



Celebrating Regional Cuisine

Within recent years, the numbers of French regional restaurants have diminished, as younger Parisians vaunt their deracinated gastronomic preferences for pizza and cheeseburgers. Happily, however, this wonderful layer of local restaurants now looks set for a revival, as seen at the recently renovated and revised L'Ambassade d'Auvergne, one of the city's longest-running regional tables. "My idea is to showcase the incredible produce of the Auvergne in appealing modern dishes with a regional accent," says Didier Desert, the new owner of the restaurant. "So I've worked with chef Emmerich De Backer to update the menu in a way that respects the traditions of Auvergnat cooking at the same time that it makes them modern." What this translates to is an offer that varies from such favourite starters as jambon de Coche, a velvety richly flavoured country ham that might just be the best in France, to a trio of smoked fish served with a condiment of black garlic. If classics like grilled sausage with aligot, the famous Auvergnat dish of potatoes whipped with cheese curds and garlic are still available, the updated menu also proposes a succulent array of new dishes, including slow-roasted lamb with root vegetables and partridge on spice-bread canapés. Finish up with la crêpe Ginette, which is seasoned with an Auvergnat liqueur flavoured with mountain herbs instead of the usual Grand Marnier. The restaurant is open daily for lunch and dinner. – A.L.

L'Ambassade d'Auvergne

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