**Beat: Lifestyle**

# LE COMPTOIR DE LA TRABOULE - Gastronomic Restaurant & Wine Bar in PARIS

**GASTRONOMY BY CHEF JULES MONNET**

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**USPA NEWS -** In the 7th Arrondissement, a Stone's Throw from the Eiffel Tower, are Gourmet Dishes served in a Restaurant and Casual Style Wine Bar with Counter Seating and Terrace. Good Atmosphere and Hand-Picked Bottles accompany a Ballet of Gourmet Small Plates prepared in Minutes by chef Jules Monnet... "Le Comptoir de la Traboule" welcomes you every day for Lunch, Dinner or for a Drink at the Bar.

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In 2018, a Meeting in a Bar, with Julien CHICOISNE, Executive Chef of Éric FRECHON, at the DRUGSTORE Publicis, founded the Tipping Point of his Life Trajectory. The Informed Young Amateur embarked on an Internship of a Few Weeks at FERRANDI Paris 75006.

The Hard Express Learning covers Everything from Low Temperature Cooking Techniques to Product Culture as well as Cleanliness and Profitability. The Mature Neophyte exults, tastes everything, Spoon in Hand.... At COLOROVA 75006, an Eco-Friendly Restaurant known for its Desserts, a Hybrid Restaurant, he deepens his Asian Framework, his Sweet/Salty Inventiveness...

Since October 2020, he has carved his Small Gourmet Plates into Medium Portions, Stylish Compositions, always in Search of New, Markers picked in Every Country in the World, a Vegetal Mediterranean Style with Japanese Influences and Levantine Sources... Boundary-Induced Creativity characterizes the Genius and Sensitive Young Chef Jules Monnet.

Menu we tasted:

--- Starters:

* Arancini / Corn Flakes / Champignons
(Arancini / Corn Flakes / Mushrooms)
* Jaune d'oeuf confit, mousse de haddock fumé, fleur d'ail
(Candied Egg Yolk / Smoked Haddock Mousse, Garlic Flower)

--- Main Courses

* Poulpe Grillée / Poivrons Fumés / Panisse / Aïoli Citronné
(Grilled Octopus / Smoked Peppers / Panisse / Lemon Aïoli)
* Tataki de bœuf maturé / Sauce « Tigre qui pleure », oignons de Roscoff, cidre
(Mature Beef Tataki / "Crying Sauce", Roscoff Onions, Cider)
* Ballotines de volaille / Crème de cresson pimentée, curry tom yam
(Ballotines of Poultry / Spicy Watercress Cream, Tom Yam Curry)

--- Desserts

* Mille-feuilles / Vanille, Fleur d'oranger, amandes, groseille
(Millefeuille / Vanilla, Orange Blossom, Almonds, Currant)
* Crème Vanille-Tonka / Cassis, pommes rôties, chocolat

(Vanilla-Tonka / Cassis Cream, Roasted Apples, Chocolate)

--- Our Review:

* Chic and Stylish Gastronomic Restaurant / Bar, right in the Heart of Paris. Side Street where People can spend Nice Time Indoor or at the Terrace.
* Amazing Menu made of Original Dishes with Fresh Products particularly searched according to Chef Jules Monnet's Mood and Desire. Constantly changing.
* Delicious Medium Size Portions carefuly worked by the Chef who definitely wants to surprise and seduce the Customers with at first the Look and Smell.... Shape, Color, Size, Designed in the Plate.... All maded in favor for The Degustation.

Source:
Le Comptoir de la Traboule, 1bis Rue Augereau - 75007 Paris
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Ruby BIRD
http://www.portfolio.uspa24.com/
Yasmina BEDDOU
http://www.yasmina-beddou.uspa24.com/

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UPA United Press Agency LTD
483 Green Lanes
UK, London N13NV 4BS
contact (at) unitedpressagency.com
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