

Beat: Lifestyle

LA TRABOULE RESTAURANT, DISCOVER TALENTED, GENEROUS AND MASTERED CUISINE

WITH A VIEW OF THE CHEF AND HIS BRIGADE

PARIS, 20.06.2024, 05:31 Time

USPA NEWS - Talented Kitchen located in the Heart of the 8th Arrondissement in Paris, the "La Traboule" Restaurant and chef Fransesco Fezza offer Creative Seasonal Gourmet Cuisine.

Talented Kitchen located in the Heart of the 8th Arrondissement in Paris, the "La Traboule" Restaurant and chef Fransesco Fezza offer Creative Seasonal Gourmet Cuisine.

Refined, Delicate Dishes using Products as Diverse as they are Surprising. The Culinary Journey unfolds through a Menu for Lunch and Dinner, combining Starters, Main Courses and Desserts with Tasty Combinations and Delicate Flavors.

In an Intimate Atmosphere, with a View of the Chef and his Brigade, discover a Talented, Generous and Controlled Cuisine. Inspired by his Origins and Travels, the Chef highlights Key Products from French, Italian and Asian Gastronomy.

In all the Happy Circumstances of their Existence, the French are gathered around a Good Meal. Whether it's an "Apero" among Friends, a Commercial Meal or a Banquet, this Meal praises for Conviviality, for Humanism at the Table and for Well-Being... So, you feel welcome at "La Traboule"...

The Smell is requested with all the Good Odors that come from the Dishes, the View is enchanted in Front of the Decoration of the Table and the Presentation of the Dishes.

Menu Chosen:

We were served by Excellent Butler Bernardo Borelli and His Team

- Starters:

- * Risotto, livèche, fondue de bleu
Risotto, lovage, blue cheese fondue
- * Asperges vertes, sarrasin, citron en gelée - sauce aux amandes
Green asparagus, buckwheat, lemon jelly - almond sauce
- * Tartare de truite, mayonnaise aux wasabi, oseille, noisettes, oeufs de truite
Trout tartare, wasabi mayonnaise, sorrel, hazelnuts, trout roe

- Mains Courses

- * Filet de Rumsteck, brocoletti, framboises en pickles, jus de volaille et verveine
Rum steak fillet, brocoletti, pickled raspberries, poultry juice and verbena
- * Poulpe au BBQ, asperges blanches, sarrasin, chimichumi français
BBQ octopus, white asparagus, buckwheat, French chimichurri
- * Ris de Veau, yaourt grec, épinards, combawa
Sweetbreads, Greek yogurt, spinach, combawa

- Desserts

- * Glace de sésame noir, cacao et kumquats

Black sesame ice cream, cocoa and kumquats
* Rhubarbe en déclinaison, yaourt, crumble de coco
Rhubarb in variations, yogurt, coconut crumble

Review:

This is a Must-Visit Spot for anyone looking to experience the Vibe of Mix of Modern and Traditional French Cuisine.
Warm Welcome, Intimate Atmosphere, View to the Kitchen with the Chef and the Brigade in Action.
Sober Decoration in this Small Restaurant.
Regulars squat this Restaurant which offers Very Good Cuisine at Reasonable Prices.
Plates come out of the Kitchenette at a Brisk Pace.
The Dishes nicely presented with Friendly and Professional Way of describing them.
The Menu: The Restaurant is renowned for its Unwavering Commitment to using the Finest and Freshest Ingredients available.

Source: La Traboule Restaurant
On June 18, 2023

Ruby BIRD
<http://www.portfolio.uspa24.com/>
Yasmina BEDDOU
<http://www.yasmina-beddou.uspa24.com/>

Article online:

<https://www.uspa24.com/bericht-24640/la-traboule-restaurant-discover-talented-generous-and-mastered-cuisine.html>

Editorial office and responsibility:

V.i.S.d.P. & Sect. 6 MDStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Exemption from liability:

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Editorial program service of General News Agency:

UPA United Press Agency LTD
483 Green Lanes
UK, London N13NV 4BS
contact (at) unitedpressagency.com
Official Federal Reg. No. 7442619