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A Famed Parisian Kitchen Is Reborn

By LISA PHAM

Courtesy of Jamin The new interior at Jamin.

The Paris restaurant that helped cultivate the careers of names like Robuchon and Ripert has a new owner. Jamin (32, rue de Longchamp, 16th

Arrondissement; 33-1-45-53-00-07; www.restaurant-jamin.com; Metro:

Trocadéro and Boissière), which had its heyday in the 1980s, is now being run

by Alain Pras, who bought the restaurant space — as well as the name — last year, and reopened it in October.

Jamin's kitchen has hosted some big-name chefs over the years. In the '80s, under the reign of Joël Robuchon, Jamin received three Michelin stars (Eric Ripert served two stints under Mr. Robuchon before moving to the United States). Since then it has changed owners and names several times; most recently it was a restaurant serving Guadeloupien cuisine.

Mr. Pras explained that his goal is not to recreate Jamin, but to preserve its place in French gastronomic history. "I'm very attached to the past and don't want the name Jamin to be forgotten," he said.

The menu now features a mix of contemporary cuisine and classic dishes, with a commitment to fresh produce. Asian-style dishes are given a French touch, as in the fillet of sea bass, which is served pan-fried with citronella in a coconut-curry sauce.

But the new Jamin also features old-school French recipes, including the Whiting Colbert in a herb butter with mashed potato — a dish Mr. Pras described as looking to the past, with Robuchon in mind. Similarly the Paris Brest, a crown of choux pastry filled with praline butter cream and sprinkled with almonds, is a traditional French dessert and a house specialty.

Though he has worked in the restaurant kitchens for about 10 years, David Legrand, the 27-year-old head chef, is too young to have experienced Mr. Robuchon's Jamin. But he is well aware of its prestigious history. "It's an honor to be working here," he said.

Jamin is open Monday to Friday, noon to 2:30 p.m. and 7 to 10:30 p.m.; Saturday, 7 to 10:30 p.m.

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