

Love at first bite

Forget snobby waiters and over-hyped cuisine. France is once more the ultimate destination for foodies. In Paris, menus are fresh and adventurous; and in Burgundy, you're spoilt for choice in the food and wine stakes

Story & Photography **Christine Manfield**

Paris **There's an air of vitality**

and rejuvenation in the streets of Paris these days and nowhere does it seem more obvious than in its restaurants, bistros and wine bars. It's a story of the fall and rise of the Parisian bistro. Leave behind the stuffy and arrogant service attitude, the over-fussy plates of food and embrace the fresh air. The dynamic breed of Next-Gen chefs are sourcing fabulous, organic seasonal produce and teaming up with front-of-house mates who offer genial, relaxed, informed and personable service. Together they have injected a great deal of *fun* into eating out, and it comes at a very reasonable price to boot. You don't need stiff service or waiters in tails to make a great restaurant – these places are testament to changing attitudes and business practices. Don't be insulted with bad tourist food again: do your homework, seek out the new and interesting, trust local advice, explore backstreets, hang with the locals and be brave with your choices and taste the clean, pure flavours.

After a spell in purgatory, Paris is once again defined by culinary adventure and the fun is in the finding. The dining rooms are often modest, the ambience is breezy and savvy, the wine list is terrific and the menu is purposely short and intriguing – it's of the moment! Paris, as ever, conjures up strong images of gastronomic hedonism and it is one of the most delightful cities in the world to dine in, the *raison d'être* for a visit. And of course it's a cultural nirvana, a photographer's dream; at every turn there is another perfect image to capture. A sense of the exotic is integrated into every aspect of the city.

Divided into 20 arrondissements that weave snail-like around the Seine, which cuts across it – Right Bank on the north, Left Bank to the south – Paris is a city of villages, each with its own distinct character. You can spend many hours exploring and discovering new and different parts of it, unravelling its secrets and surprises. Pedal power is huge, thanks to the city council's ingenious initiative to

provide bikes for rental every few hundred metres. The Metro is efficient and easy to use but you miss so much when you go underground.

We make it our mission to explore the gastronomic heart of the city. Speciality food shops are everywhere but if you want to see everything under one roof, then the very best food emporium in the world is Le Grand Epicerie in Le Bon Marche, the definitive department store on rue de Sevres in the 7th arrondissement. Spectacular in its scope and diversity, it's a must-see if food is your fancy and an ideal place for purchasing a gift or an indulgent taste treat.

Parisians have quite a relaxed attitude towards eating and what they eat, preferring a well balanced diet to Western-style fast food. It shows in their habits of eating out on a daily basis for lunch, what's on the menus, supporting and shopping for seasonal produce at the local markets, knowing the provenance and origin of their food. You sense that gastronomic pleasure is more important to one's physical and emotional wellbeing than obsessive calorie-counting. Obesity is not an issue in food-loving France, portions are not gross. The dictum is quality, not quantity. Great food, good conversation and a decent glass of wine shared at a table in an unhurried manner is what the French espouse. Age-old traditions that demand to be maintained for our general health and wellbeing, surely?

The neighbourhood bistros are also championing natural and biodynamic wines. Don't be afraid to ask for help with wines. Everywhere I went, a couple of questions would always lead to great recommendation, whether it was an unheard-of rose from Corsica, a yellow (*jaune*) wine from the Jura, a black wine (merlot) from Cahors or a Carignan Cinsault blend from Languedoc. So trust the locals. In the places I have recommended, they are refreshing, helpful, playful, engaging. These are the people who are reshaping the way we think about Paris – its food, its wine and its service. A quest to find the best and most interesting food is the best way to learn about a city, to find its soul. *Salut!*





The menu changes daily at Les Racines bistro, tucked away in a Belle Epoque shopping arcade.

Eating and drinking

Les Racines

8 passage de Panoramas, 2nd (off bvd Montmartre)
T: 01 4013 0641

They take no bookings, best bet to go for lunch around 1.30pm to 2pm. Avoid peak times if you don't want to queue. Delicious, simple food with vegetables sourced from Passard's (three star chef) garden. They showcase natural wines.

Septime

80 rue de Charonne, 11th
T: 01 4367 3829

The newest hit of Paris, a total gem, genius at every turn. The doors had been open three weeks only when I visited but it was assured and confident. A short menu of delicious treats that changes daily. Lunch is a mere €21 (\$28) with a glass of wine. Stylish, cool, casual, engaging, fun. And an open kitchen to observe the chefs (several girls, for a change) in action.

Saturne

17 rue Notre Dame des Victoires, 2nd
T: 01 4260 3190

The menu is a nod to the style of Noma, you choose from two set menus (four-course at €49; six-course at €69). Flavours are pure and clean, the backdrop is contemporary Scandinavian design. One wall, cleverly, is wine cellar and bar. Don't miss the cheese course, the 36-month Comte was inspired in its presentation.

Yam'tcha

4 rue Sauval, 1st (near Les Halles, off rue St Honore)
T: 01 4026 0807

Modern Asian, a 20-seater with a female chef/owner. The menu is a discovery of much-loved Asian flavours, her food is beautiful, considered and sensuous – delivered with finesse and a true understanding of flavour. A welcome relief among the Gallic heroes.

Le Comptoir du Relais

9 carrefour de l'Odeon, 6th
(off bvd St Germain des Pres)
T: 01 4329 1205

If you don't fancy joining the lengthy queue at peak times, visit off-peak to enjoy the food from this tiny kitchen. One of the hottest tickets in town, it is also great for a late morning breakfast or a mid-arvo beverage sitting kerbside in the sun and people-watching.

Le Chateaubriand

129 avenue Parmentier, 11th
T: 01 4357 4595

In a grungy yet cool part of town, this place is all about the highly original food. Its purposely Spartan interior does not detract and chef Inaki's menu remains inspired and avant-garde. Share as many small plates as you can, they're delicious.

Le Dauphin

31 avenue Parmentier, 11th
T: 01 5528 7888

New sister to Le Chateaubriand a few doors down the street, this place is uber-cool. Its white marble and mirrored walls provide a chic room where the U-shaped bar plays centre stage. It's crazy popular so book ahead or take a chance and grab a seat at the bar (not booked) for a spontaneous visit. The menu is tapas-inspired and the cured meats in particular are sensational, sliced to order – many of these new places feature a designer meat slicer in their dining rooms, used to great effect by the waiters. It's creative, it's fun and the wine list is excellent.

La Baratin

3 rue Jouye-Rouve, 20th

T: 01 43 49 39 70

The fixed-price lunch menu at this Belleville institution is a bargain and offers simplicity on a plate. There's no fuss and it is the perfect place to feel right at home like a local – but remember to book ahead.

Le Miroir

94 rue des Martyrs, 18th

T: 01 4606 5073

Look for the bright red facade of this authentic French bistro in the Montmartre district. Have a drink perched at the lovely old oak bar and soak up the cosy ambience. The food is what you come for – a modern take on the classics, cooked with flair and care. The menu changes daily, driven by market produce. And a bargain to boot.

Le Verre Vole

67 rue de Lancry, 10th (by the Canal St Martin)

T: 01 4803 1734

Tiny space, book in advance or take a chance. Hospitable service and delicious comfort food. Wines are the feature of this place.

L'Agrume

15 rue des Fosses St Marcel, 5th

T: 01 4331 8648

A charming neighbourhood bistro, a little out of the way but quite close to Maison de Trois Thes (so visit at the same time). Franck, a self-proclaimed anti-haute cuisine chef, cooks alone in his tiny kitchen and the squid with chorizo, zucchini and spicy tomato or the white asparagus risotto is perfect for lunch with a glass of excellent Corsican rose.

Itineraries

5 rue de Pontoise, 5th (off Blvd St Germain)

T: 01 46 33 60 11

Low-key, convivial modern space. Opt to sit at the bar and watch the action; offers great food with some intriguing dishes inspired by global flavours.

Vivant

43 rue des petits Ecuries, 10th

T: 01 4246 4355

This place is adorable, with fabulous staff, some intriguing wines and food packed with flavour. We loved the foie gras with stir-fried global artichoke hearts so much that we ordered another serve. It's like a bodega, French-style, a touch of art deco murals and wall tiles mixed with '50s decor; Formica tables and mismatched chairs.

Le Spring

6 rue Bailleul, 1st (off rue de Rivoli)

T: 01 4596 0572

Book ahead for a table at dinner (15 covers only) or take pot luck and turn up to fight for one of the five bar stools on a first-come, first-served basis. This place is hot and while chef Daniel Rose hails from Chicago, his food is thoroughly inspired French.

Paris Hanoi

74 rue de Charonne, 11th

T: 01 4700 4759

Vietnamese restaurant with a sunny yellow-painted frontage. Locals flock here for spicy authentic flavours; the queues are long at lunch time.

Frenchie

5 rue du Nil, 2nd (off rue des Petits Carreaux)

T: 01 4039 9619

Inventive, modern bistro food, affordable, this place feels cared for. The passion shows on the plate with



Le Spring boutique, just down the road from the restaurant of the same name, has fantastic food and wine for sale.

“Neighbourhood bistros are also championing natural and biodynamic wine ... ask for recommendations”

great flavours, perfectly delivered. The menu is short and changes daily (two choices per course). Remember to book well in advance, about four to five weeks out. Reservations are taken by phone only, between 3pm and 5pm, Tuesday to Saturday, so you need to plan for this one.

Le Pantruche

3 rue Victor Masse, 9th

T: 01 4878 5560

Pared-back, bare-bones decor, a new bistro in the Pigalle district. Chef Franck Baranger focuses on premium seasonal produce.

Le Chapeau Melon

92 rue Rebeval, 19th

T: 01 4202 6860

A wine store with bar and bistro attached, and the perfect reason to visit the colourful and ethnically diverse Belleville district. Go for dinner and the left-of-centre, fixed-price menu. Natural wines play a starring role here.

KGB

25 rue des Grands Augustins, 6th

T: 01 4633 0085

Smaller sister to one of my favourite Paris restaurants Ze Kitchen Galerie, Kitchen Galerie B is just up the road as you walk away from the river. Chef William Ledeuil creates a menu of small plates and a casual

bistro ambience – it's buzzy with the same playful interpretation of Asian and French flavours.

Les Fines Gueules

43 rue Croix des Petits Champs, 1st

T: 01 4261 3541

Bistro with small dining areas on three levels – go for a table near the gorgeous old zinc bar at street level or a pavement table out front at night. The staff are genial, engaging, fun. The fish dishes are cooked with care and love – perfect for a light, casual dinner.

Il Vino d'Enrico Bernardo

13 Blvd de la Tour Maubourg, 7th

T: 01 4411 7200

A wine restaurant par excellence where you choose wines, each available by the glass, from a rather extraordinary list (there is no food menu). Instead, each wine is matched with a dish designed to enhance its flavours. This place was the inspiration for my Rock Star wine dinners at Universal.

L'Astrance

4 rue Beethoven, 16th (near Metro Passy)

T: 01 4050 8440

Some of the best and most creative food and one of the city's finest contemporary fine-dining restaurants; just trust that chef Pascal Barbot will cook brilliantly for you and take your tastebuds on a journey. This place is deserved of its reputation and worth every cent.

Shopping

Le Spring Boutique

52 rue de l'Arbre Sec, 1st
T: 01 5862 4430

The wine and produce store of the restaurant along the street, with regional produce and a selection of brilliant wines to buy. Helpful and knowledgeable service. Open till 8.30pm weekdays; 8pm Saturdays.

LMDW Fine Spirits

6 carrefour de l'Odeon, 6th
(opposite Le Comptoir)
T: 01 4634 7020

Amazing selection of the finest spirits, specialising in rums (many of them not seen elsewhere) and tequilas. A delicious shop; they also have tastings.

Mariage Freres

30, 32 and 35 Rue du Bourg-Tibourg, 4th; and
13 rue des Grands Augustins, 6th
mariagefreres.com

Sensational teas from this definitive tea house, France's oldest. Make sure to have tea from their extensive portfolio in their tea salon. *Tres chic!*

Kusmi Tea

56 rue de Seine, 6th
56 rue des Rosiers, 4th
kusmitea.com

Quality teas and blends from a Russian tea house that has been supplying Paris and New York for more than a century.

La Grand Epicerie

Le Bon Marche, 38 rue de Sevres, 7th
T: 01 4439 8100

The ultimate food emporium with exotic and fresh produce, wines, condiments – you name it, you will find it here.

Legrand Filles et Fils

1 rue de la Banque, 2nd
(next to Galerie Vivienne)
T: 01 4260 0712

Stocks some of the best and hardest to find wines of France. A maze-like shop that can keep you there for hours. There is also a bar for tasting – how convivial, how civilised!

Jacques Genin Chocolatier

133 rue de Turenne, 3rd
T: 01 4577 2901

A chocolate and tea salon where you can go upstairs to view the kitchen at work from the gallery. The hand-crafted, jewel-like chocolates, cakes, pastries and salted caramels are to die for. And of course an éclair with afternoon tea is sinful, but it is simply a must.

Merci

111 bvd Beaumarchais, 3rd
T: 01 4277 0033

A thoroughly modern zeitgeist store with an eclectic collection of goodies – homewares, clothes, books, garden stuff, furniture, kitchenware and more. A place that reminds you that you're in Paris.

Epices Roellinger

51 bis rue St Anne, 2nd
T: 01 4260 4688

Towards the end of a street that is packed with all things Japanese (restaurants and grocery stores – like a mini Tokyo) is this heavenly spice shop. Everything is beautifully packaged. It also has flavoured oils and salts, spice blends.



Green tomato, red tomato?
Everything a cook may need or
want is at Le Grand Epicerie.

“Obesity is not an issue in food-loving France, portions are not gross. The dictum is quality, not quantity”

Corse Terroir

40 rue de Turenne, 3rd
T: 01 4278 0862

A small shop crammed with all manner of goodies from Corsica – cured meats, cheese, wine, honey and more.

Astier de Villate

173 rue St Honore, 1st
T: 01 4260 7413

Artisanal fine porcelain ceramics, handcrafted in its Parisian workshop.

La Maison Trois Thes

1 rue Saint-Medard, 5th
T: 01 4336 9384

Owned by one of the world's top tea experts, Madam Tseng; ideal for tea connoisseurs who want a precious or ceremonial tea to take home. I have featured these teas on my Universal menu for the past three years. Her teas are also served at Jacques Genin's chocolate salon in the 11th.

Street markets

Make sure to visit at least one of the many street markets in Paris and get a taste of the city.

Rue Montorgueil in the 2nd (rag trade district) is a small, old-fashioned pedestrian market street, open daily.

Rue Rambuteau in the Marais has a lively atmosphere with some great food shops. From Tuesday to Saturday.

Rue Mouffetard is one of Paris' historic market streets. Open Tuesday to Sunday. Start at the bottom and wind your way up the hill of this narrow street in the 5th.

Marche du Boulevard Raspail is one of my favourites for organic produce on Sunday morning. A large covered market between rue du Cherche Midi and rue de Rennes, it's also open on Tuesday and Friday mornings.

Rue Cler A prosperous market street in the stylish 7th neighbourhood, open Tuesday to Saturday and on Sunday mornings. It has some of my favourite speciality food stores for meat, fish, condiments and cheese.

Rue du Faubourg St Denis We have stayed here in the 10th with friends and this busy market street has a mix of traditional and ethnic food shops, with a North African focus.

Marche Bastille The first market I visited on my first visit to Paris, decades ago. A large market that starts at Place Bastille and extends along the boulevard Richard Lenoir on Thursday and Sunday mornings.



Bucolic beauty: Burgundy's villages, like Gevrey Chambertin in the Cotes de Nuits, are a delight to explore.

Burgundy

Boasting an extraordinary heritage, thanks to the power of the dukes of Burgundy and the Cistercian monks many centuries ago, the wine-producing region of Burgundy is held in the highest esteem. Driving there from Paris takes a little under two hours and the reward is sampling highly sought-after wines that are the envy of the world. There are more than 100 appellations, the names reading like a star-studded roll-call, and to walk among the vines, to be up close and personal with Romanée Conti, Vosne Romanée, La Tache, Puligny Montrachet, Nuits Saint Georges, Gevrey Chambertin, Pommard, Clos de Vougeot, Montrachet, Santenay, Saint Aubin and the charming Chambolle Musigny gives a whole new perspective to the seductive power of the grape.

The landscape brims with character and gentle colours, manicured hills and quaint villages with medieval stone buildings, imposing chateaux, Romanesque churches and cathedrals, historic abbeys and grand houses of viticulturist families, the wine dynasties of the region.

This is a region totally dominated by its *terroir* (the environment in which a particular wine is produced, influenced by soil, topography and climate, that determines the characteristic taste and flavour imparted). At its centre is the medieval town of Beaune, which lies between Cotes de Nuits to the north and Cotes de Beaune to the south. Together they make up the Cote d'Or.

In its wine shops you can buy back vintages and some excellent bottles when there is restricted or no direct access to the viticulturists. Visit the Chateau de Pommard vineyard for wine that is sold nowhere else, and Chablis, at Burgundy's northern tip, for its superb whites with flinty, minerality characteristics. Choezy les Beaune, just north of Beaune, produces excellent red burgundies, while Santenay to the south also makes luscious wines, which you can try sitting on the terrace at Le Terroir Bistro for lunch, overlooking the pretty town square.

Chambolle Musigny to the north is another favourite; a soft pinot noir from those vineyards is always a treat.

The two grape varieties that define Burgundy are chardonnay and pinot noir, with small amounts of the lesser regarded aligote, a white grape, also grown. These single varietal wines are benchmarks to the rest of the world. Vineyards are small and fragmented; the rare property owned by one grower is marked as Monopole on the label. *Negociants* play a crucial role – they are wine merchants who buy from small growers, and blend and sell under their *negociant* name as a guarantee for quality. The Appellation Controlee legislation that determines Grand Cru, Premier Cru and Village wines gives you some idea of heritage but not always of quality or value for money. I have learnt over the years that it is best to trust an appellation, as quirky microclimates determine the taste and style of each wine from vintage to vintage.

Then there are the common regional wines that fall outside the appellation system. All the information for each is on the label, so you can find out exactly what you need to know. However, don't assume that every wine from this region is a corker. Sometimes a well-made Village wine in a particular vintage can surpass a Grand Cru but there are also some duds.

The rich gastronomic heritage of Burgundy is strong, its dishes derived from its outstanding produce, from the world-famous Bresse chicken to excellent game birds, rabbit and hare, snails, Charolais beef, jambon, saucissons, pates and andouillettes, blackcurrants and mustard. Freshwater fish – trout, *sandre* (pike-perch), *cabillaud* (freshwater cod), eel and *ecrevisse* (crayfish, like yabbies) appear on bistro and restaurant menus and are available at any of the markets – usually from the mobile fish truck that goes from market to market. It's possible to do a spot of trout fishing in the ponds between Taily and Merceuil, a few kilometres from Meursault.

Seasonal vegetables and fruit dominate every market in France. During our spring visit, white asparagus, wild green asparagus, globe artichokes, breakfast radishes, mushrooms, potatoes, tomatoes, leeks and the best tasting strawberries imaginable determine what we will be cooking. The Falot mustards are the most prized of the Dijon region and it's possible to visit the mill in Beaune to see the manufacturing process, and the large stone mills that grind the seeds into the distinctive paste. It's also home to *pain d'epices*, the spiced bread that is a local speciality.

Lush pastures produce outstanding beef, milk and cheese; cream features in many dishes, both savoury and sweet, and the regional cheeses are known everywhere. Epoisses de Bourgogne is a flavoursome, distinctive washed rind cows' milk cheese; similar is Gaugry, found in Brochon, a few kilometres south of Dijon (yes, it's possible to visit), Bleu de Bresse, a soft blue cheese and the creamy indulgence of Brillat-Savarin, can be found at any of the region's fromageries. The surrounding hills have goat herds that yield myriad artisan goats' cheeses and we make a late afternoon visit to the goat dairy, La Ferme du Poiset, in the hills beyond Nuits Saint Georges, where Paul and Pierre make and supply chevre to restaurants all over France. After seeing how the chevre is made, we taste the various cheeses with some Aligote wine in the cluttered dining room of their 300-year-old farmhouse.

Wine is often used in cooking: coq au vin and boeuf bourguignon spring to mind and define the region's cuisine. Blackcurrants are juiced to make cassis and cheese is used to make *gougeres* (choux pastries), another local speciality.

During our stay at a modest chateau (more charming country house than the image conjured) in Taily and the base for my residential cooking schools in Burgundy (tastesofburgundy.com), we visit the local markets to buy spanking-fresh produce to cook that evening. Dijon is the main city of the region and we navigate its cobblestoned, narrow streets and alleys to reach Les Halles, the covered food market on rue Musette with its grand architecture designed by Alexandre Gustave Eiffel. It is the largest market in Burgundy (Tuesdays, Fridays and Saturdays). The Chalon sur Saone market (Wednesdays, Fridays and Sundays) is picturesque, located by the river, and we buy quality fruit, vegetables and meat for another cooking adventure. Autun is a large provincial centre to the west of Beaune and its small covered market has excellent vegetable provedores, cured meats and regional breads (Wednesdays and Fridays).

My favourite market of the region though is Beaune. It brings the town centre to life every Saturday morning when market carts take over the streets and people jostle for space to spend the morning leisurely filling their straw baskets with all manner of goodies. Don't miss the guy just outside the main pavilion hall selling freshly baked *caneles*. They are divine and a perfect snack to munch on while meandering..

It's a food and wine lover's paradise. Shopping for dinner is pure joy and everyone with me shows a refreshing enthusiasm for what's on offer. We expand the menu every day to include something special that has caught someone's eye and buy bunches of fresh-cut flowers to adorn the dining table.

While in Beaune, visit the perfectly preserved Hospices de Beaune (Hotel Dieu). Built in 1443, it is a unique monument with gothic facades and multicoloured roof tiles typical of the Burgundy province. It operated as a hospital until the mid 20th century and its pharmacy is an extraordinary dispensary with shelves of labelled earthenware pots of herbs, vegetable and mineral extracts used for medicines and ointments.

It's possible to rent bicycles in the villages and follow the vineyard trails. Or, do as we do, taking brisk morning walks through the vineyards, starting from Meursault and heading to Pommard through Monthelie and Volnay, or starting at Gevrey Chambertin and following the Route des Grand Crus to Vougeot through Chambolle,

wandering past the homes of vintners and their wine cellars, past village squares and churches surrounded by panoramic views across the gentle undulating valleys.

We have private wine tastings at a few distinguished cellars – Maison Fatien in Beaune, Domaine Chevrot in Cheilly les Maranges, Domaine Lamy Pillot at Chassagne Montrachet, Lucien Muzard at Santenay, Armand Rousseau at Gevrey Chambertin and Parigot in the village of Meulosey. It would be criminal to visit this region without imbibing the local drop.

On a pilgrimage to experience the very best three-star France has to offer, we drive into the wild Aubrac region just beyond the town of Laguiole, where the hotel and restaurant of Michel Bras is perched on a hill, offering spectacular, mesmerising views. We settle in for a long Sunday lunch with a menu punctuated by pure clean flavours, a showcase of the vegetables, herbs and wild flowers plucked from the garden outside. It is a truly memorable experience, and one of the few places that reassures my faith in the star rating. We stay overnight in one of the stylish, contemporary suites, built into the side of hill, at one with nature and with captivating, expansive views of the Aubrac. The note on my pillow says it all: “To discover our country, to share, communicate our passion and our wonder, to keep the memory of fantastic discoveries.” This place alone is worth the visit to France.

Eating & drinking

Le Bistrot des Moines at Abbaye de la Bussière

La Bussiere sur Ouche, Dijon, Cote d’Or
T: 03 8049 0229

Terrific modern French cooking, a wonderful wine list in the most divine property, the ideal place for some pampering. And don’t miss a gentle stroll through the garden, owner Clive’s pride and joy.

Ma Cuisine

Passage St Helene, Beaune
T: 03 8022 3022

Small buzzy atmosphere, this popular bistro, owned by Fabienne and Pierre Escoffier is a great choice for lunch or dinner. It’s always packed with locals, the food is cared for, the produce is straight from the market and the wine list is pretty amazing.

La Part des Anges

24 bis rue d’Alsace, Beaune
T: 03 8022 0768

Where local winemakers like to hang out, meet up and drink. Stick with the tapas bar snacks. Terrific selection of local wines by the glass, a friendly atmosphere.

Caves Madeleine

8 rue Faubourg Madeleine, Beaune
T: 03 8022 9330

Small dining room where convivial owner Laurence offers traditional food.

Le Terroir

19 Place du Jet d’Eau, Santenay
T: 03 8020 6347

Eat on the terrace, order from a small seasonal adventurous menu of traditional, regional dishes.

Maison de la Mere Daugier

Hotel Chevreuil, Place de l’Hotel de Ville, Meursault
T: 03 8021 2325

Choose one of the four different set price menus. Rustic country cooking with respect for the regional traditions; room is simply decorated. Lacks a bit of spark, so go with a few friends to liven up the place. A good wine list.



Put some pork on your fork:
Sarl Patrick et Philippe Gautier
specialises in homemade sausages.

“We have private wine tastings ... it would be criminal to visit without imbibing the local drop”

Lameloise

36 place d’Armes, Chagny-en-Beaune
T: 03 8587 6565

Lavish three-star excess, a Relais Chateau property. Come with a hearty appetite because they offer a six-course set menu with all the pomp and ceremony expected of such an establishment. And the cheese trolley is extravagant, definitely not to be missed.

Le Chassagne

4 impasse Chenevottes, Chassagne Montrachet
T: 03 8021 9494

Contemporary regional cooking, one Michelin star from chef Stephane Leger. Elegant room upstairs from the street in this small village.

Le Bar a Vins

7 rue Richebourg, Gevrey Chambertin
T: 03 8034 1762

Quirky local tavern run by a couple of sisters who entertain as they serve their simply prepared dishes. Fun for lunch after a walk through the vines.

Chez Copains

10 rue Quentin, Dijon
T: 03 8040 2010

Authentic regional food, a showcase of fresh produce, a chic room and a terrific wine list, right in the heart of the market area.

Shopping

Alain Hess

7 place Carnot, Beaune
T: 03 8024 7351

Cheese and other gourmet products. Beautiful store with the most enticing cheese display, all in their prime.

Vinoboam

4 rue d’Alsace, Beaune
T: 03 8021 4358

A great wine shop, with some interesting back vintages. Small producers and reasonable prices.

Athenaeum

5 rue de l’Hotel Dieu, Beaune
T: 03 8025 0830

Regional wine maps, wine books, cookbooks, wine paraphernalia, gourmet food products and more.

Bouche

1 place Monge, Beaune
T: 03 8022 1035

Chocolates, pastries and gougères – fabulous.

Sarl Patrick et Philippe Gautier

5 rue St Christophe, Autun
T: 03 8552 2090

Specialises in meats, cured and fresh. Hams, pates and homemade sausages are the best I tasted in the region. 