Beat: Lifestyle

CAFE PHILIPPE, DEPENDING ON THE SEASONS OR THE CHEF'S CREATIONS

IN THE 1920s IT WAS A CABARET

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USPA NEWS - Nowadays, it is all about The Benefits of Eating Local and Seasonal Foods... This is the New Movement on the Rise... We can make whatever Recipe we please whenever we please, thanks to the Abundance of Produce available on the National and International Market.

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Rotating our Meals with the Seasons offers a Wealth of Benefits, from saving Money on Produce that is in Abundance at the Right Time of Year, to ensuring Food Security in the Future. Eating Local and Seasonal Foods reduces the Carbon Footprint associated with Long Transportation Routes and Refrigeration for Foods that aren't readily available during Certain Seasons and therefore need importing.

Cutting out Gluten from your Diet may seem like a Difficult and Limiting Task. Fortunately, there are many Healthy and Delicious Foods that are Naturally Gluten-Free. Naturally Gluten-Free Food Groups include: Fruits, Vegetables, Meat and poultry, Fish and Seafood, Dairy, Beans, legumes, and Nuts.

Many Items that usually contain Gluten have Gluten-Free Alternatives that are widely available in most Grocery Stores, making adherence to the Gluten-Free Diet much easier. Many Commercially-Available Products are labeled "Gluten-Free," but there will be some that are not; this is why Proper Label Reading is important. As a Rule, Traditional Wheat Products such as Pastas, breads, crackers, and other baked goods are not gluten-free. However, there are many gluten-free options available that use alternative flours and grains.

Café Philippe (Named after the Owner for the Last 10 Years, who is also Actor, Musician and Voice Over for Documentaries)
* The Walls decorated with Works by Contemporary Artists complete the Sensory Experience offered by the Café/Restaurant
* The Menu can change according to the Seasons or the Chef's Creations
* Seasonal and Homemade
* Sarters, To Share and Main Courses are Gluten-Free
* Meats are of France and UK Origin
* Prices on the Menu follow Current Prices
* To know the Possible Allergens, talk to the Room Team
* Open Breakfast (Except Sunday), Lunch, Dinner every Day
* Possible Bookings for Groups, Privatizations, Weddings, or Birthdays

Menu Chosen:

- Drinks:
* Glass of Sancerre
* Glass of Chablis

- Starters:
* Fried Mushrooms with Herbs, Candied Egg
* Tarama with Smoked Cod Roe
* Snacked Octopus, Virgin Sauce and Mizuna

- Main Courses:

* Large Saithe Aioli, Seasonal Vegetables
* Argentinian Rump Steak Heart with Fried Baby Potatoes

- Desserts:
* Plain Cheesecake with Mango Cream
* Chestnut Pavlova with Candied Chestnuts and Homemade Meringue

We did enjoy experimenting some Dishes from the Appealing Menu which emphasizes the Fact that the Majority of the Products are Gluten-Free and as Local and Organic as possible. The Owner keeps ensuring that the Quality/Price is his main Focus, mostly when his Main Customers are basically Locals and situated near the Touristic & Business Venue called "Carreau Du Temple".

Café Philippe stands as a Living Witness to Parisian Evolution with Simple Gastronomy and Elegant Atmosphere. Whether for a Gourmet Breakfast, a Business Lunch or a Intimate Evening, we would choose this Restaurant charming in its Simplicity and Authenticity.

Displayed on each Table, a QR Code allowing the Foreign Customer to have an Instant Translation of the Menu in His/Her Own Language, which can be also be found on the Website... Just scan using the Mobile. This Opportunity is thanks to a Unique Technology to display your menu (WiiC Menu).

Source: Café Philippe
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