

Eat & Drink **Like an Insider**

thepariskitchen

First Bite: Restaurant AT (Chef Atsushi Tanaka)

APRIL 10TH, 2014 BY WENDY LYN

TAGS: AT RESTAURANT PARIS, JAPANESE CHEF ATSUSHI TANAKA



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Tanaka's plates are conceptual and polished as you'd expect from a Japanese Chef who has been trained by heavyweight Pierre Gagnaire, with a hints of classic French cooking.

Starters of charbon chips and pickled were fine, followed by artistic presentations of light foamy soup with baby boulot snails & sweet caramelized onions, a smoked Gillardeau oyster topped with horseradish sorbet, raw blue lobster hidden beneath brilliant green Romanesco broccoli dressed with zingy Bergamot orange juice, and perfect pan-seared cabillaud steaks accompanied by spring "cebette" scallions with Basque country pil-pil sauce. The crisp-skinned duck breast wedge was so perfect, that the gin & tonic spaghetti gelatin strand was just unnecessary and over the top.

Sommelier Thibault Simon's (Ex Agapé Substance) wine list— is full of obscure, natural and bio producer-driven bottles, but I wish the wine markups were a bit more gentle. Standouts are Sicily's Franck Cornelissen and Piacenza's La Stoppa winemaker Giulio Armani. Our 50 € bottle of his 2009 Denavolo was complex & fantastic throughout the entire meal.

They really should add the wine list to their website, for those of us who are just as concerned about what we'll drink as with what we'll eat before we consider reserving.

Our 45 € tasting lunch was a deliciously good value and the restaurant shows promise. I'll revisit in a few months to give the team more time to come into their own.

STYLE: ASIAN INFUSION, CONTEMPORARY COOKING, MODERN

NEIGHBORHOOD: LATIN QUARTER + SAINT GERMAIN (5TH & 6TH ARR.)

FEATURES: CELEBRITY CHEF, GOOD WINE LIST, GREAT FOR THE PARENTS, HIDDEN GEM, NATURAL WINE, OPEN EARLY