

French dining in North York

Set on a hill 130 meters high, the area of Montmartre looks grandly out over all of Paris. Montmartre is the last village in the big city. It still has a rural atmosphere in spite of the influx of tourists from all over the world.

Le Montmartre, the restaurant, also radiated a country feel, starting with the Provencal yellow exterior. Inside, antiques complimented the stained glass and ivory wainscoting.

Food was traditional and incorporated rich ingredients. French onion soup (\$6.50) was done in the style of Les Halles, considered the hallmark of this standard. Lobster bisque spiked with brandy (\$6.95) was another starter.

I gravitated to the special (\$14.50) that included soup or salad. The soup was a delightful potage of carrot, accented with a touch of ginger and thickened with cream.

**GOOD
EATS**
LORI LOCKREY

The entrée of sautéed grouper filet was perfectly cooked and accented with a buttery glaze of tomato concasse, onion bits and tarragon. Bundles of carrots and green beans sided along with roast potatoes.

The plate was garnished with a sweep of chives. Ron, an aficionado of the excellent French restaurants on hand in North York, was happy to join me.

He began with escargot in anise-scented Pernod liqueur (\$6.95). He considered les crevettes Natasha, shrimps in a vodka-scented tomato cream sauce on a bed of pasta (\$14.95). The tempting bistro classic of strip steak in brown sauce with frites (\$16.95) was turned aside for omelette aux champignons (\$10.95) and a fresh salade verte. The mushroom omelette, paired with a glass of red house wine (\$5.95), made for a satisfying light lunch.

French cuisine is more demanding and precise than any other and has its own logic, techniques and procedures. For the lucky diner, perfection is the goal of the French kitchen.

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Le Montmartre is located at 911 Shepard Ave. W., west of Wilson Heights Boulevard.