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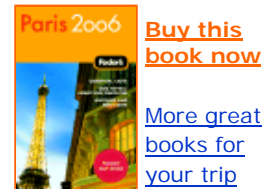
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Restaurants

L'Arpège

French, Over EUR30, St-Germain-des-Pres

Diner
Rating:



3.5

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Breton-born Alain Passard, one of the most respected chefs in Paris, famously shocked the French culinary world by declaring that he was bored with meat and fish. Though his vegetarianism is more theoretical than practical -- L'Arpège still caters to fish and poultry eaters -- he does cultivate his own vegetables outside Paris, which are zipped into the city by high-speed train. His dishes elevate the humblest vegetables to sublime heights: roasted beets with aged balsamic vinegar, leeks with black truffles, black radishes, and cardoon with Parmigiano Reggiano. Fish dishes such as turbot cooked at a very low temperature for three hours are also extraordinary. The understated decor places the emphasis firmly on the food, but try to avoid the gloomy cellar room. AE, DC, MC, V. Closed weekends. Métro: Varenne.

Address: 84 rue de Varenne, Invalides, Paris, France

Phone: 01-45-51-47-33

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User Reviews & Ratings

Good food poor value.

Posted by **Victor** from Canada on 08/16/2005
 The food was clearly good, but it was of a quality expected of a restaurant of this stature. It was neither exceptional nor was it bad. Service was very good as was the cozy atmosphere. The price is exceptionally high, making the experience overall a poor value compared to other restaurants of similar quality.

Food	Atmosphere	Service	Value	RATING
3.0	4.0	5.0	1.0	3.2

Undescribably excellent

Posted by **Julia** from UK on 08/04/2005
 Took us a while to find it, but this has to be the best restaurant to take a vegetarian too. The vegetables were sweet, succulent and cooked to show off their perfect flavours. The staff were justifiably proud of their work, taking the time to explain each dish and ensure that we were enjoying ourselves. Expensive but worth it as a once in a lifetime experience.

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	4.0	4.8

Reputation Unearned, Food a Disappointment

Posted by **Marjorie** from New York City on 06/06/2005
 It must have been an off day for three Michelin star chef, but nothing worked. The waiters ignored us. The dessert was incomplete. The bill was huge. This is an undeserved fashion favorite.

Food	Atmosphere	Service	Value	RATING

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2.0	2.0	2.0	1.0	1.8
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Posted by **R A** from London on 01/05/2005
 Yes, it is absurdly expensive. But the food is simply extraordinary. I've had probably 1,000 restaurant meals around the world in the last 10 years and this was one of the best.

Food	Atmosphere	Service	Value	RATING
5.0	4.0	5.0	3.0	4.4

Posted by **Di** from UK on 10/28/2004
 Big rip off. Food lousy. You'd be better off at McDonalds (and I HATE McDonalds!!!!)

Food	Atmosphere	Service	Value	RATING
1.0	2.0	3.0	1.0	1.6

Posted by **vanessa** from boston on 07/29/2004

Food	Atmosphere	Service	Value	RATING
5.0	4.0	5.0	4.0	4.6

Posted by **james lipton** from paris france on 06/27/2004
 i used to be a chef at l'arpege and for all the people whining about the price, you obviously dont understand the skill and time it takes in order to create chef passard's innovative master piecses. the prices are very high but understand most people will never taste a meal prepared with such high quality produce, by such a skilled chef. so if you dont think your getting a good value go to mcdonalds and have a bland unhealthy meal with the rest of the people that think paying 7 dollars for garbage is a good value

Food	Atmosphere	Service	Value	RATING
5.0	3.0	5.0	4.0	4.4

The only true disappointment on our recent trip to Paris

Posted by **Nancy** from Boston on 08/02/2003
 We ate at many "gastronomique" restaurants during our recent trip to Paris. This was the only real disappointment. The food was fine but definitely nothing about it seemed deserving of their outrageous prices. We ate at Taillevent,

Laurent, Maison Blanche, Helene D'Arroz, Cinq - to name just a few - and happily paid some pretty hefty checks.

After lunch at L'Arpege we felt as if we had been mugged.

The atmosphere is dingy and the service friendly enough, but the important thing, the food, was a HUGE disappointment.

Food	Atmosphere	Service	Value	RATING
2.0	2.0	4.0	1.0	2.2

Everything and more...

Posted by **Rusty** from Ft. Lauderdale on 05/26/2003

Wow! What an experience. The food is exceptional, the wine list complete, and the service flawless. Chef Passard traveling the dining room and stopping to speak with his guests was a nice touch. Even the Americans. After dinner he was gracious to give us a tour of his (smaller than you would think) kitchen and the wine cellar. The only thing that kept this experience from being perfect is that it is VERY expensive. All said and done \$800.00 for two people is a little high. But I would go back!

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	4.0	4.8

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