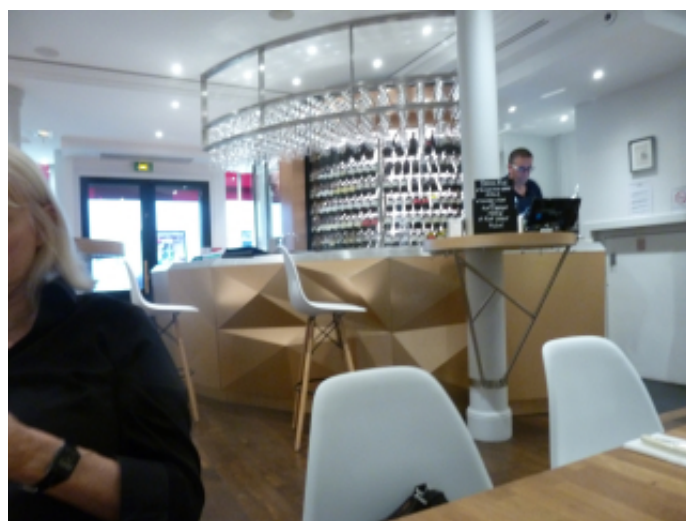


John Talbott's Paris

August 25, 2017

The Butchers of Paname in the 6th: really nice folks, nice meat and pleasant prices.





5.8 **The Butchers of Paname**, 9, rue de l'Ecole de Medicine in the 6th (Metro: St Michel, Odeon), 01.42.39.99.49, closed Sundays is a place I ate at only yesterday it seems when it was **La Cave des Cordeliers** but a friend who is an expert spotter steered me here and I ate with another blogger on a rainy afternoon amid a sunny reception from the great staff.





They have an incredibly priced menu, 3 dishes for 24.50€, which today consisted of a lovely tomato gazpacho, with basil, a piece of lamb, supposedly the tenderest portion of the thigh and bio strawberries with whipped cream. My partner had this and I think she really scored.



Unfortunately I had the other lamb described as a rollatine of deboned shoulder, both falling apart and crusty, which it was. But for me it was too far aged toward mutton than toward milk fed. Both came with darned good mashed potatoes with slices of pickled red onion on top, great!




Our bill, with a bottle and glass of wine, no bottled water and 2 coffees, was 68.30€.

Go? I think so even though I probably will not, given the plethora of new meat places, despite the fact that the Jiminy Cricket on my shoulder says I should to make amends for the 25.50€ error in our favor for the undercharged wine.

Posted at 06:26 PM in [Talbot's Reviews - the 06th](#) | [Permalink](#)

Like 0

Comments

 You can follow this conversation by subscribing to the [comment feed](#) for this post.

The comments to this entry are closed.