


RECH

DEPUIS 1925



SEAFARE
RESTAURANT IN PARIS,
REMEMBERS
THE WAY THINGS WERE...





HISTORY



In 1925, August Rech tried his luck in Paris. Like many of his compatriots from the Alsace-Lorraine region, he bought a grocery store. Very quickly, n°62 avenue des Ternes boasted a shiny Art Deco counter and became a café-restaurant; a place where Madame and Monsieur, dressed to the nines, rather than eating sauerkraut and shanks, preferred oysters from here there and everywhere, from the famous Portuguese variety to the flat, delicate, green Marennes oysters. An institution was born. Outside, the residents of the 17th district were fascinated by the seafood stall where delivery boys and oyster sellers bustled about relentlessly. Inside, the orangey glass of the lamps gave the cheerful ladies a warm glow. The Art Deco stained glass window provided light in the stairs leading to the salons. Appetites were stimulated at the mere thought of the restaurant's three signature dishes: ray with capers, specially matured Camembert, and the giant coffee or chocolate éclairs. From father to son, and from son to daughter, the success of this family restaurant never wavered. From 1974 to the 1990s, Monsieur and Madame Meunier ran the establishment. When Alain Ducasse discovered Rech, he fell in love with the place and decided to do everything necessary to **restore its former glory.** His gourmet escapades to the Breton coast inspired some of the treasures on the menu.

Meals are prepared with simplicity and respect,
elegant light wines are served,
enveloped by a carefully heated Art Deco decor,
cheerful ambiance combined
with Parisian chic...

SAVORY STORIES



Anchored in its traditions, Rech is sparkling again. Baptiste Peupion, chef at Rech and former assistant to David Rathgeber at Benoit, applies to the letter the formula that made the restaurant famous: **“products at the forefront”**. Since 1982, Malec the oyster seller composes seafood platters to be tasted at the restaurant or to take away: Yvon Madec oysters from Prat-Ar-Coum (Spéciales n°3, Creuses and Boudeuses), clams, winkles, prawns and shrimps... Abalones, smoked eels from the Loire, Mediterranean sardines simply marinated... also make up the menu which changes according to the tides and the daily catch. The finish is minimal, the garnish concordance is just right. Proven by the live langoustines straight from Brittany, steamed for three minutes, cut in two and covered in a citrus fruit vinaigrette; a whole sea bass (serves two), cleaned, with its scales, baked, served tableside with a homemade béarnaise, grenaille potatoes from Noirmoutier and a tomato confit or sergeant fish papillote with cockles and fennel, olive oil and lemon.

In response to these “instant” dishes are more “cooked” ones starting with the must-have Grenoble-style ray wing accompanied with tasty lightly glazed Créances carrots or New England clam chowder. And as a tribute to chef Jacques Maximin, his signature *Label Rouge* salmon *au gros sel* is served with 8 vegetables and a *vierge* sauce.



SWEET STORIES ^e

Benefiting from the Rech traditions, the pastries have been slightly updated while **respecting the taste and quality**. In addition to the famous 8-inch XL chocolate or coffee éclair, other equally delicious gourmandises have been added. The apples are stewed in a Römertopf for two hours and, for the seriously greedy, are topped with a dollop of double cream. Salted butter caramel ice cream chills the Pastis d'Amélie French toast, a brioche from the Landes. The Savarin with white rum from Martinique is prepared in a kouglof mould. As for Mister Rech, the Rech style *mystère* with its heart of hazelnut ice cream, it is best enjoyed with a hot chocolate sauce.



WINE TALES

In harmony with the delicate cuisine at Rech, Gérard Margeon, head sommelier for the Groupe Alain Ducasse, favors “minerality and vivacity”. A sign of this elegance and lightness among the 150 cellar references, the Bourgogne whites to be savored are Chablis, Meursault, Puligny-Montrachet, Chassagne-Montrachet, but also Saint-Romain, Saint-Aubin, Auxey-Duresses and other “climates to be rediscovered”. As for the red wines, some fifteen Bandol are a rare alternative to the highly distinguished Chambolle-Musigny, Vosne-Romanée, Volnay, Pessac-Léognan... and the Pauillac is in perfect harmony with the only meat on the menu. This is highly recommended by sommelier Vincent Landais in the dining room, as is the 1930s glass of ultra-dry pink champagne to be tasted with seafood, and the Blanc de Blancs with the Camembert.

(1) From the Japanese GYO: Fish and TAKU: Trace - Print. According to Jean-Pierre Guilleron who signed these works: "After having deposited ink or the watercolor on the fish, it is used like a stamp. The paper thus collects the print which will be used as a basis for the painting, completed "a la prima", by favoring spontaneousness and as a means to first preserve the print and second the spirit of the fish. This old Japanese technique is still used by fishermen to preserve, both literally and figuratively, the "trace" (TAKU) of a beautiful catch "

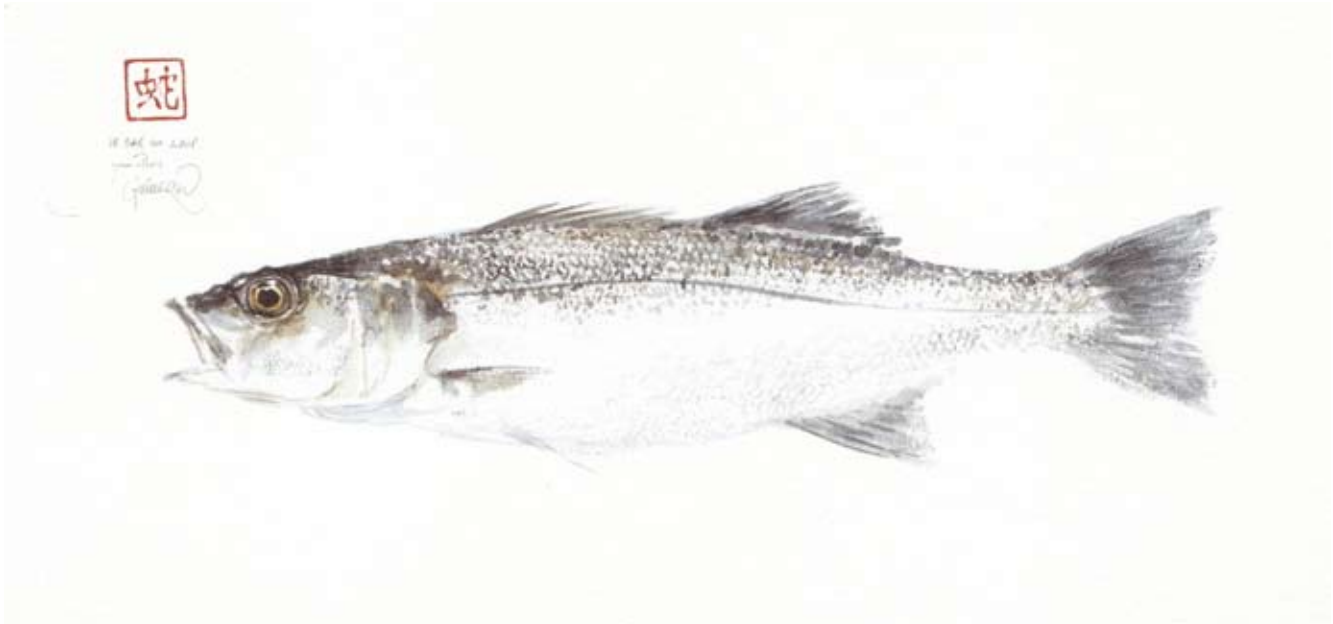


A TALE OF ONE PLACE

Located on the avenue des Ternes, the blue façade subtly hints at the wonders inside this gourmand institution dedicated to products of the sea. The oyster stall with its shiny scale guides seafood gourmets towards the ground floor of the restaurant. The walls are covered with old photographs retracing the story of August Rech and the Paris of the interwar years. Everyone squeezes in, just like they did in the past. Some are seated comfortably on Thonet-style armchairs around pretty tables, whilst others are facing the "zinc" – an elegant wooden counter topped with pewter. The lively discussions are interrupted here by a glass of Chablis served from a jeroboam, there by a platter of seafood, and elsewhere by a Rech Club with various or single smoked fillings of salmon, eel, trout, tuna...

The upper floor with its single herringbone parquet, bathed in golden sunlight, offers a more **calm and refined setting**. You cannot fail to be impressed as you go up the stairs alongside the completely restored Art Deco stained glass window, and along the mosaic floor through the kitchen. Huge oval white plates from Portugal and butter dishes made of Brazilian agate are laid out before the eyes of the guests who savor their food around carefully spaced tables, **sitting in 1920s-style armchairs**, whilst admiring the illustrations taken from the rare "Or et couleurs" Art Deco book published by A. Calavas and designed by G. Darcy, containing "design ideas for the use of textile and embroidery designers". The fish images using the Gytaku¹ technique, similar to engravings, add a touch of color to the African moiré ayan wood and rosewood walls.

Restaurant manager Cyril Gouzé, relaxed yet attentive, talks of the Rech of yesteryear, its seasoned dishes and dishes of the day... **and let history go on.**



PRATICAL INFORMATION

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PRATICAL

- Rech – Member of Châteaux & Hôtels de France
62, avenue des Ternes 75017 Paris
Tel.: + 33 (0)1 45 72 29 47
- Lunch menu at 34€ (approximately \$45).
À la carte, around 70€ (approximately \$90).
- Lunch from noon to 2 pm. Dinner from 6:30 to 10 pm.
- Closed on Sunday and Monday.
- 80 covers including 50 upstairs.
Private dining room for 15 to 25 guests.



Café Rech on the ground floor. From 6:30 to 8 pm for wine tastings and snacks.

Chef: Baptiste Peupion

Restaurant Manager: Cyril Gouzé

Sommelier: Vincent Landais