

Beat: Lifestyle

## "FINES GUEULES" RESTAURANT, An ATMOSPHERE That Is BOTH FRIENDLY And COZY

### THE IDEAL VENUE IN PARIS

PARIS, 29.10.2023, 11:43 Time

**USPA NEWS** - In an Elegant Setting, a Stone's Throw from Place des Victoires, the Wine Bar "Les Fines Gueules" owned by Arnaud Bradol offers Everyday French Cuisine, both Traditional and Inventive....

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Bistros were a Lower Class Restaurants, where the French Workers could gather, have a Cheap Meal and a Drink. In the Traditional Bistro nowadays you can still find a Zinc Bar, and a Menu Written on a Blackboard. While the Drink offering is Extensive, the Menu is Usually Short, and based around Traditional French Cuisine.

In the Country with Rich Culinary Traditions and a Strong Cafe Culture, the Distinctions between Brasseries, Bistro, Cafe, etc. is slightly blurry now. What hasn't changed is the Outdoor Seating in Traditionally Woven Chairs, "Terrasses" cropping up for Lunch and Dinner Times almost everywhere, and the Relaxed Atmosphere of taking your Time, Alone or with Friends, savoring Every Bite.

"The Fines Gueules": Combining the Pleasures of the Table with those of the Eyes, the Establishment deploys its Assets in a Splendid 16th Century Building Classified as a French Historic Heritage Site. French, designed by the famous architect Jules Hardouin Mansart.

The Espaller Terrace is the Ideal Meeting Place for a Lunch in the Sun (25 Seats), The 3 Rooms (50 Seats) which are available on the Ground Floor and Upstairs, a Dream Place for a Private Meal, a Mixture of Contemporary Lines and an Older Refinement imbued with the Nostalgia of the Bistro.

The harmonies of Raw Stones, Bricks, Metals and Woodwork skillfully brought to Life in Light Shades, the Meanders of the Ceiling orchestrated by the Soft Lights, the Machine & Fine Charcuterie Cutting, a Berki's 1947, which sits behind the Noble Zinc Counter, everything contributes to creating an Atmosphere that is both Friendly and Cozy.

---- Menu Chosen:

- Starter

\* Burratina, Queue d'Ecrevisse, Bisque

Soft, white, Cow's Milk Cheese from Italy made from Mozzarella and Cream, Crayfish Tail, Bisque

\* Tartare de Calamar

Squid Tartare

- Main Course

\* Trofie, Truffe d'Automne, Crème de Parmesan et de Trompette de la Mort

Trofie, Autumn Truffle, Parmesan Cream and Trumpet of Death (Mushrom)

\* Araignée de Mer entièrement décortiquée, émulsion de Bisque, Laitue de Mer et Grenailles

Fully shelled Spider Crab, Bisque emulsion, Sea Lettuce and Grenailles (Boiled Potatoes)

- Dessert

\* Café Gournand

Gourmet Coffee

\* Mini Cuit au Chocla Noir  
Mini Baked Cake with Dark Chocolate

--- Review

Great Venue in French Classified Historical Building  
Friendly and Warm Welcome  
True Parisian Pearl  
Irresistable Menu, Tempting with delicious Smell, Tickling the Nostrils, Catching the Eyes with Original Presentation  
Atmosphere Friendly and Cozy attracting easily Tourists wishing Great Moment enjoying Typical French Local Productions  
The Dishes as Good as they look, even Delicious

Source:

"Les Fines Gueules"  
43 rue Croix des Petits Champs 75001 Paris

Ruby BIRD  
<http://www.portfolio.uspa24.com/>  
Yasmina BEDDOU  
<http://www.yasmina-beddou.uspa24.com/>

**Article online:**

<https://www.uspa24.com/bericht-23722/fines-gueules-restaurant-an-atmosphere-that-is-both-friendly-and-cozy.html>

**Editorial office and responsibility:**

V.i.S.d.P. & Sect. 6 MDStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

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**Editorial program service of General News Agency:**

United Press Association, Inc.  
3651 Lindell Road, Suite D168  
Las Vegas, NV 89103, USA  
(702) 943.0321 Local  
(702) 943.0233 Facsimile  
[info@unitedpressassociation.org](mailto:info@unitedpressassociation.org)  
[info@gna24.com](mailto:info@gna24.com)  
[www.gna24.com](http://www.gna24.com)