



NEWS ABOUT FOOD, RESTAURANTS IN GREENWICH

## VERSAILLES BISTRO PATISSERIE – A LOST GEM, REDISCOVERED

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A few Months ago, I felt absolutely devastated when I heard that Versailles Bistro & Patisserie had closed its doors after thirty successful years! I have had angelic dreams about their pastries and croissants and woken up to find drool on my pillow, for goodness sake!!! There was nothing more satisfying than their Croque Monsieur and bowl of French Onion Soup for a quick lunch with friends. As icing on the cake, I would be sure to buy some Pain au Chocolat or Pistachio Croissant to take home for snack later on. Ahhhh....

And then, suddenly one day, they were closed. :-| The owners had put their life and souls into this institution, and the results were visible each day, all day – as one watched the non-stop hustle and bustle. I shed a tear or two..... or more. It was a sad, sad loss for Fairfield County.



Then towards the end of 2013, a friend, S.B., dropped me an email and said has exciting news regarding Versailles She couldn't tell me much until all the details were finalized... and she asked me to stay tuned. That was the most torturous experience – staying tuned (all the while dying of curiosity!). I prayed and prayed, that Versailles would open its doors again and bring back all its goodies to me.... I mean, Fairfield County.

My prayers got answered. Versailles Bistro and Patisserie, is back! It is now in the capable hands of the same folks who have brought us, Meli-Melo. I am besides myself! And the only question on my mind has been – will the quality and flavors stay the same?

So my honey and I went for dinner at Versailles, last Friday. It was time to evaluate the situation for myself.



Ahhhh!!! BLISS..... The place looks and feels the same – with some minor updates. I LOVED that it did. The pastries counter greeted me, as soon as I walked in, just as it always did. The aromas of delicious food beckoned me to come right in.

The interior, once again, managed to transport me straight to Paris! The staff, super-friendly, capable and attentive, made our meal very pleasant. And the menu made me feel like I had come back home!

I could not resist the Escargot with Garlic and Parsley Butter. The taste so french – delicately seasoned with parsley and garlic flavors, so as to accent the flavor nuances of the very earthy escargot instead of overpowering it. I felt like I was in the famous scene from "Pretty Woman" when I was handed the escargot handling tongs. For a moment I hesitated. But then our server appeared immediately – joked about the movie scene, and convinced me that using just the escargot fork to get the meat out – is totally do-able. Phew!!! 😊





The Charcuterie assortment was scrumptious. I loved how the textures of various offerings on the plate contrasted with each other. The mustard just brought out all the wonderful flavors in each selection. This is indeed a must-try.

The special of the day was Bouillabaisse, and I simply could not say "no". So glad I ordered this dish because it was hearty, yet delicately composed. Big pieces of seafood were contrasted with the most aromatic, light, saffron infused broth. Simply divine! The crunchy toasts and garlic aioli that came with it created pure magic in my mouth.

The steak with pepper sauce was another classically composed and downright flawless dish. The pepper sauce was so addictive that I couldn't stop dunking the french fries in it, long after the steak was gone.



NOW!!! Regarding dessert. Ah! the moment of truth. The make-it-or-break-it point for me. Out came a platter of all the dessert selections for the evening. I jumped with joy when I realized that one of my most favorite desserts at the old Versailles made it to the new Versailles! Hazelnut Crunch, people. Write it down. Don't miss a taste of this yummy. It's like a Rocher chocolate truffle in form of cake - with layers of thin crunchy hazelnut wafers topped with hazelnut mousse. 'Nuff said!

Defying the lack of room in my happy little belly, I decided to give one more dessert a try. The Champagne Mousse looked irresistible! Oh! My GOD! This turned out to be a super light and creamy mousse with such a delicately floral flavor (from the champagne) and the slightest hint of tartness to contrast it. Move over Hazelnut Crunch.... I may have found my new love!

For an authentic French dining experience, you must visit the new Versailles Bistro and Patisserie on Greenwich Ave. Fairfield County's rediscovered gem.

Versailles Bistro & Patisserie, Greenwich |  
<http://www.versaillesgreenwich.com>

