

Step up to the Plate: 5 Exciting Restaurants for January



Michel Rostang with daughters Sophie and Caroline

Odette Auberge Urbaine

Located in the privately owned newly transformed **Maison Albar Hotel** (1923) Paris Céline, near Les Halles, this gastronomic project is by Michel Rostang's delightful daughters Sophie and Caroline in collaboration with Nathalie and Jean-Louis Poiroux, creators of the sublime **Cinq Mondes brand** and the hotel's owners, the Albars. So, not only a handy hotel address, but also a great restaurant, spa, pool await.

Odette – in hommage to Odette Albar – opens for breakfast (*house made granola anyone?!*), lunch and dinner. Lunch formula at 22€ plus A La Carte. Chef Yannick Lahopgnou's (ex-Le Meurice) dishes I enjoyed include: Vegetable and winter fruit Cocotte topped with Richerenches truffles (22€); Egg white omelette (12€); Avocado toasts with chia seeds (12€); Cheese from Martine Dubois (11€) and caramelised RubINETTE apples, shizo sorbet (12€) + Le Truc au chocolat and warm madeleines. Try crisp white Viognier de Rosine (Roussaine) from Domaine Stephane Ogier (10€-42€)

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