Beat: Lifestyle

RESTAURANT AUGUSTE IN PARIS - THE LITTLE HOUSE OF GAËL ORIEUX

A CUISINE OF GREAT FINESSE

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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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It opened in early 2005. At the Time, he was leaving the Kitchens of the Meurice as Assistant to Yannick Alleno, an Endearing Chef who did not spare him his Support when he set up. Auguste's Decor was reworked in 2014 and 2023 by the Polyèdre Architectural Firm, under the Wise Direction of Emilie Pineau-Valencienne and Eric Douetté.

About Gaël Orieux:
He perfected his Training in Catering by working in Renowned Establishments such as Paul Bocuse, Lucas Carton, Taillevent, Le George V. Le Meurice, alongside Renowned Chefs such as Alain Senderens, Philippe Legendre, Olivier Roellinger, and Yannick Alléno, who all influenced his Vision of Cuisine.

About his Team:
Mathias Dussiel, the Dining Room Manager, is supported by Hervé Vika as a Sommelier. In the Kitchen, a Loyal Management Team is capable of training Young Talents from all Walks of Life, without altering the Spirit of a Cuisine that is Ultimately Very Personal.

Menu Chosen: MENU SIGNATURE ("Signature Menu")
2 Starters - Fish dish - Meat dish - Cheese - Dessert
1 Glass of White Wine
White Bourgogne Chardonnay – Orane 2022 – Jerôme Galeyrand

- Starters
* Huitre Creuse "Perle Noire" en Gelée d'Eau de Mer
Mousse de raifort & Poire Comice
Hollow Oyster "Black Pearl" in Seawater Gelatin
Naifort Mousse and Comice Pear
* Langoustines Rôties, Ravioles aux Vieux Parmesans
Ecume de Riz Iodé & Avocats
Roasted Langoustines, Ravioles with Old Parmesan Cheeses
Iodized Rice Skim & Avocados

- Main Courses
* Saint-Jacques, Pleurotes de Panicaut & Pulpe de Raisins
Bouillon de Châtaignes "Expresso"
Scallops, Panicaut Oyster Mushrooms & Grape Pulp
Chestnut Broth "Expresso"
* Canette Deux Saveurs de Garum, Condiments
Albufera & Poivrades
Duck with Garum Flavors, Condiments
Albufera condiments & Pepper Sauce

- Cheese

* Fromage de Marie Quatrehomme MOF (Meilleur Ouvrier de France)
Pâte de Fruit
Marie Quatrehomme Cheese MOF
Fruit Paste

- Dessert
* 100% Cacao, Gelée de Chartreuse
Noisettes du Piémont en Fraicheur
100% Cocoa, Chartreuse Jelly
Fresh Piedmont Hazelnuts

- Review:
"Auguste" Restaurant named after Auguste Escoffier, Gaël Orieux discovered him through his "Culinary Guide"
Unique Culinary Adventure in the Heart of Paris. Located in this Old District of the Palais Bourbon which retains all its Majesty, a Few Steps from the Rodin Museum and the Invalides.
Inside the Restaurant, a Sober and Slightly Dark Atmosphere.
A Diversified and Refined Menu offering a Variety of choices to satisfy all Gourmet Desires.
Menu à La Carte with Possibility of Tasting "Discovery Menu" or "Signature Menu".
Full Set of Contemporary French Dishes in a Subdued Setting with Original Decoration.
Warm and Helpful Welcome by the Room Staff helping to live a Complete Gastronomic Experience.

Source:
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