

Café Provence

cafeprovence.net/review

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Early this summer Hannah Bistro chef restaurateur **Patrick Quillec** and two silent partners formed Voila! **Restaurant Group**. In record time (the end of August), they opened Quillec's second restaurant, **Cafe Provence**, in Osteria al Villagio in the Prairie Village Shopping Center.

Quillec is chef/restaurateur of **Hannah Bistro Cafe**, 1840 W. 39th St., which is not a part of Voila! **He's** executive chef at **Cafe Provence**.

Seating just under 50, **Cafe Provence** already has emerged as a neighborhood favorite. Reservations are required, unless one is lucky enough to find space to dine at the black marble-topped bar.

Like Aixois, **Cafe Provence** has a small menu, with a "best of France" lineup. Traditionalists will gravitate to the house pate (\$6) and escargot (\$8); provocateurs will be inclined to try the rillettes de saumon (\$7), the tian provençal (\$7) or the menage a trois (\$7), a trio of root vegetables.

Quillec still serves some of the best mussels in town. The moules marinieres (\$7) are slow-cooked in a white wine/shallots/parsley and garlic broth, which packs a wallop of flavor without the calories of a cream sauce. The unlimited supply of warm French bread that came to the table was perfect for mopping it up.

Creamy lobster bisque, available in two sizes (\$4, \$7), is subtly flavored with lobster meat, gently warmed with Armagnac.

I tried the steak au poivre, a succulent, properly cooked filet coated with Madagascar green peppercorns, then topped with a mild brandy sauce.