



WINNING TEAM
Above, from left: Adam Tsou, Josh Fontaine and Carina Soto Velasquez, founders of Quixotic Projects, at their new Paris restaurant, Les Grands Verres, in the Palais de Tokyo. Right, from top: Grilled peaches, chicken suprême and a tomato-melon salad. Photography by Osma Harvilahti.



FOOD NETWORK

YOUNG GUNS

Parisian restaurateurs bring a fresh dining concept to the Palais de Tokyo, making it a destination for more than just rebellious art.

PARIS-BASED Quixotic Projects—the restaurant group behind Le Mary Celeste, Candelaria, Glass and Hero—recently opened its most audacious endeavor yet: Les Grands Verres at the contemporary-art behemoth Palais de Tokyo. With a 170-seat restaurant as well as a 60-seat cafe, the project is as ambitious as the team behind it. With Les Grands Verres, their fifth project together, Americans Josh Fontaine and Adam Tsou and Colombian Carina Soto Velasquez are aiming to change up the French cultural institution's food scene by skipping haute cuisine (the museum already has a fine-dining option in Monsieur Bleu) in favor of an adventurous bar program, affordability and sustainability. "It's a coup for the underdog, because these things don't usually go to young people who

want to make a relatively informal restaurant," explains Tsou about winning the bid over more traditional French contenders.

The Palais de Tokyo already attracts the fashion elite (it was the site of a recent Chanel fete), but something's been missing. Les Grands Verres' vegetable-focused, Mediterranean-accented menu, courtesy of American chef Preston Miller, is paired with cocktails on tap and a 100-bottle list of minimal-intervention wines. Edible flowers grown in their on-site garden garnish hyperseasonal dishes like line-caught fish with carrot, currant and coriander. Lebanese architect Lina Ghotmeh selected natural surfaces that perpetuate the sustainable spirit, including a 60-foot bar made from compacted earth.

Tsou contends that most museum restaurants are "just trying to rip you off, because they know they don't have repeat customers. That's not our style," he insists. "We want to be a place for Parisians." palaisdetokyo.com.
—Tarajia Morrell



GO SLOUCH

Heeled boots with a bit of give and take bring a relaxed chic to this season.

From left: Stuart Weitzman; Marc Jacobs; Michael Kors; Bottega Veneta; Lacoste; Gianvito Rossi. For details see Sources, page 204.