Mini Palais

Grand Palais
3, av. Winston Churchill Map Send to Phone
75008 Paris France
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Métro: Champs-Elysées - Clémenceau

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Dine in style at the Mini Palais after visiting the Grand Palais.



The Grand Palais Musée, a Parisian landmark dating back to the 1900 World's Fair, has been recently renovated. Walk up the graceful flight of steps and pass the flamboyant rotunda Alexandre III to enter the dining room, a kind of artist's studio setting with large mirrors, hardwood floors, wide windows, wood and leather furniture, and an immense patchwork made up of old wrapping papers. There's also an impressive terrace that overlooks the Petit Palais right across the avenue. Olivier Maurey of the Luderic Group, who is known for his partnerships with L'Ami Louis, Aux Lyonnais, Benoît and Ralph's, invited chef Eric Fréchon to work along with him as a consultant chef. Fréchon in turn appointed Stéphane d'Aboville, his former second man, as the executive chef --- a good pick, indeed. Not only does Eric Fréchon choose the best team and the best produce, but you can also immediately recognize his imagination on the plate. Among the best dishes are a very original clafoutis made with slightly smoked ceps from Corrèze; farm raised chicken galantine with duck foie gras; and fried whiting with a delicious tartare sauce and chips sprinkled with parsley. Entrecôte steak from Bavaria is cooked at the perfect temperature and accompanied by a generous portion of pommes allumettes (matchstick fries). This is reasonably priced fare that is also tasty and brilliant. The finale of a rhum baba with light vanilla cream is a real treat. The Réserve of Louis, Saint-Émilion Grand Cru 2006 made a good pairing for the whole meal.