

Braisenville

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Braise in the city

This bold new entry into the SoPi dining scene is dedicated to reviving the most sacred of all cooking methods—call it the Renaissance of braising. The interior, a blend of retro-mod and contemporary-industrial, is sleek, sexy, unabashedly swanky, and the food is cutting-edge. In what looks like a seventies™ California roadside kitchen, Braisenville™s prized oven sits in plain view, which is lucky for you, because this is where the magic happens.

As the name implies, most components of the restaurant™s dishes undergo a familiar process, a sort of culinary rite of passage: seared, and then stewed slowly to reach a mouth-watering climax. On the whole, the ever-changing menu plays up contrasts between light and savoury. A fresh, bright ceviche floating in cucumber water can be sampled alongside an earthy, lush wild mushroom and root vegetable purée.

The ambiance of the restaurant is convivial: all plates are made for tasting (half the menu is À partager and half is À déguster) while a wall-length banquette, a countertop bar, and a lofty, clean space make for plenty of standing room and encourage intergroup mingling. A place for lovers and friends, Braisenville seems to abide by two credos: 1) patience is a virtue and 2) sharing is caring. Hey, maybe you™ll even make enough friends to order the chef™s colossal masterpiece: the black angus cÅte de bÅuf. Ohhh, the art of braise.

Article by Felix V.

Location:

36, rue Condorcet

75009 Paris

09 50 91 21 74

metro: Anvers

open monday through saturday from 7.30pm to 11.30pm

closed sunday

