

In the Latin Quarter, **Les Papilles** is a hybrid charmer that combines an old-fashioned *épicerie* gourmet food and wine shop with a bistro. Run by friendly Bertrand Bluy, ex-pastry chef at the Hôtel Bristol, it's a relaxed place where the menu offers an assortment of cold dishes—salads, oysters, *charcuterie*, cheese—and at dinner a single great-buy €28.50 fixed-price menu of hot dishes that changes daily. A terrific recent meal began with cream of artichoke soup, followed by braised beef, cheese and a sublime chocolate *ganache*. You choose your wine from open bins in the shop, where you can also stock up on various luxury comestibles including foie gras, vinegar, and walnut oil.

Deep in the 15th arrondissement **L'Ami Marcel** is a former corner café carefully remodeled by a smart and experienced young team headed by owners Eric and Johanna Martins and chef Jean-Luc Beaufile. The €29 menu changes regularly and includes classics like *entrecôte* steak in red wine sauce with sautéed potatoes, but you'll also find stylishly updated dishes including homemade duck terrine, snails in a lush green sauce made with arugula, parsley, and chervil, or fresh cod steak in a light vinaigrette with grilled polenta.

Regional cooking is another hallmark of new bistros. For really excellent southwestern French cooking one of the best newcomers is **L'Ourcine**, a tiny, cheerful bistro run by Sylvain Danière (who worked with chef Yves Camdeborde at La Régalade.). The decor is a charming potpourri of bric-a-brac, but there's nothing haphazard about the excellent fare and the well-chosen wines. Danière's €28 blackboard menu changes regularly too, but—if they're there— don't miss his spiced fresh tuna tart, the pork roasted with baby vegetables or the peach or fresh mint soup.

In the center of town, **Le Mesturet** is a great spot for a good, reasonably-priced lunch and also fits the bill for a low-key tête-à-tête in the evening. The decor here attractively dresses up what was once a simple café, and owner Alain Fontaine is rightly proud of the excellent produce used in the kitchen, much of it ordered directly from farmers in southern France. The roasted eggplant, tomato and *tomme* cheese starter is superb, as are the braised rabbit with cauliflower au gratin and the Paris Brest, a puff pastry filled with praline cream.

More than any other district, the 11th arrondissement on the eastern edge of the city lays claim to a superb constellation of new bistros. **Le Marsangy** is a sophisticated, friendly spot with ruddy walls, an outstanding wine list and an appealing menu mixing traditional bistro dishes like guinea hen in tarragon cream with more modern offerings

