

by Sarah Colton



# NOTES FROM PARIS

## Takasago and La Dame de Pic

In an unusual and creative twist on the popular “scent dinner” scenario, Chef **Anne-Sophie Pic** has teamed up with Takasago Perfumer **Philippe Bousseton** to create perfume “theme” menus for her recently opened Paris restaurant, La Dame de Pic, at 20 rue du Louvre in Paris’s 1st arrondissement.



Menu in one hand, perfume blotter in the other, Takasago Perfumer **Philippe Bousseton** reflects on the “Amber Vanilla” fragrance before sampling the “Baba au Rhum” dessert from the menu of the same name.

Upon arriving at table, guests can choose their dinner menus according to their preference among three fragrances, each a creation of Takasago Perfumer **Philippe Bousseton** and inspired by flavors in one of the three menus. Fragrance themes for September dinner menus were: “Amber Vanilla,” “Sea and Flowers” and “Undergrowth Spices.”

As a form of introduction and to whet our appetites, Anne Sophie, Philippe, and Takasago invited members of the Paris beauty press to “high tea” at La Dame de Pic, during which we sampled desserts from the three menus and compared them to the three theme fragrances. From the moment we arrived, it was clear that in addition to creating a toned and convivial atmosphere, the fact that we could continuously refer to our fragrance strips meant that we were much more focused on the flavors and aromas of the dishes than during an ordinary meal. We were often commenting among ourselves, “Oh yes, I



Dinner menus at La Dame de Pic

smell the vanilla and jasmine here,” or “Did you notice the subtle cardamom flavor there?” What a wonderful way to truly engage dinner guests in the intricacies and subtleties of the Chef’s culinary skills.



Dining ambiance at La Dame de Pic

Designated “the world’s best female chef” in the S. Pellegrino 2011 yearly ranking for her three-star restaurant in Valence, Anne-Sophie Pic is also known for her “fusion” cuisine, influenced by years spent in Japan. It is not surprising then that she would choose to work with Takasago, a century-old company producing Japanese fragrances and aromas on an international scale, and with Perfumer **Philippe Bousseton**, a passionate cook himself and a self-confessed gourmand.

“With Anne-Sophie, we share the power to underline or suggest flavors and perfumes, which become complementary, as colors do in painting,” observed M. Bousseton. “We share a sense of solitude, a contemplative nature, the same idea of how to construct a real harmony. Extreme precision, a search for balance, the desire to identify a scent, a taste, the nearly architectural elaboration of the final note—we discovered all these common elements in the two worlds that come together at La Dame de Pic.”



La Dame de Pic offers a unique experience in exploring and savoring flavors and fragrances.

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