

Beat: Lifestyle

RESTAURANT J'ADORE In PARIS, As ROMANTIC As It Is GASTRONOMIC

PLEASURE IS OUR FIRST AND KINDRED GOOD

PARIS, 21.07.2023, 13:36 Time

USPA NEWS - According to Epicurus, Happiness is Pleasure, all Things are to be done for the Sake of the Pleasant Feelings associated with them. In Ethics he is Famous for propounding the Theory of Hedonism, which holds that Pleasure is the Only Intrinsic Value...

According to Epicurus, Happiness is Pleasure, all Things are to be done for the Sake of the Pleasant Feelings associated with them. In Ethics he is Famous for propounding the Theory of Hedonism, which holds that Pleasure is the Only Intrinsic Value...

Restaurant J'Adore ! "There is No Greater Pleasure in the world than to be in Good Company".

Hotel & Spa J'Adore (located in the Heart of the Batignolles District) is completely dedicated to Luxury Romantic Travel. it charmingly mixes the French Art of Living, imbued with Classicism with Unexpected Decorations to celebrate Love... Its Restaurant is as Romantic as it is Gastronomic in a Cozy Decor, adorned with Marble and Velvet, when enjoying an Atypical Sensory Experience.

The Menu lets you choose between a 5-step "Emotions Menu" or a 7-step "Seduction Menu". Chef Nader Hassan (newly appointed - April 2023) create Dishes that awaken the Senses, showcasing Fresh, Seasonal Produce, from Local and Sustainable Sources.

Cocktails:

- * La Pina - Rum, Frangelico, Pineapple, Coconut, Cherry
- * Le Voyage Cocktail - Whiskey Cloves, Passion Fruit, Pineapple - Vanilla, Cherry - Rosemary

5 Steps "Emotion Menu"

* Starter

Crab/Mayonnaise / Beetroot Gel / Lemon Paste / Baeri Caviar Fish

* Fish

Pollack marbled with Nori Seaweed / Thai Broth / Leeks and Hay / Arugula Pesto

* Meat

Near Milk-Fed Veal from Périgord / Ginger and Honey Glazed Carrot / Carrot Puree / Herb Condiment / Lemon Paste / Carrot Top Crisps / Tule with Squid Ink / Corsican Veal jus

* Cheese

Saint Nectaire / Peach / Sucrine Chutney

* Dessert

Egg Whites with Pink Pralines / Strawberry Coulis with Chilli / Strawberry Marmalade / Grilled Buckwheat Tuile / Homemade Basil Sorbet

Review

- * Exquisite "Menu Émotion" made of 5 Step Dishes: Starter - Fish Dish - Meat Dish - Cheese - Dessert.
- * The Service Team generously guides you in your Choices and to personalize the Food and Wine Pairings that will enhance the Taste Experience.
- * As Experience, you get Blindfolded, for a moment, your Partner guiding you to discover your Dish in Another Way. Transforming the Dinner into a Sensory and Memorable Experience in a Captivating Atmosphere.
- * The Bar J'Adore suggests a Selection of Cocktails, Simple and Refined, with a Touch of Originality.
- * We were seating next to its Outdoor Terrace Hidden in Lush Vegetation.

Source: Restaurant J'Adore (7 rue Beudant, 75017 Paris)
On July 12, 2023

Ruby BIRD
<http://www.portfolio.uspa24.com/>
Yasmina BEDDOU
<http://www.yasmina-beddou.uspa24.com/>

Article online:

<https://www.uspa24.com/bericht-23170/restaurant-jadore-in-paris-as-romantic-as-it-is-gastronomic.html>

Editorial office and responsibility:

V.i.S.d.P. & Sect. 6 MDSiV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Exemption from liability:

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Editorial program service of General News Agency:

UPA United Press Agency LTD
483 Green Lanes
UK, London N13NV 4BS
[contact \(at\) unitedpressagency.com](mailto:contact@unitedpressagency.com)
Official Federal Reg. No. 7442619