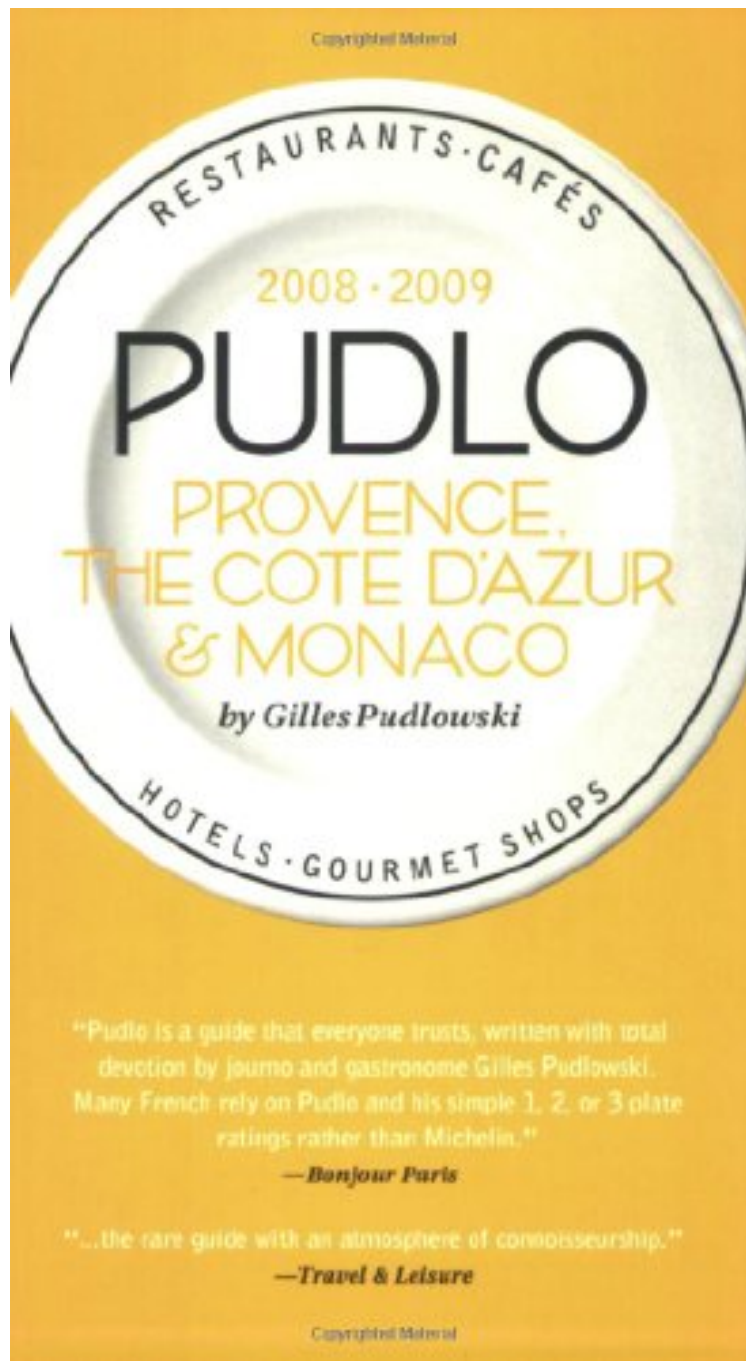


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## **Pudlo Provence, Cote d'Azur and Monaco 2008-2009 (Pudlo Provence, Cote D'Azur Monaco)**

*Gilles Pudlowski*

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**Gilles Pudlowski : Pudlo Provence, Cote d'Azur and Monaco 2008-2009 (Pudlo Provence, Cote D'Azur Monaco)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pudlo Provence, Cote d'Azur and Monaco 2008-2009 (Pudlo Provence, Cote D'Azur Monaco):

2 of 2 people found the following review helpful. excellent resource with a native viewBy amznuserWe used this guide while on a recent trip to Var, and found its recommendations spot-on. Most guides really are not written by foodies, this one is, while also including reviews of hotels that are in general less touristy, more french. This guide is what a Parisian would read while on a trip to the South. Get it.

This "Petit Pudlo" is a guide to the best hotels, restaurants, cafés, and food shops in more than 100 cities, towns, and villages in the beautiful French provinces of Provence and the Côte d'Azur. The region of Provence—Alps—Côte d'Azur is known for celebrating the simple sensuous pleasures of life. Ideally situated between the Mediterranean coastline and the Alps, the sunny, bright region offers quaint hilltop cities and lively towns, medieval fortresses and Roman ruins, and fields of flowers and lavender made famous by painters. Visitors can choose between the livelier towns of Nice and Cannes, home of the famous film festival, and the calmer more discreet villages of Beaulieu, Menton, Cap-Ferrat, or Grasse, the perfume capital of the world. Monaco provides its guests with fashionable elegant surroundings in an international atmosphere. Gilles Pudlowski's guide profiles hundreds of hotels, restaurants serving bouillabaisse and other regional dishes, and the region's famous rosés and red wines. Dozens of cafés, bars, and gourmet shops are also listed, town by town.

Praise for Pudlo Paris: "Locals have kept Pudlo Paris—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." —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." —Wine Spectator "Pudlo Paris, an annual guide by French food critic Gilles Pudlowski, is probably the most comprehensive food guide to Paris." —Gourmet Magazine's "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." —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." —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—finalement!—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." —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." —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-handly 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." —Headbultner "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.” –Pittsburgh Tribune- “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.” –National 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.” –Library 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.” –Chicago Tribune “The book that a New York Times column...About the Author 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.