

## GOOD CHEER

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### Good Restaurant-Keepers — and Others.

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It is no longer necessary, I presume, to plead the cause of French cookery, nor to demonstrate that gastronomy has its place among the fine arts, nor to prove that no one but some dyspeptic Fathers of the Church could have listed gluttony among the deadly sins instead of the cardinal virtues.

“Good cheer” is one of the traditional attractions of France of which she has the right to boast, just as she has to the diversified aspects of her country-side, or her gentle landscapes, or the glorious tints of her sky. In point of which fact Paris reigns supreme; in other words one can dine there in wondrous fashion, and certain of its restaurants have no cause to envy the most illustrious tables of Beauce or Perigord.

But certain necessary conditions must be observed: long study, much patience and the utmost distrust of vain appearance and deceitful show.

The exterior of a restaurant seldom gives a true indication of the excellence of its table. Many a gaudy palace serves wretched messes, while on the other hand there are oldish houses, discreet in appearance, that look as though they were dozing in a rut of mediocre meals and countrified wedding-feasts, but which amaze you when once inside. Within their modest setting you find the prettiest women on earth, and the most sparkling conversation; while the viands are fit for the tables of the gods.

Besides, there are humble restaurants that can only be discovered by the zealous lover of good cheer; frequented by taxicab-chauffeurs or cattle-dealers, and yet delighting the soul of the most critical of gourmands.

Between these two extremes the Parisian or the knowing visitor experiences the joy of sitting down to an unostentatious, but wellappointed table, with impeccable service, on which pass a succession of the most delicious viands, with which the most exquisite wines blend in perfect harmony.

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## MENU BRILLAT-SAVARIN

- LES CANAPÉS DE LAITANCE RÉCAMIER  
LE VELOUTÉ  
*Meursault goutte d'or 1915*
- LE GRATIN DE MÉDAILLON DE LANGOUSTINE  
DE MAITRE LAPLANCHE  
*Chablis Fourchaume*
- LES FILETS DE TURBOTIN AU VIN  
DE MANICLE  
*Château Pajol 1912*
- L'AIGUILLETTE DE BŒUF BRILLAT-SAVARIN  
LA GARNITURE ANCIENNE  
*Domaine Chevalier 1912*
- LE COQ EN PÂTE BELLE AURORE  
LA SALADE ANTHELME  
*Romanée Saint-Vivant 1906*
- LES ASPERGES DU BARON RICHERAND  
LA SAUCE MOUSSEUSE  
*Hermitage Tour Blanche 1911*
- LE BISCUIT GLACÉ
- LES FRIANDISES DE MONSEIGNEUR  
LES FRUITS DE L'ILE DE FRANCE  
*Veuve Cliquot carte blanche*  
*Café Corcellet.*



## The TEMPLES of GOOD CHEER

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**Le Club des Cent.** On the Seine facing the setting sun which aflames upon the most glorious vista of all Paris, rides at anchor beside the Pont de la Concorde, a boat which was once that of Marshal Joffre. Here far from all human perturbations the Club des Cent, which unites the most refined gourmets of the whole world, has taken refuge. It is composed of artists and men of letters, who cultivate the pleasures of the table as they do their art, thorough egoists who permit none of their culinary secrets to reach the outside world, under pain of excommunication of the author of the leak. Here there is no entry for the outsider, who must needs turn away to knock at the door of some other temple of gastronomy.

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The restaurants hereinafter enumerated in alphabetical order are high-class places of outstanding merit. And even though all of them may not be famous for some particular specialty, they all offer their guests a general menu from which selections can be made with every confidence. The prices at these places are sufficiently high to justify the clientele in rightfully expecting an equally standard of excellence.

**Foyot, 33, Rue de Tournon. Tél: Fleurus 03—30.** What a good, delightful house, so quiet and wellconducted! The service is admirable. Attentive and discreet headwaiters, with measured movements, serve savoury viands that are unsurpassed. And the winecellar is every whit as good as the kitchen: as Montesquieu would say: "This is one of the most respectable places on earth." Clientele of sober elegance. Nothing loud or of doubtful taste; in fact, it is impossible to imagine anything savouring of cheap display amid this old-fashioned environment so near the Senate, the pensive Odeon and the gloomy Sorbonne. At Foyot's are found the dwellers in the Faubourg, the aristocracy of the provinces, elderly gentlemen of a stylish bearing that it is hopeless to imitate; often, too, charming ladies from foreign lands, with blue eyes and ash-coloured hair. (*Lobster, Sole suprême, côte de veau, woodcock a l'Armagnac, coeurs d'artichauts, crêpes Suzette soufflées. Corton 1895, Vougeot 1889, Chamberlin 1878. Margaux 1877, Laffitte 1875.*)

Génot, 20, rue de la Banque. A white haired bourgeoisie proud of her diminutive dining hall, on whose walls trail the vines of the South and clusters of luscious grapes. Square topped tables of white oak polished to reflect the dull quiet light from a candle cluster like seen in the hall of a country house in England. Madame Genot has upheld with pride the clientèle so faithful to the Rue de la Banque since 1836. She will prepare old French recipes, but only by order given a day ahead, and not for less than four in a party. She is most exacting on those points, but the spread of *coques au vin*, *chicken aux fonds d'artichauts*, or *stuffed duck from Nantes* with a bottle of the best Bourgogne is worth bowing to her demands, and to the bill that averages little less than 80 francs.

Lapérouse, 51, Quai des Grands-Augustins. Tel: Gobelins 18—33. This is an old and charming house which raises its lofty and harmonious façade in the shade of the great elm-trees. In days of old Lapérouse came and moored the *Astrolabe* to the quay, where her graceful sails were reflected in the quiet waters of the lesser arm of the Seine. The windows look out on a charming vista of water, sky and ancient stone. The dining-rooms of the restaurant are quite small, according to the ancient style. Admirable cuisine, fowl, game and fish a specialty. In spring-time I would recommend a *gratin de crevettes roses et de morilles*, wherein are blended the savour of the sea and the subtle perfume of the forest; *duck "espiegle"*, *truffles and mushrooms "follette"*. Wine-cellar worthy of recommendation from every standpoint. (*Musigny 1911, Chambertin 1906, Calvados.*) Average price: 50 francs.

Larue, 27 Rue Royale. Tel: Elysées 29-43. One feels some emotion on entering this celebrated dining room, where so much wit sparkles each day under the pink shaded lamps of the little tables. How besides could one be other than witty when at a neighboring table a man of letters is feteing a foreign prince and here and there and everywhere one remarks the most ravishing of young women. What a charming setting for a business luncheon on condition that that the business be elegant and the figures sufficient to provoke admiration, for a little party in honour of some friend, who is a man of taste, or better still for a tête a tête with some charming person who will find here a frame appropriate to her beauty.

Montagné, 5 Rue de l'Echelle. Central 43-77. This is a temple, but without the factious majesty of high-priests. The old master, the "traiteur", greets the savour of his picturesque language, the charm of his keen intelligence,

nourished with the essence of literature. He respects the art which he has brought to the point of perfection. His house is decorated in the surest taste with lithographs, coloured engravings and modern watercolours, wherein revives the memory of a pleasant past.

If the divine correspondant, Mme de Sévigné, should come to Montagné's she would surely find a veritable "bureau d'esprit" and if Brillat-Savarin could escape from the darker kingdom they would settle to earth very near the Rue de l'Echelle — there to find those delicious specialties the maitre d'hotel takes such pleasure in preparing.

The menu-card offers no profusion of dishes, but those that are contained therein cannot be surpassed, even by an effort of the imagination, harmonizing as they do according to the tenets of the soundest of doctrines. The guest leaves Montagné's after dinner with the mind clear and the heart joyful, with the satisfaction of a glimpse of Paradise, and understanding the reason of things. (*Meats and fish en croûte, salmon, turbot prepared "old-fashioned style" in a "douillette" of crust. Home-made entremets: all dishes prepared on slow-cooking system. Venerable brandy dating from the Louis-Philippe period. And the coffee! Closed Mondays.*)

**Voisin**, 261 Rue St-Honoré. Tel: Central 41-73. Let other restaurants follow the fancy of the day and seek to catch the eye, Voisin remains the same, discreet, modest of appearance, at two steps from a church in the shadow of a sleepy Cour des Comptes. No jazz band blasting discords to the Heavens! Poor mortals can dine in peace. — And why should it change. Its habitués, true amateurs know that they can find here to accompany admirable dishes wine from one of the best cellars of Paris. The list is impressive, presenting the most glorious vintages, those of the most famous years. Let no Philistine enter here. It is a place for those who know how to eat well, and above all to drink well, paying afterward without the turn of an eyelash a very respectable bill.

**La Tour D'Argent**, 5, Quai de la Tournelle. Tel: **Gobelins** 23-32. Far, far away, in the unexplored quarters of the Halles aux Vins and the Jardin des Plantes. The building is of modest appearance, but it is one of the temples of gastronomy. In days of yore, Frederic's whiskers had a reputation all their own. The establishment has constantly kept up his glorious traditions. The *canard au sang* draws all Paris to its doors. The wine-cellar, which fell heir to the treasures of the late Café Anglais, is worthy of the most eloquent praise.





## The BEST RESTAURANTS

classified according to location  
per quartier and in each  
quartier according  
to prices

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### MADELEINE.

**Larue**, 27 Rue Royale. Tel: Elys. 29-43. Refer to the temples of good cheer.

**Voisin**, 261 Rue St-Honoré. Tel: Central 41-73. Refer to the temples of good cheer.

**Viel**, 8 Boulevard de la Madeleine. Tél: Central 39—85. Dining-hall ever elegant, bewitching toilettes. Highclass table with wine-cellar of corresponding excellence. (*Woodcock, morilles à la crème*. Average price: 30 francs.)

**Lucas**, 9 Place de la Madeleine. Tél: Elysées 39.41. The hub of Paris life is without. Within, a most agreeable atmosphere of correctness and elegance, an equally correct cuisine whose reputation is a tradition, where every dish is interesting. — Price 25 to 30 frs. (*Filets de sole — Truites riches — Homard Lucas — Bécasse en Fumet.*)

**Prunier's**, 9 Rue Duphot, Tel: Louvre 46-82, has a world-wide reputation for its sea-food, received daily in special shipments of enormous variety and proportions. The oyster bar is a celebrated institution, too celebrated in fact for the number of patrons over taxes both the abilities and the tempers of the serving personnel. Prunier's maintains a branch on the Avenue Victor Hugo, Traktir. Both places are closed during the entire month of August.

**Cigogne**, 17 Rue Duphot. Paté de Strasbourg Vins d'Alsace.

## OPERA.

**Paillard.** At the Corner of the Boulevards and Chaussée d'Antin one of the ten best restaurants in Paris.

**Henry, 39 rue St-Augustin (Opera)** Tel: Central 35.92. Here in an eighteenth century setting of mirrors and lutres, one may enjoy an excellent dinner. The clientele is as elegant as the cuisine and the wine. Private dining rooms.

**Café de Paris, 41 Avenue de l'Opéra,** Tel: Central 31-96, formerly the property of Mourier, owner of Arme-nonville and le Pré Catelan, now property of Cornuché the king of Deauville.

A place at once Parisian and cosmopolitan where the tradition to observe one another seems as important as eating well. Here one sees dream toilettes and such cascades of pearls that it seems the Indian Ocean is at the very door.

**Vian, 22 rue Daunou.** Tél: Central 34.41. The newcomer soon finds his way to the Rue Daunou where he will discover perhaps the smallest restaurant in Paris. A tiny room downstairs, another not larger on the first floor joined by a miniature winding staircase.

A selected clientele who knows the art of good cheer and who appreciates *froglegs "meuniers"*, and the *roast-beef "à l'anglaise"*.

**Griffon, 6 rue d'Antin.** Tel: Central 49.86. The reputation is well merited, if for no other reason, for its broiled meats and the *pièce de résistance "Pancakes à la Suzette"*. Price: 25 frs.

**Samaritaine de Luxe, 27 Bould des Capucines.** Tél: Gutenberg 79.30. between the Opera and the Madeleine, where can one have at the same time a good lunch and a bird's eye view of the activity of the Boulevards better than from the lofty Terrace of the Restaurant of the Samaritaine. The cuisine is first class and because it is considered as an attraction for the stores, prices are very reasonable. A dinner that would cost 30 francs anywhere else may be had here for 20. Inside is attractively furnished with a collection of old lithographs decorating the walls.

**Sanders, rue Louis-le-Grand.** A combination of restaurant-bar, with an exclusive clientèle, of a tone of élégance and refinement. For those fond of variety in soup, we recommend "*soupe au pied de boeuf*" and the amateurs of cheese will find here the best „Chester" to be had in Paris.

**Grill-room du Helder**, 6 rue du Helder, Tél: Louvre 13.25. A quiet street in the busiest part of Paris. Recommended for business luncheons. For 15 frs, fixed price, one can have there an excellent lunch, abundant and with good service: wine and coffee included. (Specialties: *Hors d'oeuvres, boeuf à l'estouffade.*)

**Emil's**, 6 rue Ventadour. Tél: Central 31.69. A thoroughly french brasserie — which in english has a most plebian name — a beershop. But „what's a name" when it's around the corner from the Opera, the quietest spot in Paris and where *lobster à l'Américaine, and bouillabaisse* are served as nowhere else. — for 12 frs.

## BOULEVARDS.

**Boilaive**, 2. Rue Geoffroy-Marie. Gutenberg 12-27.

**Lapré**, 24 rue Drouot. Tél: Central 11.97. Devoid of all pretensions and garrish decorations Lapré is a good restaurant, be it for luncheon or dinner noon or night there are always plenty of fellow diners for everyone knows where to go for "*soles à l'ancienne*" and a quality of *pâté de foie gras* that is most satisfying, and *oysters* in all the alluring freshness of their pearly hollows. Price 20 frs.

**Poccardi**, 9 Bard des Italiens. Tel: Central 55-64.

**Radlé**, 5 rue d'Hauteville. Tél: Gutenberg 07.73. If you want to know the chef-d' oeuvre of Radlé's it is better to order your dinner ahead, but the unexpected diner fares also very well at this beer-shop-restaurant, where the hors-d' oeuvre, broiled little crawfishs, and rognons cocotte, are recommended with a fine vin d'Anjou or Touraine to complete the feast. Luncheon from 12 to 15 frs. Dinner from 20 to 25.

## BOURSE.

**Genot** refer to "the temples of Good cheer".

**Caneton** refer to "russian specialities".

**Beaugé**, 10 Passage des Panoramas, Tel: Central 87.90, and 10 rue St Marc. — An old house worthy of its faithful habitues where can be found a carefully regulated kitchen producing such simple dishes and yet each one a master piece, a *sole sauce mousseline*, a *poularde suédoise*, or a *gateau soufflé*, seems like meeting old friends. As to the price 25 frs for a comfortable dinner. On week ends, the "patron" goes to Villennes s-Seine to supervise personally the kitchen of his Hotel-Restaurant: *La Nourrée*.



**Au petit coin**, 16 rue Feydeau. Tel: Louvre 00.08. An agreeable public comes here more for the sake of good cheer than to yield to snobbishness. A certain *turbot à la crème*, *aux tomates*, or *aux cèpes*, *poulet à la crème*, a bottle of Travel or Beaujolais or just a glass of *old fine*, 1856. Is not that enough to recommend "the little corner" to future visitors? Medium price 18 frs.

**Gauclair**, 96 rue Richelieu, Tel: Central 75.55. There are times when old fashioned surroundings lend a charm to even the commonplace act of eating. Thus it is in the rue Richelieu at No 96 where *kidneys in white wine* prepared by that great man the maitre d'hotel under the very eyes of the diners are beyond the limited powers of the pen . . . nothing better to accompany the master's work than a good old *Touraine wine*. *Montplanet* for a change is a good mark. Average price 18 frs.

**Pauline**, 5 rue Villedo. In the busy neighbourhood of the National Library, a good wholesome every day restaurant where the patron takes a personal interest in his guests, and the little waitress assure a quick service. The cooking is simple and abundant. *Filets de Sole Mornay*, *Lobster Julian* (8 fr.) and *quenelles a la Nantua* (6 fr.) deserve a special mention. The *Anjou en carafe* is quite satisfactory, and for the connoisseurs, the *Chateau-Yquem* and a certain *Armagnac* are worthy of the most famous cellars.

**Drouant**, 18 rue Gaillon, Tel: Central 35.31, and 79 Bould de Strasbourg-Nord 35.72. *Delicious oysters* and *grilled lobsters* make the two Drouant establishments, centers of popular parisian life. But in September, the man about town who knows, saunters down the Boulevards for the *choicest partridges* in the capital. Medium price 16 frs.

## PALAIS-ROYAL.

**Montagné**, 5, Rue de l'Echelle, Central 43-77, refer to the temples of good-cher.

**Au Boeuf a la Mode**, 8 rue de Valois. Tel: Central 54.27. — Beside the Palais-Royal, the palace of the famous Cardinal Richelieu, stands one of the oldest restaurants in Paris. Founded in 1792 it weathered the blasts of the Consulat and the turbulent years during the two Empires, when the society of those days could at the sign of the "Ox" dine in the same excellent manner one can to-day, with splendid *Bourgogne* to finish a "*boeuf à la mode*" or a "*barbue à la maréchale*". Average price 25 frs.

**Café de la Régence**, 161 rue St-Honoré. (Opposite the Comédie Française), Tel: Central 39.58. A good cuisine and an orchestra. A table on which Napoléon used to play chess in this café is to be seen.

**Cazenave**, 11 rue Ste-Anne, Tel: Gutenberg 63-96 — quite close to the Avenue de l'Opera. A refined public of men of letters, artists and pretty women, whose tastes tend towards the good things of life. Monsieur Azémar recommends a bottle of *Vin d'Artois* to accompany a *paté de gibier* or *chicken au pot*.

**Marty**, 46 rue Richelieu, where the "*Cassoulet*" is perfect, and the "*Paté Maison*" and "*Terrine Ardennaise*" specialties worth knowing. This restaurant is often haunted by artists and actresses from the near-by Comédie-Française. Average price 10 frs.

## HALLES.

**A L'Escargot**, 38 rue Montorgueil, Tel: Central 83.51. — For many years yet, "The Snail" has drawn with its proverbial sureness, the amateurs of the perfect cuisine. Despite the street where great carts rumble by with produce for the market place and a most modest of furnishings, there is no one who can resist a sigh of satisfaction after having eaten *entrecôte à la moelle de boeuf* and — *the fattest snails from Bourgogne*. Think not of the price — for good things have been above price since the world began.

## LUXEMBOURG.

**Foyot**, 33 Rue de Tournon. Tel: Fleurus 08-30, refer to the temples of good cheer.

**Grill room Medicis** — a comfortable place facing the Panthéon and the Luxembourg.

**Restaurant du Vieux-Colombier**, close to the Theater of that name 21 rue du Vieux-Colombier, Tel: Fleurus 12.08. Rendez-vous of literary men artists, particularly from the *Nouvelle Revue Française*. *Alsacian specialties*. Average price 10 frs.

## FAUBOURG St. HONORE.

**Le Boeuf sur le Toit**, 30 rue Boissy d'Anglas.

The Ox is on the roof that's perhaps the reason why the guests are so few.

**Lucullus**, 30 Faubourg St-Honore. Tel: Elysees 02.59. A pleasant nicely furnished location in the quiet Fau-

bourg St-Honore. It is difficult to give an appreciation of the cuisine as yet, as this restaurant has recently changed management.

**Beauvau**, 92 Fbg St-Honore, Tel: Elysees 0.96, in the neighbourhood of the Presidential Palace and other official residences. Good simple cooking. Specialty of oysters, *Coquilles St-Jacques*, *Homard a l'americaine*, *bouillabaisse*, and of light Bourgogne: *Chablis*, *Maligny*.

## CHAMPS ELYSEES.

**Laurent** on the right hand as one faces the Etoile a charming "oasis" of good cheer in summer. — Only frequented by "habitues" and those who can afford it.

**Ledoyen**, near the Place de la Concorde, on the left hand as one faces the Etoile. Tel: Elysees 04.82. Situated in the midst of trees and flowers, this restaurant may also boast an excellent cuisine and cellar.

**Au Cabaret**, 4 Ave Victor-Emmanuel III. Tel: Elysee 18.52. Especially recommended for luncheon. The decorations entirely new, gives a fresh and charming impression, and added to it, a dependable chief who prepares a *sole de la maison* or *veal kidneys a la cocotte* or *grilled chicken a l'Americaine* to suit even Milady's whimsical demands. For the gentlemen a most complete cellar offers its bounties. Average price: 18 frs.

**Camille**, 12 rue de Ponthieu. Among the austere hotels and stately homes of the Champs-Elysees, a small rustic retreat which will remind Americans of the best road houses along the Boston highway from New York, so rural and yet so delightful in checkered hangings, rough hewn stairway and a beamed ceiling. Smart clientele among which some of the pretty mannequins of the neighbouring Couture houses. Specialties: *entremets*, *creams*, smooth *au-satin*, *puddings*.

## BASTILLE.

**Les quatre sergents de La Rochelle**, 3 Boulevard Beaumarchais. Tel: Archives 22-23, a stone throw away from the memories of France's glorious fight for liberty. Not much further from the Gare de Lyon. Before taking the train for the sunny South, the specialties of "the Four Sergeants" seem just what one wants for a night in the sleeper. *Filets de sole*, a crisp golden brown *chicken broiled on a spit* — or *Entrecote Bordelaise* after a recipe dating 1830. Medium price 18 to 22 frs.

## CHAMP DE MARS.

Ferrari 45 Avenue Rapp. (Italian Cooking).

## ETOILE.

Petit Durand, 27 Ave Victor Hugo. Tel: Passy 51.55. A charming dining-room altogether fit to receive the patronage of that part of Paris where from broad staircases and massive carved doorways descend the supreme elegances of the capital. One greets with pleasure the "little Durand" for an excellent dinner before the theatre. Price averaging 16 frs.

Traktir. Ave Victor Hugo. Sea-food. Prunier's branch.

## MALESHERBES.

Au Lion d'Or, 72 Avenue de Villiers. Tel: Wagram 19.22. An oasis of pleasant surroundings good cooking and generous wines, in the austere and formal elegance of that quarter of Paris. Worth your going all the way up to Avenue de Villiers if you are not in the neighbourhood. (*Oysters, rognons sautés, and specially, veau à la casserole.*)

## PORTE DE NEUILLY.

Café du Progrès, 195 Avenue de Neuilly. Tel: Neuilly 6.95. A workmen like "bistro". — The patron helps his guests in tucked up sleeves. Yet: "some" cooking and, worth your going through crowds pouring out from metro Maillot in summer time.

## PARC MONTSOURIS.

Pavillon du Lac, rue Gazan. Tel: Gobelins 38.52. One may have the surprise to sit next to a party celebrating cheerfully a bourgeois wedding. On a summer night the grass plots and the waterfalls of the park give one the illusion of a charming provincial landscape. The cooking is simple but of good quality and the *Pouilly* wine an attraction in itself. — 20 frs.

## MONTMARTRE.

L'Ane Rouge, 28 Avenue Trudaine. — At the sign of the "Red Donkey" on the fringe of Montmartre one finds an amusing setting for a lively company, the last word in "chic" and the most circumspect of dinners. A step up the street and behold the visitors is among the inhabitants of the "Hill". Orchestra. Medium price 25 frs. Tel: Trudaine 23.67.

**La Poule au Pot**, 10 Avenue Trudaine. There must be only good things said of this place where the dishes don't make a long list on the menu, but where everything is excellent. The name of the house is the perfect dish in this case "*the chicken in the pot*" surrounded with vegetables from all over the world, is melting to the point. *Quetsche brandy* of the best flavour. All this in a pleasingly decorated room. Luncheon from 15 to 20 frs.

**Auberge du Clou**, 30 Avenue Trudaine. Tel: 11.82. This "Tavern of the Nail" is a picturesque café and restaurant. The Flemish interior with its plates and brasses furnishes a pleasant frame for a good dinner. The "Clou" is amusing, though, less so than formerly. Whether this be due to the august presence of a brass-buttoned page at the door is hard to say.

**L'Ecrevisse**, 32 Avenue Trudaine. Tel: Trudaine 23.58. A charming place, with plenty of light and a gay setting. One of the rendez-vous of smart diners. Quick service and very honest cooking. (*Homard à l'américaine Crawfish. Roasted game.*) Cellar worthy of praise, particularly Bourgoignes and Champagnes.

**Au Bon Vigneron**, 82 rue Blanche. Tel: Trudaine 16.17. "The good Wine Grower" as it could be called in the arglo-saxon tongue. But the proprietor is also a veritable apostle of the culinary creed and every dish that leaves his hands seems surely to have been inspired by the holy spirits of his art. A generous man with a generous smile.

**Coconier**, 11 rue Lepic. Tel: Marcadet 15.82. One of those "tiny boxes" as Paris so familiarly calls them. It is a good fortune to find a place vacant, but the result is worth taking a chance. Clientele of a bizarre assortment and dishes equally variegated among which we note *Poulets au kari, patachons cakes, montmartrois* and every Wednesday *Poule au cavier*.

**Au clairon de Chasseurs à pied**, 1 Place du Tertre, on a miniature village place, where the noise of the great city is no disturbance. Here come wise men, artists, and those who want to feel what is left of the poetry of Montmartre.

**Le Bon Bock**, 2 rue Dancourt; half way the hill of Montmartre. For 6 fr 50 fixed price, you will dine or lunch very comfortably, in a very picturesque dining hall decorated with painting from the artists of the "hill". Good simple cooking. Delicious *cider*.

## STATIONS BUFFETS.

It is very regrettable that when you lunch or dine at a Station Buffet you are more interested in the position of the clock hands than in the quality of the dinner. For at several of Paris Buffets, the cooking served is worth that of many of the most reputed places. At the **Gare de Lyon**. Tel: Diderot 09.06, one can have a very good meal, if one is careful to avoid the time of the departure of the train for the Riviera in winter

The Buffet of the **Gare d'Austerlitz** is known for its cellar. At the Gare d'Orsay, the **Hotel du Palais d'Orsay**. Tel: Saxe 29.13, the **Hotel Terminus** of the **Gare St-Lazare** and **Drouant** in the neighbourhood of the Est Station 79 Boulevard de Strasbourg, will also serve very honest meals. Near Montparnasse Station **Lavenue** and **Bonnotte**, 47 Boulevard Montparnasse are worth to be mentioned. — The new proprietor of Bonnotte is L. Jard former "chef" of *Le Boeuf à la Mode*. — A fine dinner may be had here for about 10 frs.

## ENGLISH COOKING.

**Fox**, 26 rue d'Amsterdam. Tel: Central 83.87, an English grill-room, where one finds juicy *beefsteak* of that delightful pink, the color of hardy John Bull's cheeks - *potatoes* - and *beer*, the black, sweet smelling kind that comes from beyond the channel. Open at all hours, even when all the world is asleep.

## AMERICAN COOKING.

**Hotel Ritz**, Place Vendome: The dinners on Sunday night are the rendez-vous of all the smart foreign colony, particularly English and Americans.

**The Old brown Jug**, Carrefour de l'Odéon — Has suffered many changes but pancakes with syrup may still be had in this cosy quaint little place.

**Chinese Umbrella**, 8 rue Mont-Thabor.

**Anglo-American tea rooms**, 2 rue de l'Echelle near the Louvre.

## RUSSIAN COOKING.

**Au Caneton**, 3 rue de la Bourse. Tel: Gutenberg 22-85. Comfortably-appointed establishment, with elegant clientele; patronized by many beautiful women. Excellent French and unique Russian cuisine. The *chachlyk*, the *sucking pig*, served whole and browned to a turn, the *kache*, the *blinis* with fresh caviar, attract the whole colony of Russian aristocracy, now in exile in Paris, to this establishment.

**"La Maisonnette"** des Comédiens Russes, 36 rue du Mont-Thabor, Tel: Louvre 04.20. In a quiet street, near the Place Vendôme, "La Maisonnette" has just been opened by refugees members of the Russian aristocracy who attend themselves to the welfare of their guests. A most original decoration. Russian Specialties at very reasonable prices. Lunch or dinner from 15 to 20 francs.

**Kitty**, 390 rue St-Honore, where all varieties of fried and dried fish, "sakouskis" caviar and exquisite pastry, are served.

**La Cloche d'Argent** at the corner Ave de l'Opéra and rue d'Antin — Central 48-01 — Newly refurnished throughout — A special attraction is the Singer Léonardi — *Chachlick Caucasiens*, *Karsky* — *Cotelettes Pojarsky* — From 40 to 50 frs. — Dish of the day at 7 frs.

### ITALIAN COOKING.

**Poccardi**, No 9 Boulevard des Italiens. Tel: Central 55.64) where it is a problem to find a vacant table, and where every possible Italian specialty is available.

**Noel-Peters-Savoia**, 24 passage des Princes. Tel: Gutenberg 18.15, where if at the last minute you decide in favour of French cooking, you will be equally well served. (*Foie gras au porto.*)

**Monteverdi**, 85 rue Richelieu, elegant rooms and elegant public. The hors d'oeuvre are served in amazing varieties.

**The Italian Restaurant**, at 5 Avenue Matignon. Tel: Elysees 10.19, haunted by a very exclusive clientele.

**Ferrari**, 45 Avenue Rapp, where one can have an exceptionally good Italian meal, in a charming setting and in the best of Companies.



# HOW TO DRINK

## the WINES of FRANCE

The wines of France are innumerable, and among them are to be found all flavors and bouquets. A great part of the gourmet's art, therefore, lies in knowing how to introduce his wines into the menu, especially if this latter be at all varied.

„The kitchen and the cellar," says Philéas Gilbert, the great arbiter of the esthetics of eating, are intimately related, and the success or failure of a dinner often depends on the discriminating selection of wines. For no dish can stand out in the fullness of its flavor if it is not supported by a judiciously chosen wine whose bouquet is well calculated to enhance to the utmost the harmony of its savor."

This said, let us pass to the consideration of the choice of wines for such a menu as may properly be called classic.

As a preface to the repast, it is customary to provide a „*harbinger of the batallions of Bacchus*" in the guise of a Spanish, Portuguese, or Sicilian wine, such as Madeira, etc. In this connection, however, it is entirely without justice that we neglect the aperient wines of France and forget that for centuries before foreign wines were brought into vogue, this function was fulfilled by such wines as Frontignan, Lunel, Grenache, etc.

The „*ouverture*" of the feast over, it is both customary and advisable to offer the guests, along with the hors-d'oeuvres, oysters, or fish, a Pouilly, a Chablis, a Graves, or a Vouvray — or, what is more noble, a Meursault or a Montrachet of *grande race* or a Chateau Yquem of good vintage. Recently it has become fashionable to serve a still champagne at the beginning of the dinner.

With the „*pièce de résistance*" or the entrées a good red wine should be provided, a *Burgundy*, a *Cotes du Rhône*, or a *Bordeaux*. This wine should be more or less racy according to the dish which it is to accompany. Thus, a delicately flavored fowl, a *baron de mouton de Panillac*, or an entrée of light meat should be set off by one of the perfumed wines of Aquitaine — Haut-Brion, Chateau Latour, Chateau Lafitte, or Chateau Margaux. While with a dish of a more pronounced flavor, a *caneton de Rouen* for instance, paté de foie gras, or game (whether furred or feathered), a high-grade Burgundy — Clos



Vougeot, Chambertin, Musigny, Romanée, Richebourg, etc. — is to be preferred.

With the minor entrées, which however are somewhat out of fashion at present, one may serve one of these same Burgundy or Bordeaux wines or, by way of variety, one of those delicate nectars from the Côtes du Rhone, such as Côtes Rotic, Hermitage, or Châteauneuf du Pape. These wines are also exquisite when served with cold meats; though with foie gras and its kindred dishes, certain epicures counsel the selection of very old Bordeaux white wines such as Chateau Yquem.

It is customary to drink champagne with the entremets and desserts. Nevertheless, when cheese is eaten, a very racy old Burgundy appeals to us as being the more judicious choice.

Thus the *Bacchic symphony* draws gloriously to its close; and it is thus that the full worth of the masterpieces of our culinary artists may be appreciated.

To know how to drink is an art.

*George Roumens*

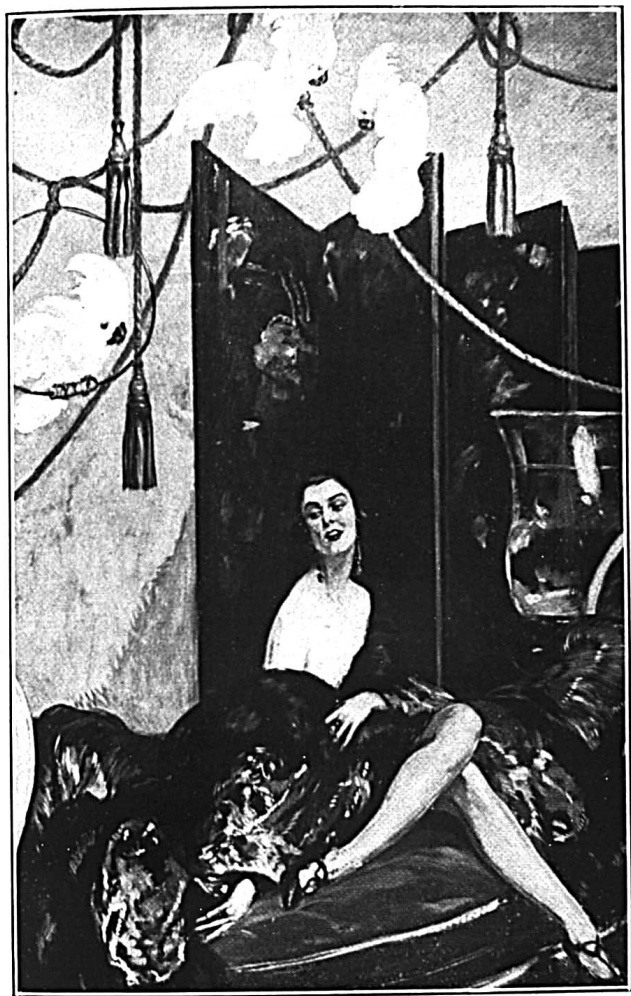
of Montagné, Roumens & Cie.

*translated by R. Guthrie.*

The Value of *Champagne* depends as much on its vintrage, the year it was made — as on the mark itself. The years considered as having produced the best champagne are: 1915 — 1914 — 1911 — 1906 — 1904 — 1900 — 1899 and 1898.

However *Veuve Cliquot* is reputed as one of the best brands.





*This is the picture, by J-G. Domergue, of Mlle. Spinelly, the famous actress, who is, now and then, contributing to the success of the Rector's Club.*



# The Rector's Club

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47. Rue des Acacias  
tél: Wagram. 57-66

*Rector's* is a new name for the old Acacias and through its American name it is likely to become the most cosmopolitan of all the midnight dancing halls. The Americans will go because the name recalls many pleasant memories of New York before prohibition days, and Europeans will go because they have heard of Rector's and are curious to know if it is as gay it sounds. "In looking over the audience on opening night, however", said the New York Herald, "one had to rub one's eyes to make sure of being in Paris and not in New York. The opening was distinctly the smartest affair of the season, and, with an exceptionally good program, this new cabaret will more than share honors with the Jardin de Ma Soeur and the Perroquet in drawing not only the Americans but also the cosmopolitan set. Raquel Meller, the Spanish singer, who has succeeded in holding Paris under her spell for the last two seasons, made her last appearance in her engagement at Rector's before sailing for New York.

The Dolly Sisters were in the gathering of onlookers and were no sooner discovered than they were carried bodily to the front and forced into an impromptu dance with the permission of their manager. Then, with Pearl White on the program, and Harry Pilcer called by the audience to join the Dolly Sisters,

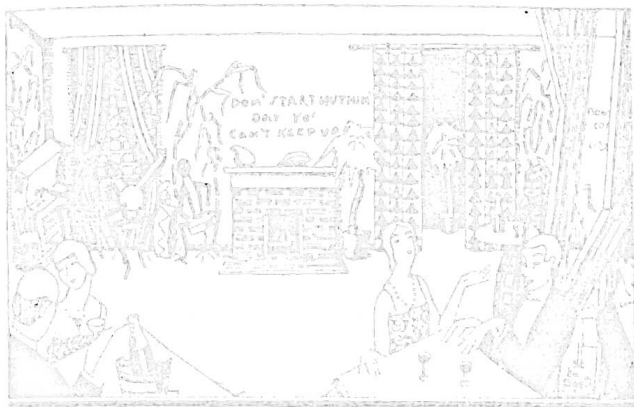
Americans felt very much at home. After a bottle or two of champagne, they were all singing Raquel Meller's Spanish songs and, with the Parisian stage represented by many of its leading lights, the party was turned into a Franco-American-Spanish celebration."

It is at the Rector's Club that Raquel Meller created her latest favorite songs: "Nena", "El Peligro de las Rosas", Performances by *Spinelly*, *Harry Pilcer*, *Albert Davidson*, *Barry Bernard*, *Pauley*, the *Fratellini* brothers etc., are in the program of the season.

M. *Loliorel* is the manager.

Tea dancing at five.





# La Plantation

An Old KENTUCKY HOME

IN THE VERY HEART OF PARIS (OPERA)

Don' Start Nuthin' Dat You Can't  
Keep up!

Boy! Dey said it! When dat big bell  
on Notre Dame strike twelve, MIDNIGHT  
I am there!

Thomson Ban' do the Jazziest-Jazz  
Whuff!

An Eats?

Dey comes from de South-  
Nuff said!

Ah My! Don' forget Djemil-Anik,  
Can she dance? Don' ask!  
Jus go see her!

Open at MIDNIGHT

32 RUE LOUIS-LE GRAND

Tel: Gutenberg 1847

## SOME OTHER PLACES.

A breath of Revolution has blown over Paris. The Republic of letters occupies Montmartre and each year organizes fêtes and festivities whose wit and gaiety are a welcome relief after the sophistication of "palaces" elsewhere in the city.

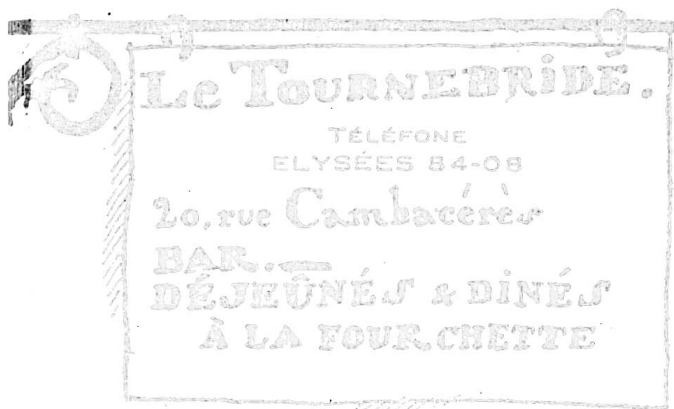
A revival of Jacobeanism has entered the cabarets and restaurants of this quarter — — at least in their decorations. — — The visitor will be interested in the Caveau of Camille Desmoulins, dedicated to the man who took the Bastille; he will like Chez Marianne, and Tournebride's.

**Chez Marianne, 72 Boulevard de Clichy. Tel.: Marcadet 10-81.**

There is a lantern with a Liberty Cap perched jauntily atop, between the Place Clichy and the Place Blanche. It hints that there we are really in a free Republic and may the Philistine please keep out. The atmosphere of the Convention and the Directoire is carried out in the decorations by Guy Arnoux, in its wooden tables, strawseated stools, tricolored cocades and revolutionary mottos. Except for a Bar serving American Cocktails, the illusion of 1792 would be complete.

The spirit of complete liberty which is expressed in the decorations has acted to select the clientèle; a clientèle which is mostly composed of old habitués and real Parisians. There are artists and writers and interesting beautiful women who gather there partly to be together, partly to enjoy a meal which is different and superior to those served by the horde of brilliantly lighted restaurants which are undermining the reputation of Montmartre.

The specialties of which Marianne is proud, include Soupe à l'Onion, Ecrevisses à la Nage, Croustades au Fromage, Choucroute Alsacienne, Moules Marinières, Crème Exquise, Petit vin blanc and *no Jazz-Band-Nuisance*. One may eat well at a price of 25 to 35 francs.



**Tournebride**, 20, rue Cambacérès, not far from the Madeleine. Tel.: Elysée 84-08.

On the corner of rue Roquépine and rue Cambacérès, a small shop with a many-paned window and an old lantern which reminds you of the wayside Inn when travelers bumped over the roads of France in a dilligence, taking a day to cover the distance which, to day, requires scarcely an hour by automobile. You enter and your eyes drop on groups of old whips, sleighbells, bits and bridles, and ancient high-collared coats of the day. The decorations are by Guy Arnoux, as well as the copper, the plates, pottery and so forth. It recalls how the traveler, after a long hard day over long hard miles, sank into his seat before a smoking meal, and blessed his stars for such a welcome moment.

The dinner quite lives up to the decorations. Some of the specialties, and prices follow: Paté de Foie de Strasbourg, 12 francs; Escargot d'Alsace, 6 francs a dozen; and to be remembered, Fondue Suisse, a dish of cheese, melted with butter, and perhaps the fore-runner of our Welsh Rabbit, which must be eaten in the pank, on the stove, and with a wooden spoon: its price, 5 francs. Average cost of a meal is from 25 to 30 francs..

**The Little Brown Jug**: 15 Carrefour de l'Odéon (not the square).

In the heart of the old Latin Quarter, near Boul. St. Germain, where English and American favorites are always on the menu. Real Scones, Baking Powder Biscuits, Wheatcakes and Maple Sirup, Roast Ham, Fried Chiken, Hashed Brown Potatoes, Fritters, Sweet Po-

tatoes, Pie (*yes P-I-E, Pie*) and other things dear to a lonesome palate. Prices are very reasonable. Fried Chicken and Corn Fritters cost but 7,50; their most expensive dish, country sausage and apple sauce at 2,75. A full meal and a contented expression may be gained for from fifteen to twenty-five francs. Complete Brotherhood of Man may be acquired for little more.

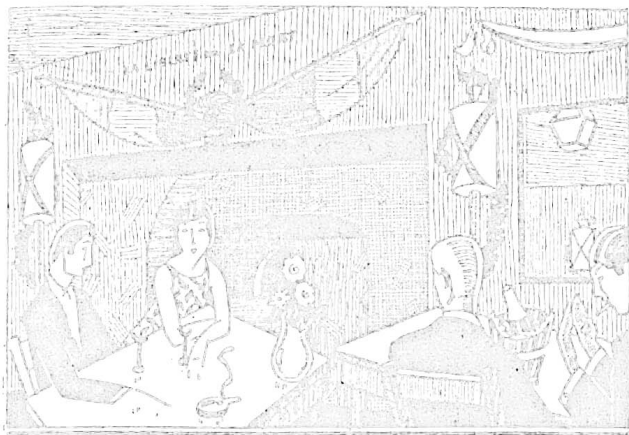
**The Restaurant Strix** is at 4 Rue Huyghens, just around the corner from the famous Café du Dôme. It is a Swedish restaurant boasting an excellent *smörgåsbord*. Besides its fine cocktails, the Strix is famous for its *akvavit* and *punsch*.

**The Jockey**, 146 Boulevard Montparnasse and Rue Campagne-Première.

The old Café Cameleon has undergone a complete change. Known as The Jockey now, it is a bit of Montmartre at lower than Montmartre prices. The best jazz in Paris with Hiler at the piano. „Mex“ Tahcheechee in the kitchen, which means *hot tamales*, *chili con carne*, *wheatcakes*, *Boston baked beans*, *curries*, and other food specialties not usually found in Paris.







## Le Caveau de Camille Desmoulins

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In the north entrance of the old Palais Royal.

5 Rue Beaujolais (Tel.: Central 21-27).

Is interesting from two points of view: historical and amusement.

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**History:** This cellar is the historic "Caveau" where at the time of the French Revolution famous events took place. — Documents from Henri Taine's Classical history, and plans in Carnavalet Museum where records and exhibits appertaining to the city of Paris are officially kept. identify it beyond cavil. — Here were drawn up the lists of outlaws, bloodmoney being paid to whomsoever brought a priced head to the "Cafe du Caveau". — The walls are still hung with pictures, portraits of Robespierre, Marat, Danton, Charlotte Corday, Camille Desmoulins etc. — While putting the vault into proper conditions again, the whole of the old part has been preserved. Main room decorated by Guy Arnoux, the well known painter of revolutionary times. — Screen, hangings and stells from Paul Poiret.

**Amusement:** The famous cellar of the French Revolution, now rings with gay songs, in french and english, every night after the theatre. — Today the Caveau Desmoulins serves its patrons with fine wines and finer entertainment. The gathering is smart, but no "up-stage" is permitted. There is an atmosphere of bonhommie and a spirit of gaiety not a little supported by **France Martis**, with her chansonnetes, **Colline**, **Pizella**, and **Micsia**, and **Yvonne George** (of the Schubert N. Y) well known to American connoisseurs.

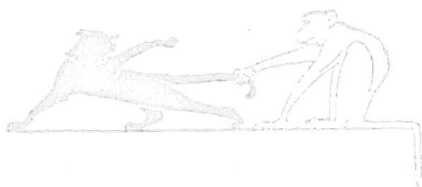
The orchestra **Kodolban** is tzigane.

The "Smart Set" meet here daily about midnight.

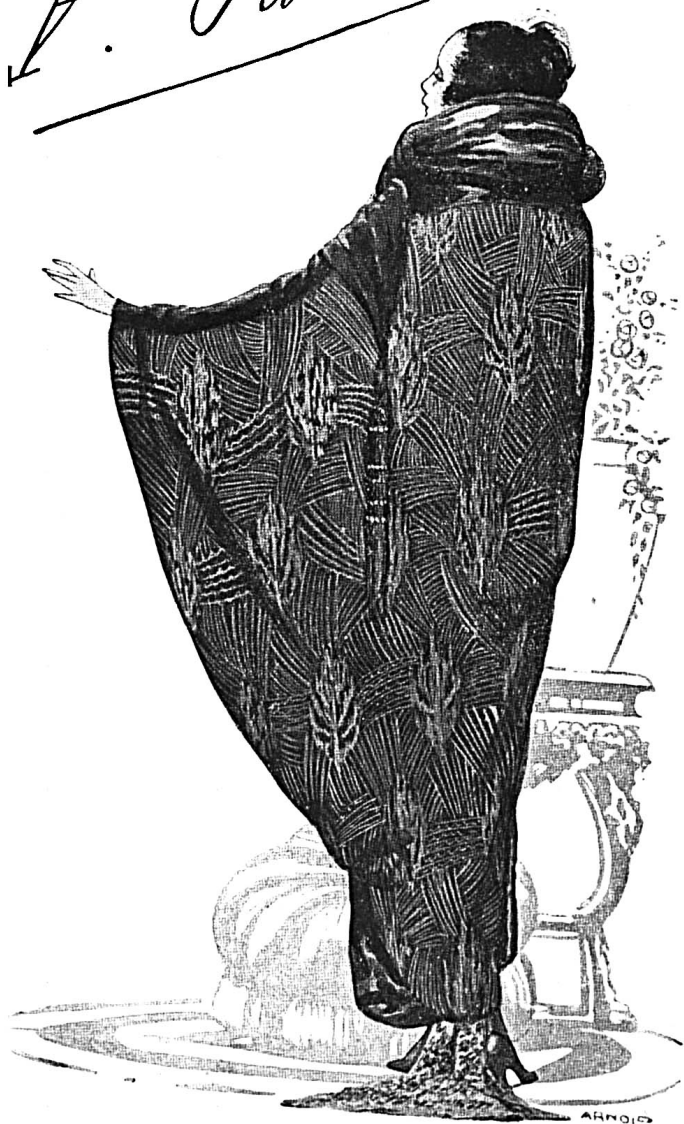
A real and fashionable Parisian Cabaret.

#### FREHEL

the great actress is now to be heard at the Caveau.



A. Savary



*Cape of green velvet embroidered in gold limi-  
nette; tassel of green chenille. This model  
was specially created for Mlle Robinne  
of the Comedie Française.  
22 Rue des Capucines  
Paris*