

# Cafe de Paris

Celebrate Romance and the Love of Food

BY RANDI AILEEN PRESS



**D**ining on French food in a café that offers an intimate ambiance may be the best way to begin—or reawaken—your love of food. What could be more romantic than a café adorned with sparkling lights, candles, and cabaret piano music playing in the background? The French are in love with history, culture, art, wine – and this is translated into every taste of food that is offered during your dining experience.

An intimate evening is guaranteed when you stroll into Café de Paris. Owner Louis Flematti acquired the café in 1962, and much of his success over the last 50 years is due to a consistent presentation of both food and service. Chef Carlo, Pastry Chef Jean Claude, and Patricia the piano player are part of the long-term familiarity that keeps regulars returning. A beautiful Bougainvillea tree, given as a gift to Louis by a local patron who has since passed away, remains at the entrance of the restaurant.

French food is for sharing. It is sensual. And sharing over candlelight

makes this dining experience very Parisian. Begin with Coquille St. Jacques, which is classically served in a scallop shell. This creamy dish of scallops, shrimps, and mushrooms is baked to crusty perfection.

The Escargot Bourguignon, dripping in butter and garlic, will inspire bread-dipping. And if you love Duck Foiegrass and toasted Brioche, your taste buds will dance with delight over this rich, buttery, and delicate appetizer served with fresh cranberries.

What's better than appetizers that leave you lusting for more? Entrees that are perfect proportions wrapped with love and accompanied by wine offerings chosen by Louis himself. Consider the Beef Wellington. The filet mignon is wrapped in a firm, flaky crust accompanied by bordelaise sauce, vegetables, and a potato au gratin. Veal Oscar rivaled the beef. Topped with crabmeat, the plate was delicately complemented with asparagus, mushroom risotto, and a dab of hollandaise sauce.

One should also consider the Chicken Crepe Princesse. This truly



## Shrimp Maison

- 16 U-10 shrimp, about 2 lbs.
- 4 OZ. Shredded Carrots
- 8 OZ. Sliced Mushrooms
- 2 Tsp. Chopped Garlic
- 4 Tsp. Chopped Shallots
- 1 Tsp. Chopped Parsley
- 2 Cups Cooked Rice Pilaf

Sauté shrimp in light butter, remove from the pan. Discard the butter, sauté carrots, mushrooms, garlic and shallots until soft, add salt and pepper to taste.

### SAUCE BEURRE BLANC

- 1 Cup White Wine
- 1/2 Cup White Vinegar
- 1 Cup Heavy Cream
- 1/2 LB Soft Butter
- Juice of 1/2 lemon

Reduce white wine and vinegar by half, add heavy cream, and reduce by half again.

Add soft butter with a whisk, add lemon juice, salt and pepper to taste.

Combine vegetable and beurre blanc together.

Place rice pilaf on center of plates, arrange 4 shrimp around, scoop beurre blanc and vegetable onto the shrimp and sprinkle chopped parsley on top.



traditional crepe is filled with chicken and mushrooms and is touched with a light velouté sauce. The sauce and term velouté is from the French adjectival form of velour, meaning velvet and is exquis! The Dover Sole also deserves mention and is light, flavorful, and touched with crumbs that dust the plate.

A moment is taken between tastings to appreciate the romantic view both inside and outside leading to the street of Las Olas. The café offers several choices for seating to enhance your dining experience. The sidewalk area has cozy bistro style tables that are lit under an expansive awning, and inside, there are several intimate alcoves and four separate dining rooms. A full bar, a spiral staircase, and a grand piano are all part of the main dining rooms character that simply adds to this lovely French bistro.

Dessert is absolutely for lovers at Café de Paris. I devoured the fruit tart filled with pastry cream and topped with fresh fruits with little option for sharing. The cheesecake with raspberry sauce was luscious, and the Key Lime pie was scrumptious! There are wonderful desserts offered for two, which include Baked Alaska, Cherries Jubilee, Banana Foster and

Crepes Suzette.

Complete your meal with a cappuccino or one of the many exotic coffees offered. While you may not have had an aperitif such as a Pernod or Campari perhaps a digestif, an after-dinner drink, is your fancy. A taste of Grappa or Drambuie will warm you and prepare you for a lovely after dinner walk on the boulevard.

Café de Paris has live entertainment seven nights a week. Early dinner

specials are served from 5 to 6 p.m., and the café is open for holidays as well. Visit [www.cafedeparislasolas.com](http://www.cafedeparislasolas.com) or for reservations or special events, call (954) 467-2900 or e-mail [lecafedeparis@bellsouth.net](mailto:lecafedeparis@bellsouth.net).

**Café de Paris**  
 715 Las Olas Boulevard,  
 Ft Lauderdale  
 Florida, 33301  
 Tel: 954 467 2900

