

SELLAE: THIBAUT SOMBARDIER'S NEW AND EXCELLENT BISTRO



Sellae

Top Chef finalist and Antoine restaurant chef Thibault Sombardier's new restaurant has just opened. We tried it for you... and it was flawless!

When we are told that celebrity and **Antoine** fish restaurant chef and **Top Chef finalist Thibault Sombardier** opens his bistro, we don't give any second thought and we try it! And we can tell you right away, we haven't been disappointed...

Within walking distance from **Pitié-Salpêtrière**, **Sellae** quietly rules rue des Wallons and rue Jules Breton. Here, no fuss or flashy façade but a simple brown arbor and people at the entrance.

After having our hearts set on a small table at the back of the restaurant, we get started with the menu. Out of the 5 entrances (€12-16), we hesitate between 3, it's a good sign, isn't it? We finally go for a **crab and sucrine lettuce remoulade sprinkled with lime**, as well as a **veal and smoked eel tartare and its chill lettuce soup**. Surprising while being very accessible, speaking in terms of taste, these two starters are to die for. Next, we have two rather classic but perfectly prepared dishes: **free range guinea fowl supreme and its creamy morels** (€28) and **roasted lamb chops with savory** (€22). This beautiful gustative scene ends on a **light tiramisu** (excellent but a bit too sweet) and **an absolutely divine lukewarm chocolate mousse**.

Sellae seems to have found the perfect balance: an elegant décor but without fuss, a classic cuisine but original, very attentive waiters but not stiff. Even in the bill, we find balance: about twenty euros for the lunch menu to fit small budgets and about forty euros at dinnertime.

Sellae is a lovely restaurant you want to try as soon as possible!