**Beat: Lifestyle**

# AUGUSTE THE MICHELIN-STARRED RESTAURANT OF CHEF GAËL ORIEUX FOR 15 YEARS

## DEVELOPING A PERSONAL AND DARING CUISINE

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**USPA NEWS -** Gaël Orieux is one of the most Discreet Starred Chefs in Paris and yet for Two Decades he has been developing a Personal and Daring Cuisine, a Subtle Blend of French Traditions and World Flavors, in his Restaurant in the District of Varenne, a Few Steps from the Rodin Museum and Ministries.

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When Gaël Orieux found, in 2004, the Place he would soon make his own, Yannick Alléno proved to be a Great Support, particularly in Terms of Communication. The "Auguste" Restaurant opened its Doors in January 2005, in the 7th Arrondissement, and perfectly embodies the Proximity that the Chef, also Ambassador of the Mr Goodfish Program, maintains with the Marine Environment.

Gaël Orieux - "Despite my Commitments to Healthier Fishing, Auguste is not a Fish Restaurant. Mostly Meat will be found on my Menu. But it is True that I like to make them converse in Just Marriage Land-Sea. The Square will for example be seasoned with a Pistou of Samphire, in a Free Evocation of the Lamb of "Salted Meadow". I do not get tired of some Recipes from the Beginning, like Oysters with Pears and Horseradish. Foie Gras poached in a Shrimp Consommé flavored with Lemongrass and Galangal. Or the Pork Belly with Hulls and Truffles. I am sometimes told that my Cooking is Salty. I answer that in Reality she is Iodized."

Menu Chosen: "Discovery Menu"

- Starters

* Asperges vertes et blanches en déclinaisons - Grenouilles et anguilles fumées
Green and white asparagus variations - Smoked frogs and eels
* "Semi-melone" cuisiné comme une paella safranée - Couteaux de mer
Semi-melone" cooked like a saffron paella - Sea knives

- Main Courses

* Bar, petits pois aux tourteaux - Morilles des pins aux condiments fruités
Sea bass, peas with crabs - Pine morels with fruity condiments
* Caille rôtie, poireaux, crayons de pomme de terre au cédrat - Jus de Poulpe et sarrasin
Roasted quail, leeks, potato pencils with citron - Octopus Juice and buckwheat

- Dessert

* Comme une "Pavlova" - Fraîcheurs de betteraves et fruits rouges
Like a "Pavlova" - Fresh beets and red fruits

Review:
"Auguste" Restaurant named after Auguste Escoffier, Gaël Orieux discovered him through his "Culinary Guide"
Unique Culinary Adventure in the Heart of Paris.
An Elegant, Contemporary and Intimate Setting.
Layout, both Sober and Sophisticated.
Experienced, efficient and a welcoming Team.

A Diversified and Refined Menu offering a Variety of Menus to satisfy all Gourmet Desires.
The Dishes one after the other were magnificent to look at.
A Complete Gastronomic Experience with Food and Wine Pairings.

Source:
Auguste Restaurant
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