

Le Clarisse, By \_Margaret Kemp\_ <http://www.bonjourparis.com/user/9595/>

Sadaki Kajiwara, the new toque at Le Clarisse, recently taken over by gregarious entrepreneur Jean-Philippe Pluvinet, is a product slut. Only the best for his spotless rue Surcouf kitchen. Vegetables come from Les Vergers Saint-Eustache. Boucherie Lamartine supplies him with Boeuf de Coutancie, La Sablaise with fish and Toshiro Kuroda, the man of 1,000 sakes, with the sakes suggested with many of Sadaki's dishes. Credit Jacques Genin for caramels and Le Coq Saint Honoré for the tender chickens.

And talk about tender rush to rue Surcouf to taste La Poulette de Bresse en 2 services. The first is lemongrass-flavored broth in which float chicken leg raviolis. The second features cabbage-wrapped white meat with foie gras. Roasted mango adds a touch of sweet-sour. It's perfect and looks set to become Clarisse's signature dish. Pluvinet suggests sake Dassai 23, Kuroijin d'exception poli à 77% for its notes of white flowers and lychees, or a glass of Chambolle Musigny 2007, Joseph Drouhin .

Clarisse's airy space, on two levels, has been revised and corrected with contemporary furniture and paintings, black velvet banquettes.

State-of-the-art tableware by JL Coquet is a frame for the minimal presentation of Sadaki's dishes. He's been in France for 10 years, although he only looks about 10 years lucky him. No doubt of his talent honed at the top L'Ecole Tsuji, Osaka and subsequently chez Wada Chimpe, Osaka, who introduced him to French gastronomy. Arriving in France in 2001 he went straight to Kenzo's kitchen, as second, at Kong, then to Catherine and Jacques Lacipière, Bon Accueil and Les Anges.

I first tasted Sadaki's light and lovely creations at Le Cercle du 17th, a frankly unimpressive bar-restaurant near Porte Maillot. I still can't figure out why he was there, but when word got out of his cooking, you couldn't get a table it became a hidden cult addy. Now it seems he's found his level having met the charming, discreet Pluvinet, a former finance wizard who admits he spent more time in restaurants than his office. But I know what I expect of a restaurant, I had the best training, he grins.

Pluvinet and Sadaki planned the re-birth of the 40-seater Clarisse for six months. It's their concept; you'll see it's got a unique identity, read: Zen. Apart from the must-taste chicken, start with Carpaccio of Dublin Bay prawns, ponzu jelly. Mains are La Terre, say, Rack of Lamb, slow cooked, with emulsion of coconut and green curry. La Mer includes a chunk of tender Turbot roasted with smoked butter, Swiss chard and pork belly. Finish with delicate Banana Cheesecake, caramelised with dark salted Okinawa sugar, Maple Syrup Japanese style. Chez Clarisse a star is born.

Le Clarisse  
29, rue Surcouf, Paris 7th  
Métro: Invalides/Latour Maubourg  
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Open: Mon-Friday Lunch & Dinner; Sat: dinner only; Shut Sunday Valet Parking Terrace  
Lunch formula 35 euros Average spend Ã la carte: 52 euros + wine \_www.leclarisse.com\_  
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