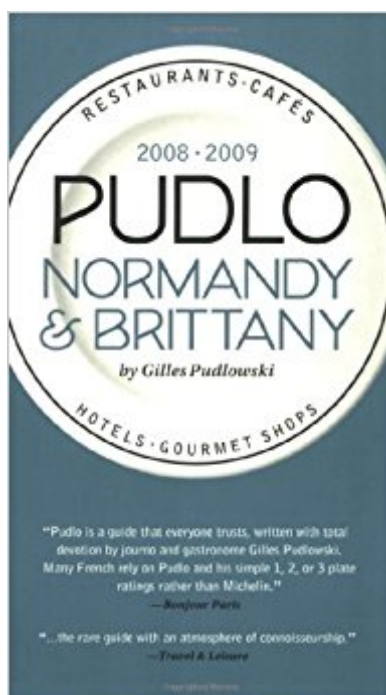


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Pudlo Normandy & Brittany 2008-2009



Synopsis

This "Petit Pudlo" is a guide to the best hotels, restaurants, cafes, and food shops in more than 150 cities, towns, and villages in the beautiful French provinces of Normandy and Brittany. Normandy, the site of the D-Day landing beaches, museum, and memorials, probably has more significance to American visitors than any other part of France. A milestone event of great Franco-American importance, the dedication on June 6, 2007, of the Normandy Cemetery Visitor Center on the sixty-third anniversary of the landings, ensures its continued popularity. Also home to legendary Mont-Saint-Michel, the Bayeux Tapestry, and Giverny (the home of Claude Monet), Normandy is the third most popular destination in France for Americans after Paris and Versailles. Brittany, next door, offers 800 miles of grand rocky coastline, fishing villages, and prehistoric menhirs. Gilles Pudlowski's guide profiles hundreds of hotels and restaurants serving the fish, shellfish, duck, and famous cheeses for which this region is known, as well as its most charming cafes and typically Breton creperies. In addition, specialty gourmet stores that offer the bounty of these gastronomic provinces are listed for each town.

Book Information

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Customer Reviews

Praise for Pudlo Paris: "Locals have kept Pudlo Paris's food critic Gilles Pudlowski's guide to over 1,500 restaurants, bars, cafes, and gourmet shops around the city to themselves; now the paperback tome is available in English." [Travel+Leisure](#) "Michelin has seen competitors come and go, but none have built the reputation of Gilles Pudlowski, whose Pudlo Paris

guide has been published by Little Bookroom in English for the first time." *À l'heure de Florence Fabricant, The New York Times* "There are many useful restaurant guides to Paris, but Parisians and ambitious tourists with an understanding of French menus have long depended on Le Pudlo, overseen by restaurant critic Gilles Pudlowski, for its thoughtful if occasionally idiosyncratic selection and its greater emphasis on wine. Pudlo used to be a secret among non-Francophones; using it meant you were curious and open and wanted to be surrounded by Parisians, not tourists. Now in English, it just might change the way you experience, and perceive, this food-obsessed city."

À l'heure de Wine Spectator "Pudlo Paris, an annual guide by French food critic Gilles Pudlowski, is probably the most comprehensive food guide to Paris." *À l'heure de Gourmet Magazine's* *À l'heure de "Choptalk" on Epicurious* "THE VENERABLE MICHELIN GUIDE HAS BEEN UPSTAGED BY THE TOOTHsome PUDLO PARIS, SAYS PAUL LEVY: Many of us wonder how well we're being served by the Michelin empire. This is where Pudlo Paris comes in. This is the insider's guide, used by Parisians looking for somewhere new (to them) to eat. A real writer, Pudlowski is opinionated and though he has a staff to help him, every entry echoes the man's voice. If you're going to eat in Paris, this is the guide you will want." *À l'heure de The Observer (UK)* "Arriving this year for the first time in English is Pudlo Paris, a restaurant guide by culinary historian and journalist Gilles Pudlowski. The book is based on a three-ring rating system and is neatly divided by arrondissement. This edition (new for 2007-2008) divulges the details of more than a thousand pubs, cafes, gourmet stores and restaurants. It also lists Pudlowski's twenty-one favorite eateries." *À l'heure de Town & Country* "French-speakers have long had an edge on the Paris dining scene by dint of an insider's guide known as the Pudlo. (The title echoes the last name of the author, the eminent food critic Gilles Pudlowski.) This fantastic resource has just finally! It has been translated into English. Besides the tantalizing descriptions, there are handy tallies by category, such as restaurants with late hours or meals for under 30 euros. Pudlowski also reveals his personal favorites. Hungry for more? The U.S. publisher plans to release an English translation of Pudlo France in spring 2008."

À l'heure de Fodors "For the first time, Gilles Pudlowski's smart, opinionated, and deliciously spot-on guide to the best of gourmet Paris is available in English." *À l'heure de Departures magazine* "A top French gourmet has revealed his secrets to the public...Pudlo Paris, written by Gilles Pudlowski, a well-known restaurant critic and journalist at Le Point, is now out in English. The pocket-size book is organized by arrondissement, with a little description of the street ambiance as an introduction. Pudlowski analyzes almost 1,000 restaurants and covers nearly every neighborhood in Paris. Anywhere you are, there is an interesting place to eat right around the corner...The lively, detailed

guide features a series of symbols (very good, disappointing, comfortable) to make sure you find the place of your dreams." *France Magazine* "It's here: the first-ever English language edition of Gilles Pudlowski's voluminous-yet-handy guide to 1,000 Paris restaurants, 300 wine bars, tea shops, cafes and several hundred gourmet groceries...if you're off to Paris or, given the exchange rate, of a mind to read and dream about Paris this is the book to buy...

Pudlo don't leave home without him." *Headbunter* "For the first time, the secret weapon of Paris gastronomes will be available in English...Written by Gilles Pudlowski, the restaurant critic for *Le Point*...It's the combination of zeal and knowledge...that make the guide so indispensable." *TRIO* "But the best of all on this trip was in Paris, just the other night where I discovered an amazing restaurant devoted to preparations of les abats. I must thank a new guidebook for this the 2007-2008 Pudlo Paris, written by French critic Gilles Pudlowski, who has been analyzing French restaurants for years, mostly in French, and has just published his valuable new guide to Paris restaurants and shops in English (put out by The Little Bookroom in New York). *David Rosengarten* "The Little Bookroom seems to be on a roll, producing pocket-sized guides to things in London

and especially Paris. For Parisians, Pudlo is regarded as a useful guide to local restaurants...I strongly recommend this new English-language Pudlo for the non-francophone Paris-bound. Many other guides...are in substance nothing more than publicity-flak handouts for tourist-traps. This book is truly sized for pocket or purse, and gives the traveler everything needed for a smart choice." *The Greenwich Time* "Gilles Pudlowski's guide to Paris restaurants has been an essential for Paris-based foodies for many years...It's nice to see that finally an English version is available...The beginning of the guidebook is devoted to giving you a quick who's who on the hottest French chefs, which restaurants are rising stars, and which ones are declining....If you only have two or three days in Paris, make sure that you plan to have at least one good meal (and you don't necessarily have to break the bank). The Pudlo guide uses the Euro icon and a black pot icon to indicate the restaurants that offer under 30 Euro meals (the Euro icon) or promise a good value for quality ratio (the black pot icon)."

ParisLogue "Restaurant critic and journalist Gilles Pudlowski has critiqued and categorized the restaurants of Paris for years. For the first time, his influential "Pudlo Paris" is available in English, courtesy of the Little Bookroom. The New York-based boutique publisher has issued the 2007-08 edition in paperback. Tourists will find the guide particularly valuable. Organized by arrondissement, or neighborhood, "Pudlo Paris" lists more than 1,000 restaurants, bars, wine bars, pubs, tea salons, cafes and specialty gourmet shops. A system of symbols divides the

establishments into Best Value for the Money, and a scale of symbols rates the restaurants as good value for the money, simple, comfortable, very comfortable, luxurious and very luxurious. Pudlowski, a historian of French regional culinary traditions and the author of two cookbooks, also includes menu items, signature dishes, the chef's background and a description of the ambience, decor and clientele. *ŒPittsburgh Tribune-Review* "A handy guide to what's hot"; *PUDLO PARIS 2007-08: A RESTAURANT GUIDE*. For the past 17 years, Gilles Pudlowski (Pudlo), France's leading culinary critic, has published an annual guide, in French, to the best eateries in Paris. Categorized by arrondissement and highlighting specialty gourmet shops, the guide is now available in English. *ŒNational Post (Canada)* "Created by historian and food critic Pudlowski, this guidebook has been the Parisian's restaurant bible since 1990, but this 17th edition is the first to be translated into English. It is exhaustive, with almost 1000 restaurant reviews, plus coverage of wine bars, pubs, cafes, and gourmet shops. Pudlowski himself, with the help of a very small staff, updates each review annually. Changes in ratings from the previous year are noted, as are eating places that are new to this edition. What sets Pudlo apart is its unique rating system. Rather than stars, Pudlo assigns "plates" based on how well an eatery executes its menu; establishments are labeled Simple, Comfortable, Very Comfortable, Luxurious, and Very Luxurious. Therefore, a modest neighborhood bistro (labeled "Simple") that Pudlowski deems estimable may get the same plate rating as an expensive white-linen ("Luxurious") establishment. Restaurants that Pudlowski feels are overrated, tourist traps, or offensive in other ways receive a special "broken plate" rating. Each chapter of the guide covers an arrondissement and begins with listings of eateries by rating, price (or value), and type of cuisine; the restaurants with their reviews follow in alphabetical order. Foodies and budget-minded travelers will love this guide. Highly recommended for public libraries where books like Patricia Wells's *Food Lovers' Guide to Paris* are popular." *ŒLibrary Journal* "Now available for the first time in English, Pudlo Paris is the highly respected guide to Parisian restaurants, gourmet shops, cafes and bars...The sophisticated guide consists of detailed profiles of each establishment that list specific menu items, descriptions of signature dishes, the chef's background as well as the ambience, decor, typical clientele and history of the venue. In other words, everything you wanted to know--and more--about your favorite Parisian dining venue." *ŒChicago Tribune* "The book that a New York Times column...

Gilles Pudlowski is the restaurant critic and journalist for the French weekly magazine *Le Point*; a contributor to *Saveurs* and *Bon Voyage* magazines; cultural commentator and critic; a historian of French regional culinary traditions; and the author of two cookbooks, *France the Beautiful*

Cookbook and Great Women Chefs of Europe. He is the author of Pudlo Paris 2007-2008 and Pudlo France 2008-2009, both available from The Little Bookroom. Simon Beaver grew up in the south of England, but moved to Paris nearly thirty years ago. He initially worked as an English teacher, but soon discovered a taste for translation. For two and a half decades now, he has been adapting books, TV and movie scripts, songs, and biographies into English; writing subtitles; and recording voice-overs. Whenever he can, he spends time at his second home on the Normandy coast, or in England or Andalusia.

Lots of information about restaurants and hotels. Should be a good resource in June. We'll be in Normandy for the 65th anniversary of the D-Day landings.

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