



ROSEVAL

The scene: Serious food-lovers know that, these days, many of the best new restaurants in Paris are in outlying *quartiers* far from the tourist-heavy areas. So hop on the Métro and head for Ménilmontant, in the twentieth arrondissement, where this very charming 26-seat neighborhood tavern with white walls and bare tables has been attracting intrepid Parisian gourmands since it opened last summer. Here, chefs Simone Tondo, an Italian, and Michael Greenwold, an Anglo-American, serve nouveau French food to a ready-for-Hollywood vision of the contemporary Parisian bohemian set.

The food: The menu is based on best-of-market seasonal produce, umami-rich layered flavors, and contrasting textures.

Dish to get: Pounce on anything pasta: It's all homemade and unfailingly excellent. Otherwise, the menu is a constantly changing kaleidoscope, but if you spot anything containing pork belly or langoustine, you're seriously in luck (1 rue d'Eupatoria; 33-9-53-56-24-14; set menus from \$52).



APPLEWOOD SMOKED SEA SALT

Since just a pinch of this fragrant black salt powers up the flavor of even the quietest ingredients—cottage cheese, for example—it's great atop anything from sliced tomatoes to steamed salmon. **Buy it at:** *Causses* (55 rue Notre-Dame de Lorette, 9th arr.; 33-1-53-16-10-10).



KALE

Thanks to the *Kale Project* (thekaleproject.wordpress.com)—a one-woman crusade by an intrepid American expat to introduce the leaf to France, where it had gone more or less undiscovered—this much-loved hipster green is finally showing up on Paris menus.

Find it at: *Bones*, where it recently accompanied roasted pigeon, and *Abri*, where the chef likes to pair it with fish.



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SHANGHAI

The nominator: **CRYSTYL MO**

Her credentials: Food editor of *Time Out Shanghai*; former China correspondent for *AsiaWeek Magazine*.



COLAGRECO

The scene: Lipstick-red leather furniture and heringbone wood floors set a seductive retro vibe in this 60-seat Bund-side dining room helmed by Mauro Colagreco, the only Argentinian chef with two Michelin stars.

The food: Molecular meets sculptural. Starters such as "Sea Tartar in Different Textures" and pan-fried and raw scallops with parsnip and truffle are arranged on plates like mini dioramas to resemble sea sponges, mosses, and autumn leaves. Colagreco uses produce grown on his farm outside Shanghai with seeds he brought from his garden in France.

Dish to get: The popular starter "The Forest"—wild mushrooms and quinoa clusters arranged like trees around puddles of Parmesan cream (Three on the Bund, 2nd Fl., No. 3 Zhong Shan Dong Yi Lu; 86-21-5308-5399; entrées from \$32).

ELEFANTE

The scene: A vibrant 120-seat place in a French Concession villa helmed by the beloved Spaniard chef Willy Trullas Moreno.

The food: The menu features dishes from Spain, the south of France, and Italy—there's scampi *huevos fritos*, a knockout burrata and black truffle salad, and a full page of meats and fish cooked on the charcoal grill. Enticing starters include the steak tartare with sharp mustard ice cream and hot potato wedges: It's like a beefy *patatas bravas*.

Dish to get: The giant 24-hour slow-cooked and char-grilled Angus short rib is bathed in a rich and salty brown sauce and paired with tiny potatoes, pearl onions, and whole cloves of garlic that are so soft they're almost liquid. Arugula adds a refreshing bitter note (20 Donghu Lu; 86-21-5404-8085; entrées from \$10).

MERCATO

The scene: It's so hard to get one of the 250 seats at Mercato, Jean-Georges Vongerichten's second Shanghai eatery, that the hours have been extended to accommodate the throng. Though housed in the grand 1916 building Three on the Bund, the place has very now decor: exposed steel, reclaimed wood floors, and a pizza oven in the middle.

The food: Pizzas and pastas are on the simple, well-executed menu, along with ricotta with seasonal fruit (strawberry is our favorite) and opalescent kingfish carpaccio laced with crushed olives.

Dish to get: The oven turns out pizzas that are chewy-crisp in 90 seconds; the pies' charred crusts feature toppings like wild mushrooms with three cheeses and an egg cracked in the middle (Three on the Bund, 6th Fl., No. 3 Zhong Shan Dong Yi Lu; 86-21-6321-9922; entrées from \$11).



At "multisensory" Ultraviolet, each dish comes with an accompanying video, scent, lighting, and piece of music.