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The French restaurant La Maison Du Languedoc Roussillon opened an oyster bar

Marta Bugues - 19/05/2010

The French, of Catalan origin, Romain Fornell opened an oyster bar at his restaurant La Maison du Languedoc Roussillon with the intention of bringing this product typical of the French and Spanish cuisine-loving public the best dishes come out of the sea.

The Mediterranean oysters or Sorlut Grau de Vendres and the famous South Riec flat oyster Belon in Brittany, live in the letter as typical Spanish tapas such as anchovies in vinegar or patatas bravas. The tapas menu also has some of the culinary jewels, stars of the home, such as foie gras.



The oyster bar is located at the entrance of the restaurant. It forms a comfortable and modern bar, where dark tones are helpful to highlight the major figures in the letter, the oysters. The best thing is that it is the perfect stop for a drink quickly, and into the restaurant for dinner then relaxed.

The chef has revolutionized this part of the French capital, their experience and provide it with creativity and prestige. Fornell is also responsible for the cuisine of the Hotel Palace, where the Caelis Restaurant, which won a Michelin star Romain and will open its doors again soon, following the reform of the prestigious hotel.