Beat: Lifestyle

BIEN AIME A NEW RESTAURANT CHIC AND GASTRONOMIC REVIVES LOUIS XV IN PARIS

A FEELING OF VERSAILLES

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USPA NEWS - Once upon a time, there was an American in Paris- Salim Jaidi - who fell in love with the "Savoir vivre" "A La Française". Then he decided to launch a restaurant in honor of Louis XV French King, the "Bien Aimé" at 18 rue d'Anjou in Paris, recently. Chef Regis Versieux is in charge of the cuisine.

"LE BIEN AIME" A NEW CONCEPT-RESTO DEDICATED TO KING LOUIS XV IN PARIS----------
It took Salim Jaidi, a long time to the point of endeavor in the difficult task of Reconstitute the exact replica of the Versailles salons of Louis XV. Many years will pass before the fireplace the idea to make this crazy idea because Salim wanted to avoid the taste of mistakes and offer the best of authenticity. He went looking artisans of the castle of Versailles remake this intimate lounge (32 seats) in the spirit of the original. Reconstructions of the tapestry on the wall, to the silverware and replicas of paintings exhibited paintings at the Louvre. Every detail has been designed to avoid mistakes of taste. A requirement that pays because the result is bluffing. From the first minutes spent in this "gastronomic lounge", opera music wraps the atmosphere, so permeated by decorum one no longer being believes still in 2015, or the heart of the Parisian agitation. A journey through time and space in which it would certainly implies the costumes to be worn.

LOUIS XV PRECURSOR OF GASTRONOMY AWAY FROM POMP BANQUETS----------
Louis XV (15 February 1710 "" 10 May 1774), known as Louis the Beloved Louis "Le Bien Aimé" was a monarch of the House of Bourbon, who ruled as King of France from 1 September 1715 until his death, at 64. He succeeded his great-grandfather Louis XIV (The King of Sun (Roi Soleil) at the age of five and was born and lived in Palace of Versailles. Duke of Anjou was one of his uncles ! During his reign, Jeanne-Antoinette Poisson, later the Marquise de Pompadour, met Louis XV in February 1745 at a masked ball given in honor of the marriage of the Dauphin, and became one of the most famous mistresses of the reign. Despite her critics, the Marquise de Pompadour had an undeniable influence on the flourishing of French arts during the reign of Louis XV, a reign that is often considered to represent the pinnacle of French architecture and interior design.----------

King Louis XV liked women and gastronomy. He preferred small groups of friends invited to his small "salons" in Versailles, where he would often cook especially in small quantities but fine food for himself and his guests. Some say he was a pioneer of French gastronomy because it has brought the refined touch to the cuisine. "So all the women who accompanied his life were implemented gastronomy and simmered it with meals."----------
Besides Alain Ducasse, one of the greatest French chefs in the world, has also appointed his 3 Michelin star restaurant "Louis XV" in Monaco, this exclusive address of connoisseurs the world of French gastronomy. He currently holds 21 Michelin stars.That is not a coincidence, but the continuation of the dynasty of gourmets. (See article http://www.uspa24.com/berichte/schritt1-3822.html)-

ROYAL ATMOSPHERE "A LA MODE DE VERSAILLES" ----------
The staff welcomes you with warmth and professionalism; A service of a luxury hotel. As an appetizer, we are offered a glass of champagne Roederer Brut, the right temperature to accompany a fresh appetizer based on "appetizer in the form of bite to the delicate zucchini".----------
A sommelier Martin (Passed at Bocuse school) knows steer you to good wine that accompanies your meal under the watchful eye of The Chef Sommelier Dami Chong. Yes it is indeed a woman and the first Correan women to have been awarded in her mattress ascent in France! Loving wine, she answers questions about her impressive run with ease. Her kindness and enthusiasm permanent enhance the elegance of the customer service, as Dami happened to be is also the "Chef de Salle".---------
At this point of the treatment, my friend and I can not help thinking aloud " It looks like we'll be served as kings."----------

KITSCH DECORATION OF GOOD TASTE AND "ART DE LA TABLE A LA FRANCAISE"----------

"The Art of the Table to the French" is noticed immediately by the Sèvres porcelain, silverware cutlery, crystal glasses, reminiscent of the elegance of Louis XV and the influence of Madame de Pompadour. A patron of the arts, the Marquise amassed a considerable amount of furniture and art pieces at her various estates. She was responsible for the tremendous growth of the porcelain manufacturing in Sèvres, which became one of the most famous porcelain manufacturers in Europe, and her commissions ensured the living of artists and families of craftsmen for many years.----------
Kitsch is in the air ? Yes, there is definitely kitsch, at "Bien Aimé", but the strength of the reception is such that even dressed in your office outfits, this is not "the clothes that make the man." Only the customer's mindset is critical in order to plunge into this gourmet dining experience in a mini palace without chi chi nor snobbery.----------A gamble, and successful.----------Follow the next episode: Reiew tasting restaurant Bien Aimé : INVENTIVE CUISINE OF CHEF REGIS VERSIEUX AT RESTAURANT BIEN AIME/ TESTING FOR YOU : article http://www.uspa24.com/berichte/schritt1-3822.html)----------
For more information : le-bien-aime.com, ww.canalacademie.com, www.alainducasse.com, www.joel-rocuchon.com,
See also in the press: http://www.journaldespalaces.com/actualite-45245-Le-restaurant-Le-Bien-Aime-ouvre-ses-portes.html

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