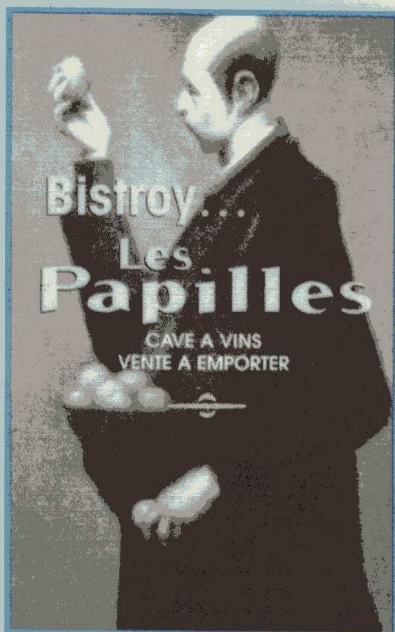
Les Papilles

Latin Quarter Cool

The pots of *confit de canard* and imported capers on the shelves are not just for decoration. Originally a gourmet grocery, *Les Papilles* re-invented itself as a wine bar in 2004. The sunshine-yellow storefront near the Luxembourg Gardens is hard to miss and once you've managed to book one of the extremely cramped tables, it feels like *everyone* on the Left Bank has found it too.

In addition to a 28€ *prix fixe* meal that changes daily, the menu includes some very classy toasted sandwiches — chicken, red pepper, and eggplant, 12.50€; salmon, smoked herring, and horseradish, 14.50€ — plus hot dishes like grilled tuna with sesame seeds, 13€. *Foie gras* and oysters are available, but one of the most popular snacks is the rich plate of southwestern cold cuts — sausage, chitterling, *boudin*, and a thick slab of pork terrine — produced by Philippe Camdeborde, the brother of the famed ex-proprietor of *La Regalade*.

Wine-by-the-glass choices are limited to 'red or white' (and the white



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Les Papilles. 30 rue Gay-Lussac, 75005. Tel: 01.43.25.20.79. Fax: 01.43.25.24.35. Closed Sunday. VISA.

turned out to be a delicious Vacluse when we visited), but the selection of full bottles is extensive. At 6€, the corkage fee is relatively steep, but given the range (2002 Saint Bris, 13€; 2000 Château Mission Haut-Brion, 647€; 1993 Mouton Rothschild *premier cru*, 285€), it's hard to complain. *Les Papilles* serves one of the best (and certainly the most refreshing) desserts in town: a sparkling, grapefruit-jelly *parfait* spiked with Campari.

Restaurant	Cuisine	Decor	Service	Wine List	Value	Total
Les Papilles	15	17	17	17	18	84