

LASSERRE

PRESS PACK





SUMMARY

The Lasserre restaurant and one man's passion

A magical place

Jean-Louis Nomicos and his cuisine

The wine cellar

The menu

Practical information

The CD-ROM

« This restaurant is an institution for Parisian gourmets. In the neo-classical dining area, there is an incredible sliding roof decorated with swirling dancers. Excellent wine list »

Michelin Guide 2006

« Extremely sophisticated, this bastion of French Haute Cuisine in the 8th arrondissement is always one of the most popular in the capital and each visit is transformed into a magical experience. Chef Jean-Louis Nomicos creates sublime dishes; the service is outstanding and precise. And nothing can be more romantic than the moment the sliding roof of the dining area opens up to the starry sky! »

ZAGAT Guide 2006/2007

HISTORY OF RESTAURANT LASSERRE

As a fatherless boy, Rene Lasserre left his place of birth in the Basque region at the age of twelve, to look for work in Paris. It wasn't long before he was employed in his first restaurant, albeit it clearing tables and cleaning up. By the age of nineteen, however, Lasserre had worked his way up to being a Maitre d'. His debut into high society began at the Pavillon d'Ermenonville, where he found himself mingling effortlessly among the Parisian elite. In subsequent years, he worked at other prominent restaurants, such as the Lido, Prunier and Drouant.

During these formative years, Rene Lasserre dreamt about establishing his

Lasserre featured Gala dinners, organized around newly released films, the latest literary offerings or art gallery openings. Celebrities who were in Paris for these various events stopped at the Club de la Casserole to dine. Marc Chagal, during lunch with Andre Malraux, decided to create the ceiling of the Opera Garnier. Malraux, also a good friend of Rene Lasserre, was honored by having the chef create a special dish for him. Pigeon 'Andre Malraux' bears his name and is still on the menu today. Salvador Dali, Frederic Dard, Romy Schneider and Audrey Hepburn are among the many luminaries who have enjoyed the ambience and flavors of the Club de la Casserole.

All female guests were given a small token, a porcelain saucepan, as a reminder of their meal at the Club. To date, more than 800,000 little saucepans have been distributed.

In 1949 the restaurant received its first Michelin star :

In the 1950's Rene Lasserre, along with Andre Vrinat (Taillevent) and Raymond Oliver, created «*Tradition and Quality*,» an organization that both encouraged and rewarded excellent food and exceptional service. It is no surprise that many of the chefs who have Michelin stars have trained with Lasserre. Marc Haeberlin in Illhaeusern, Michel Rostang in Paris, Jean Paul Lacombe in Lyon, Guy Savoy in Paris, Gerard Boyer (formerly in Reims), and Jacques Lameloise in Chagny, are but some chefs who have benefited from the training of their mentor Rene Lasserre.

The rapid rise of the Lasserre House is the result of the extraordinary energy of one man, Rene Lasserre. His inventiveness, his perfection and his ability to make every guest feel at home, has helped to create a gourmet institution in the heart of Paris and has made Lasserre's dream a reality. With Monsieur Louis, the Maitre d' at his side for 40 years, Lasserre can guarantee that each guest will receive the royal treatment and will be served a meal that is memorable.

Rene Lasserre created a restaurant that is truly spectacular



own restaurant, one where every guest would receive personal attention and be treated like a king or queen.

The turning point for Lasserre came in 1942 when he acquired a small bistro, which had been built for the World Exhibition of 1937. Because of the war, the early years proved to be hard and challenging. The shortage of produce required some purchases, such as Jerusalem artichoke salad and carrot Vichy, to be made with ration tickets.

Aside from offering a delectable meal with personal service, Lasserre's bistro also provided refuge to many people of the Resistance. **In 1948 the Club de la Casserole was opened with great flourish and success.**

LASSERRE, A PLACE OF MAGIC

René Lasserre created a spectacular restaurant.

At every turn, the restaurant is magical for the mind, the eyes and palate. It is a veritable «Moveable Feast,» with all guests invited to come along for an enjoyable ride.

The dining room is conceived as a stage with a mobile wall, balustrades and jardinières. There is an intimacy for each table of guests, while at the same time everyone in the room has the vantage point of seeing everyone and everything that is happening around them. The sliding wall, which divides the room in half, is decorated with scenes that are inspired by the 18th Century gardens at Versailles.

During every mealtime, the now-famous roof, decorated with the paintings of



Touchagues, is opened to reveal rays of sunlight or twinkling stars.

Even the elevator is like a jewelry box clad in velvet.

To maximize the experience of 'service a la française' at the restaurant, and to insure that its tradition is respected, numerous service objects and furniture pieces were designed especially for Lasserre. Cristalleries de Saint Louis

created the large central chandelier, which sets the stage for elegance and grandeur in the dining room. The mahogany tables on wheels allow the staff to bring the preparation and service right to the guests. And the decanting tables, so necessary to this restaurant whose selection of wines is of the highest quality, were designed and built by the house.



LASSERRE TODAY: A CHEF'S RESTAURANT

SUMMARY BIOGRAPHY

1967

Born in Marseille

Septembre 1983

Jean Louis made his debut at the restaurant 'l'Oursinade' in Marseille

1985 - 1986

Chef de partie to Alain Ducasse at the restaurant 'Juana' in Juan les Pins (2 Michelin stars)

1990 - 1995

Sous chef and chef de partie at the Hôtel de Paris in Monaco (3 Michelin stars), with Alain Ducasse.

1995 - 2001

Chef de cuisine at the Pavillon de la Grande Cascade in Paris (1 Michelin star).

Since 2001

Executive chef at the Restaurant Lasserre. 2 Michelin's stars.

JEAN-LOUIS NOMICOS AT RESTAURANT LASSERRE

Since his arrival in 2001, Jean-Louis Nomicos has immersed himself in the identity of the restaurant. His cuisine reflects both a great respect for tradition and the search for modernity where product is first and foremost.

The creed of Jean-Louis Nomicos

1. «Keep it Simple»

The heart and soul of Jean-Louis Nomicos' recipes is fresh product. He strives to «understand» the structure, texture and flavor of each ingredient. One of his golden rules is not to add any product that would disturb the aromatic balance. Nomicos is also aware that his product, which is central to his cuisine, may not be available year round. His choice of menu varies by season and his inspiration is dictated by what he and his suppliers find at the market. The ingredients must be fresh, diverse and wholesome.

2. Identity and Respect for Tradition

Born in Marseilles, Jean-Louis Nomicos remembers the big Sunday gatherings under the fig tree at his grandparents' home. He tries to infuse feelings of conviviality, gaiety and laughter into the many vibrant dishes he creates.

Nomicos also likes to recreate some of the distinct flavors of the Mediterranean, paying special attention to seasonal vegetables.

3. Tradition Revisited

With all the innovations that Jean-Louis Nomicos has brought to Lasserre, he

has not stepped very far from the classics that have contributed to the success this restaurant has enjoyed for decades.

One of Jean-Louis Nomicos' signature dishes is 'Macaroni with Black Truffles and Foie Gras.' The macaroni is cooked in milk, stuffed with brunoise of celery, foie gras and truffles, sprinkled with a meat stock and then garnished with truffles. This dish was inspired by 'Timbale of Macaroni with Truffles,' which was created by Auguste Escoffier, the great ambassador of French cuisine at the end of the 19th Century.

THE WORDS OF ALAIN DUCASSE

"Jean-Louis has conviction. His cuisine expresses passion for the product and the search for the basic essentials. The result is brilliant, delicate, elegant."



RESTAURANT LASSERRE'S CELLAR



Setting up a wine cellar was a major preoccupation of Rene Lasserre. He wanted to establish a cellar that would house some of the finest French wines for the enjoyment of his guests.

He began by using the cellar beneath his restaurant and then eventually expanded it.

The natural height of the cellar was ideal for the storage of his vintage wines, which needed to be kept at a constant cool temperature. Burgundy and Bordelais became the primary focus of his collection.

Today the sommelier remains very attentive to the harmony that must exist between the cuisine and the wine.

He favors the vintage wines of the Vallee du Rhone, which go particularly well with Jean-Louis Nomicos' dishes. But not forgotten are the wines of the Loire, Alsace and Languedoc, which are in larger supply.

Also of some note is the fine collection of cognacs, brandy and ports, whose vintage dates to the late 1800's.



VARIATIONS ON A CLASSIC MENU

STARTERS

Macaroni with black truffles and foie gras	68 €
Vol-au-vent with crayfish and frog with brown trout quenelles	65 €
Roasted foie gras with pears (for two)	140 €

FISH DISHES

Poached Breton lobster with steamed Noirmoutier potatoes	98 €
Turbot Dugléré with mushrooms	95 €

MEAT DISHES

Pigeon André Malraux, with fruits and vegetables of the season	60 €
Roast Challans duckling in an orange sauce (for two)	130 €
Hare royale	78 €
Hen pheasant Souwaroff with black truffles and foie gras (for two)	160 €
<i>Platter of mature cheeses</i>	20 €

DESSERTS

Timbale Elysée Lasserre	24 €
Mont-Blanc vacherin style	24 €
Crêpes Suzette	32 €



CREATIONS

VEGETABLE DISHES FROM OUR MARKET GARDENERS

Chef's surprise with eggs _____ 95 €

Vegetables braised in truffle juices _____ 42 €

Chestnuts and white truffles
in a Jerusalem artichoke sauce _____ 75 €

FISH DISHES

Sautéed sole fillet with grapes and chestnuts _____ 65 €

Scallops with oysters and leeks _____ 66 €

MEAT DISHES

Saddle of spring lamb
with wild thyme and baby artichokes _____ 65 €

Cushion of baby veal with white truffles _____ 95 €

DESSERTS

Wild strawberries with rosewater,
Chartreuse sorbet _____ 24 €

Grand Cru chocolate soufflé tart _____ 24 €

Caramel Napoleon, apples
and pistachio ice cream _____ 24 €

Seasonal ice cream and fruit sorbets _____ 24 €



LUNCH MENU

75 €

Scallops marinated in beets and vintage vinegar

or

Herb risotto with frogs' legs and cep

Noisettes of hake Viennoise, spinach leaves with clams and saffron

or

Wild duck with figs, golden foie gras pie and caramelised chicory

Chestnuts and grapes sautéed with lemon and rosemary honey

or

Praline-flavoured pancakes with chocolate ice-cream



MENU DEGUSTATION

185 €

Chef's surprise with eggs

Scallops with oysters and leeks

Macaroni with black truffles and foie gras

Pigeon André Malraux, with fruits and vegetables of the season

Mature Beaufort cheese with pear sorbet

Wild strawberries with rosewater and Chartreuse granita

Mont-Blanc vacherin style





PRACTICAL INFORMATION

Restaurant Lasserre

17, avenue Franklin Roosevelt
75008 Paris
Téléphone : 33 (0) 1 43 59 53 43
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Executive Chef: Jean Louis Nomicos
Managing Director: Guillaume Crampon
Sales Manager: Louis Canfailla

e-mail : Lasserre@lasserre.fr
Website: www.restaurant-lasserre.fr

Open

Monday to Saturday for dinner
Thursday and Friday for lunch

Closed

Sundays and all of August

Club menu : 55 euros

Lunch menu: 75 euros

Tasting menu: 185 euros

Menu: 120 /150 euros

Private rooms from 6 to 45 people.

Opening roof - air conditioned

Valet parking

Pianist at dinner

Dogs not allowed

Credit cards:

Visa - American express - Diners Club - JCT

2 Michelin Guide stars

Founder member of 'Tradition et Qualité'

Grandes Tables du Monde

**Affiliated member of the Châteaux
et Hôtels de France association**