

1. French-Senegalese chef Mory Sacko
2. Eclectic dishes
3. Upon reflection
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Marquee opening *Lafayette's, Paris*

Lafayette's latest spot, from French-Senegalese chef Mory Sacko, occupies a historic 18th-century manor house close to the Élysée Palace and the Place de la Madeleine. Sacko, who made his mark in the French capital with his unique cuisine combining French produce, Japanese techniques and his West African heritage, has already earned a Michelin star and prestigious partnerships with companies such as Louis Vuitton. Opened in the former residence of the Marquis de Lafayette and in partnership with the ever-expanding Moma restaurant group, this bolthole channels the decadent dinner parties once thrown here by the flamboyant civil war general.

Originally constructed by King Louis XV's architect, Mazin, the house was completely redecorated by Barcelona-based Lazaro Rosa-Violan and turned into a 100-seater neo-bourgeois brasserie with three cosy rooms strewn with silk drapes and featuring period woodwork. The French-inflected cooking draws inspiration from the American and African continents, with dishes such as Cajun-style salmon with salsa coleslaw, *gambas* with marinated mango and jerk spices, and amberjack carpaccio with jalapeños and spicy sauce. It seems as though Sacko may be onto another winner. — ADM

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