

## **The Paris Scene: Couture**

### **CHANGING TASTES**



Parisian foodies are getting a soft spot for la pascade, a rustic dish from France's Aveyron region. It's gaining popularity again after chef Alexandre Bordas opened an inn-style restaurant on Rue Daunou (between the opera and Place Vendôme) dedicated to that specialty of his native area.

The thick, yellow-to-brown crêpe, with a crisp and fluffy texture, is a vector for the chef's creations, which also take inspiration from the dishes served in his two Michelin-starred restaurant in Honfleur, France, called SaQuaNa.

Like a nest, the pascade holds seafood such as cod with spinach, coriander and a coco emulsion. The restaurant, which seats 44, has walnut tables on which stainless-steel tubes hold the cutlery, napkins and menu.

On offer are five savory and four sweet pascades, with prices ranging from 18 euros to 23 euros, or \$24 to \$30 at current exchange, for the savory ones and from 9 euros to 18 euros, or \$12 to \$24, for the sweet versions. Dessert lovers go for the "coffee shot" pascade, with coffee-flavored Italian ice cream, chocolate mousse and hazelnut croquants. The wine list is chosen by sommelier Sébastien Pradal, also an Aveyron native.

*Pascade, 14 Rue Daunou 75002 Paris. Tel.: +33-1-42-60-11-00. Open weekdays for lunch starting at noon and dinner beginning at 7 p.m.*

— **Laure Guilbault**