

Le Pot d'Étain — our base restaurant

Like so many of our favourite restaurants, we discovered this one many years ago, and we've never looked back. We wanted a base restaurant for *dinner*, one not more than a 10-minute walk from the centre/pedestrian area/Promenade des Anglais. That ruled out Old Nice — too far to walk home after a bottle (or more) of wine.

An important consideration was the *range* of dishes — some evenings we might fancy a gourmet meal, others just soup or an omelette. But for us the most important point of all was: could we trust the cooking to be flour-free?

One evening we ventured into Rue Meyerbeer and spied a chalked menu board featuring grilled *loup de mer*. Although the interior looked a bit up-market for a *base* restaurant, the 'menu' prices were reasonable. It turned out to be a most memorable meal, accompanied by Michèle's potato cake and wonderfully tart salad greens.

Le Pot d'Étain (31 on the plan) is a classic French restaurant with traditional décor, featuring several specialities from southwestern France. The basic menu (*carte*) is limited, but caters for just what we want, from salads to



Assiette gourmande: foie gras, pork terrine and smoked breast of duck

restaurants

eat

LE POT D'ÉTAIN

12 Rue Meyerbeer

t 04 93 88 25 95

lunch and dinner, closed Sun, Mon
and the first two weeks of Jan €€

daily **menu** of different dishes —
varying according to season

specialities of the house are
cassoulet (recipe page 59), duck
and *pâté de foie gras*

entrees include a beautiful plate
of pork terrine, foie gras and
smoked duck breast served with
home-made relishes (*assiette gour-
mande*; see photo), **omelette
with truffles, fish soup**

the **fish** courses include salmon (so
highly prized in France), beautiful
large shrimp (*gambas*) in garlic
butter, **sea bass** (*loup*) in season

steaks are out of this world — with
or without ceps (large wild mush-
rooms); **rack of lamb** (for two)

good, if quite limited, selection of
cheeses, beautifully served with
roquette or mesclun

just a few fabulous **desserts** —
including Michèle's **apple tart**
(shown above) and flourless **cho-
colate cake** (recipe on page 61)



gourmet dishes. The chalk-board suggestions vary by the week, adding plenty of variety. (But in spring Pat will still have the seasonal courgette flowers *every* night!) We visit so regularly that we often have just one course — or share a couple of courses, so that we can enjoy the superb cooking without being overwhelmed by too much rich food ... or breaking the bank.

Of course for us the greatest advantage is that we *trust the cooking*. John can revel in one of Michèle's exquisite

steaks with wild mushrooms; the beautiful sauce is achieved by reduction, *not* by thickening with flour. So if you have dietary needs, just make them known to Jean or Michèle in advance and say we sent you.