

IN ENGLISH

*"I recommend and support this work, whose texts and photos - especially those of the chef and owners - perfectly capture the spirit and atmosphere of our respective establishments."*

Guy SAVOY - GUY SAVOY - PARIS

*"I like this book which combines a number of excellent qualities : attractive presentation, clarity, simplicity, quality bilingual texts and photos, a well designed cover, and also its immaculate pocket size format."*

Pierre FERCHAUD - LE BRISTOL - PARIS

*"Best Restaurants in Paris", now appearing as a pocket size, is even more attractive and appealing than the original version."*

Patrick DERDERIAN - HOTEL SQUARE - PARIS

\$	9.95	U.S.
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Euro	7,50	FR
Euro	8,50	B
FCH	11.80	CH

Best Restaurants of PARIS 2002/2003

# Best restaurants of PARIS

2002/2003

[www.reservethebest.com](http://www.reservethebest.com)



*Chef-Director*  
MICHEL RANVIER



*Maître d'*  
LAURENT RICHARD

Italian

## CONTI

72, RUE LAURISTON  
75116 - PARIS  
*métro Boissière*  
TÉL : 01 47 27 74 67  
FAX : 01 47 27 37 66



Michel Ranvier's transalpine cooking, a style that combines French and Italian influences, is one of the very best in Paris. Formerly of Troisgros and Jamin, he cooks traditional Italian dishes with great skill - without forgetting to add some modern touches. In the black and red decor with Murano chandeliers, enjoy his finely-flavoured market-fresh dishes: crab tortellini, gorgonzola tart with dried tomato, penne à la paolina, osso buco a barolo, and pistachio macaroons with amarena syrup.

*Lunch : Monday to Friday*  
*Dinner : Monday to Friday*  
MENU : Lunch 30 €  
A LA CARTE : 53 €



Italian

## FARNESINA

9, RUE BOISSY D'ANGLAS  
75008 - PARIS  
*métro Concorde*  
TÉL : 01 42 66 65 57  
FAX : 01 42 66 69 85



*Chef*  
DAVIDE LOMBARDI



*Proprietors*  
CHANTAL ET ALEXANDRA  
DI DONATO

A short way from the Place de la Concorde, near the Hôtel de Crillon, in the refined decor of the Italian Renaissance, is one of the most popular addresses in Paris. Chantal Di Donato and her daughter Alexandra offer a charming and kindly welcome. The food has the authentic, secret flavours of the Italian regions. Home made ravioli, tagliatelle with Balsamic vinegar and rucola, pasta specialities, risotto on request, mozzarella Santantonio di Pontecagnano (the best in Italy) brought in specially from Naples each Tuesday evening, one of the most fondant panna cottas in the capital. Exceptional wine cellar.

*Lunch : Monday to Saturday*  
*Dinner : Monday to Saturday*  
A LA CARTE : 40 €

