Beat: Lifestyle

INVENTIVE CUISINE OF CHEF REGIS VERSIEUX AT RESTAURANT BIEN AIME LOUIS XV

TESTED THE CUISINE FOR YOU

Paris, 13.04.2015, 01:10 Time

USPA NEWS - Régis Versieux, is the talented young chef, 32, at the brand new Restaurant "Bien Aimé" at 18 rue d'Anjou, Paris. Chef Régis, was a disciple of the great chef Joel Robuchon ((One of the most popular French Chef currently holds 28 Michelin stars). The Restaurant is dedicated to the King Louis XV.

Régis Versieux, is a talented young chef, 32, disciple of the great chef Joel Robuchon, (Joel Robuchon one of the most popular French Chef currently holds 28 Michelin stars as he accumulated the stars, through his various restaurants worldwide) offers a light gourmet cuisine in line with the concept of the Beloved "Bien Aimé": "Have a well made dish rather than a well full dish " as we dare paraphrasing Montaigne.
Here we are far from huge portions overabundant, Gargantua of Rabelais, to be closer to the fine and anti hearty dish refinement of Louis XV, The Beloved. The king was a gourmet who launched a new style after banquets splendor of his ancestor Louis XIV. (See The Life of Gargantua and of Pantagruel, by Rabelais 16th century).

BIEN AIME'S CUISINE : A ROYAL DISH ON A KING'S PLATE, WITH FINE GOLD----------
The plate is at the King's image that bears the name of the restaurant: "Le Bien Aimé" because it is decorated with fine gold. In this rich container is less dense in quantity but wealthy in quality offered.
The cuisine of Chef Regis Versieux is however surprising by his promise because he dares to revisit the classics recipes, taking risks.----------
For example, the " Joue de Veau Ã la Blanquette" Cheek of Veal Blanquette way" of Chef Regis who dared to associate these two traditional French dishes, he cooks tho duo brilliantly for a stunning result. Lightweight, composed by the proposed new vegetables baby carrots and turnips, in company creamy veal cheek that is mouth-melting, and which blends perfectly with a béchamel sauce (Served separately in a small pitcher saucier) looks like a salty custard! The little secret of the Chef Régis, is that he made the sauce with a vintage wine selection for the saver and the smoothness of settee white sauce. It is just a pure delight!
For those familiar "Blanquette de Veau" with French cuisine, the "veal stew" is a reference to classical. It is veal ragout (Stew with often breasts veal) cooked in a casserole with carrots in a white sauce which milk is replaced by the stew's juice of cooking and egg yolks.This is why "Blanquette" is called, because the sauce that coats the chowder is white, as "Blanc" means "White" in French. The "Joue de boeuf en cocotte" (Beef Cheek) is a stew cooked in a casserole dish, which cooks for several hours with the beef cheek accompanied by potatoes and carrots simmered in a wine sauce.----------

INVENTIVE CUISINE VERY FRENCH AND INFLUENCED BY THE REST OF THE WORLD----------
As for the beef fillet with bread marrow is a pure delight for lovers of good red meat, delicately seasoned well and cooked to perfection. The toast to the marrow (2 mini toasts accompany the beef tenderloin) is both crunchy and soft, with delicate flavor of the bone marrow, enhanced by gravy recalling the main course.----------The chef 's cuisine is straight forward, without forgetting the essential bases of the French cuisine, by letting himself go to his creativity to remote regions geographically.----------He surrenders to a new wave of tendency, still coherent with the line of "Louis XV". So he made an incredibly dessert, light, just as sweet as it should, but adding some amazing ingredients that help digestion. A dessert that ease digestion? Yeah that's the truth, after testing this sweet at The "Bien Aimé" restaurant.----------
Yes you understood, the "Matcha Tea" is a French dessert softness to Eastern flavors, prepared from a biscuit base, topped with lemon mousse and covered with a saffron gelatin. The topper is a lace tile crispy caramel, contrasts with the lemon saffron taste. It is this combination that gives a boost to tea Matcha biscuit to enhance the tone of the tea. The mix is both subtle, fresh and delivered by the taste of saffron. A such noble and precious ingredient refined announces the marriage of East and West in this unusual dessert, once in your mouth. It was daring to use saffron in a dessert and especially thinking of it and realize it tasteless fault.----------Indeed, everyone knows the virtues of saffron, noble and expensive spice. Saffron threads would thus be scattered across beds and mixed into hot teas as a curative, digestive, for bouts of melancholy. Non-Persians also feared the Persians' usage of saffron as a drugging agent and aphrodisiac.----------
Nothing is surprising that this desert is deliberately chosen so that it could both facilitate one's digestion and makes one enjoyed it and

being dive in the world of hedonistic heaven. That's what French would call a "Pêché mignon" ("wicked treat").----------
This dessert is now the signature of the Beloved restaurant and the dish "Joue de Veau Ã la Blanquette " as well, whose chef Régis ensures that these are the two entities to keep absolutely on the menu card.----------

A MUST VISITED "BIEN AIME" at "RUE D'ANJOU" BEFORE VISTING VERSAILLES----------
Some believe their luck and others destiny. The young owner Salim Jaidi, an American and Moroccan Métis, New York trader tells how he was offered the opportunity to believe in destiny. The restaurant he named the "Beloved" tribute to Louis XV he inspired to reconstruct the concept itself by this great King of France (17000) is located at Rue d'Anjou. This street, which at the time was surveyed by the Dukes of Anjou. The Duke d'Anjou was Francis (in 1555) who was the youngest son of Henry II of France and Catherine De Medicis. This street must be therefore predestined to revive gastronomic moments of one of the most famous kings of France, Louis XV, the Beloved or is just an uncanny coincidence ?----------
Today if heads of state received by the President of the Republic at the "Elysée Palace" have only one street to cross on foot to get to the restaurant "Beloved" to have a taste of the castle Versailles with authentic decor and tables and gilt kitsch if known Versailles ... gastronomy bonus. Those visitors or British and Americans visiting Paris, will now also only two blocks from their respective embassy can the "Beloved", a must to greet Louis XV before going to Versailles and completed by the Chateau.
Under Louis XV, King and his entourage have developed a gastronomic culture of excellence. Marshal Richelieu, nephew of the great Cardinal, French academician, soldier, Marshal of France, beat, great lover of women, the king's friend, was a great gastronome. He died just before the Revolution and told us that "before the reign of Louis XV, we didn't know how to eat.
For more information : le-bien-aime.com, ww.canalacademie.com, www.alainducasse.com, www.joel-rocuchon.com,
See previous article: http://www.uspa24.com/bericht-3821/bien-aime-a-new-restaurant-chic-and-gastronomic-revives-louis-xv-in-paris.html)----------See also in the press: http://www.journaldespalaces.com/actualite-45245-Le-restaurant-Le-Bien-Aime-ouvre-ses-portes.html

Article online:
https://www.uspa24.com/bericht-3822/inventive-cuisine-of-chef-regis-versieux-at-restaurant-bien-aime-louis-xv.html

Editorial office and responsibility:
V.i.S.d.P. & Sect. 6 MDStV (German Interstate Media Services Agreement): Rahma Sophia RACHDI

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Official Federal Reg. No. 7442619