

The restaurant operation and functrion

by Simona Dunova

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The Restaurant – Operation and Function

Simona Dunova -
2316937

Introduction to Gastronomy
BMGM4001

Lecturer's name-
Antoinette Milne

La Petite Chaise

- The restaurant 'A la Petite Chaise' was inaugurated in 1680 under the reign of Louis XIV, in a building built a few years earlier, in 1610. Its name is due to the deformation of the old French “chèze” which meant house. At the end of the 19th century and the beginning of the 20th century, artists and theater people such as Musset, George Sand, Chateaubriand and also Toulouse Lautrec made La Petite Chaise their favourite table.
- The cuisine served is traditional, with dishes such as duck breast or beef tartare. The greatest lords came to feast in this restaurant; in particular, the regent Phillipe d'Orleans, and his friend and confessor, Cardinal Dubois organized parties there in gallant company. The regent was the friend of Vincent Maynon, secretary of Louis XIV, owner of “La petite chaise”. Vincent Maynon married, on August 16, 1699, Catherine Hourdin-Mansart, daughter of the first architect of the king, who created, among other things, the Hall of Mirrors at Versailles. the existence of the restaurant since 1680.
- Appearing a bit more modest than the other restaurants on the list, La Petite Chaise has nothing to envy them for all that. The restaurant offers traditional cuisine to a clientele made up of gourmets from the political, literary and artistic worlds who are always very regular at this famous restaurant in a relaxed atmosphere. The menu announces onion soup au gratin, skillet of six Burgundy snails with aniseed garlic butter, poached eggs and smoked breast with wine sauce, grilled sea bass fillet, sea sauerkraut and its white butter, duck breast and roasted apple, roast rack of lamb, or grilled fillet of beef with pepper sauce.

Service method and service style

- A La Petite Chaise, as a historic Parisian bistro serving traditional French classics, likely employs a mix of American Service (plated) for efficiency and French Service (silver service) for some dishes, offering a Traditional/Classic Parisian Style with attentive but perhaps 'hunch-backed' (old-school) waiters, focusing on authentic, historical dining rather than highly modern, avant-garde methods.
- Classic/Traditional French Bistro: Expect warm, cozy interiors and classic Parisian charm.
- Service a la francaise (French Style): While full service a la francaise (all dishes at once) is rare now, it hints at a style where some items might be brought to the table to be served from platters.
- American service (Plated): More common in modern setting, where dishes are plated in the kitchen and brought to the table.
- Silver Service (French Service): A waiter transferring food from a serving dish to the guest's plate using service forks and spoons, often from the left.
- Waiter Style: Described as classic, possibly older-style waiters, contributing to the historic ambiance.

Menu

- Foie gras, duck breast, onion soup and beef tartare. It's menu reflects enduring traditional gastronomy, attracting historical figures like George Sand and Toulouse Lautrec centuries ago, and remains a staple for authentic French dishes today.
- Today's Menu:
- Starters: Egg mayonnaise, mushroom tart, warm Saint Marcellin cheese.
- Mains: Chicken supreme, duck parmentier, veal chop, beef tenderloin, turbot.
- To Share: Large beef rib, confit lamb shoulder
- Desserts: Cheese platter, baba au Armagnac, chocolate fondant.
- In essence, La Petite Chaise's menu history is a story of continuous tradition, offering a consistent taste of classic French cuisine for over 300 years, with dishes changing slightly with the seasons but rooted in century-old recipes
- La Petite Chaise offers a thoughtfully curated menu that celebrates simplicity, seasonal ingredients, and refined flavours. Each dish is carefully prepared with a modern French touch, balancing elegance and comfort in every bite. The menu is designed to be intimate yet distinctive, inviting guests to enjoy high-quality cuisine in a relaxed, stylish setting.

Why I chose this restaurant

- I chose La Petite Chaise because it offers an experience that goes far beyond simply eating a meal; it invites you into the heart of authentic French culture through its food, atmosphere, and history. As one of Paris's oldest restaurants, it carries a sense of tradition and charm that is immediately felt the moment you step inside, with its warm décor and intimate setting that makes every visit feel special and memorable. The menu is rooted in classic French cuisine, prepared with care and high-quality ingredients, allowing you to enjoy timeless dishes that showcase rich flavours, refined techniques, and true culinary craftsmanship. Each plate reflects a dedication to authenticity and balance, making the food both comforting and elegant. In addition, the attentive yet relaxed service ensures you feel welcomed and well cared for without being rushed, creating the perfect environment for a leisurely lunch, a romantic dinner, or a meaningful gathering with friends. Choosing La Petite Chaise means choosing a place where history, flavour, and atmosphere come together seamlessly, offering not just a meal, but a genuine and lasting dining experience.

Design of the restaurant and Decor

- The design and décor of La Petite Chaise align closely with its menu and strongly support the restaurant's overall concept. As one of Paris's oldest restaurant, its interior reflects a sense of history and tradition through classic French furnishings, warm colours, vintage artwork, and an intimate layout. This timeless ambiance mirrors the menu's focus on traditional French cuisine, creating a cohesive experience where the setting feels like a natural extension of the food being served. Rather than modern or minimalist design, the décor emphasizes authenticity and heritage, which reinforces the restaurant's commitment to classic recipes and culinary techniques. The cozy, elegant atmosphere encourages guests to slow down and savor their meal, enhancing the enjoyment of rich, thoughtfully prepared dishes. Overall, the harmony between the décor and the menu strengthens La Petite Chaise's concept as a place where French history, culture, and cuisine come together in a meaningful and immersive dining experience.

Reviews and Feedback

- Atmosphere and History -
 - Many reviewers applaud the authentic Parisian ambiance, cozy interior, and historic charm of the restaurant, one of Paris's oldest.
 - The setting and décor are often described as warm, intimate, and quintessentially French.
- Positive Experiences with Service and Staff
 - Several guests note attentive, friendly service, and mention staff adeptly handling language differences or special requests (like dietary allergies)
- Value and Pricing
 - A number of reviews call the restaurant pricey relative to quality, with some guests feeling meals don't justify the cost, especially in a city with many high-end options.

Recommendation how I think they could improve Operations.

1.Improve Consistency in Food Quality

Reviews suggest that diners experiences vary from excellent to disappointing, which can undermine trust.

Recommendations:

Standardise recipes and plating for core menu items (e.g. duck, onion soup, tarte Tatin)

Introduce regular kitchen quality checks led by the head chef.

Reduce menu complexity slightly to ensure dishes are consistently executed to a high standard.

Collect brief post-service feedback internally to identify patterns (e.g. which dishes generate complaints.)

Compare and Contrast your chosen restaurant.

- La Petite Chaise claims a special place in Paris's culinary story as one of the city's oldest restaurants, established in 1680 and still serving classic French cuisine in a historic setting, a rare distinction in a city full of storied eateries.
- Few nearby places can boast such deep roots; most other restaurants in the 7th arrondissement (and beyond) were founded much later and don't carry the same uninterrupted sense of tradition.
- In Contrast:
- For example, Le Bouchon Parisien and LeS Freres Bretons are well-liked french restaurants with high ratings and popular menus, but they are modern local favourites without centuries of history.
- Places like Au Bon Accueil or Bistrot Chez France similarly offer classic French cuisine but in contemporary neighbourhood bistro formats.
- Uniqueness factor: Living culinary history –La Petite Chaise isn't just a restaurant, it's an experience tied to Paris's past.

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GRADEMARK REPORT

FINAL GRADE

GENERAL COMMENTS

This submission has been IV'd by Jess Newport who agrees with the mark given by Antoinette Milne.

0/100

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Text Comment. The student was unable to present as they did not have a computer. An email was sent at the beginning of the term (September 30, 2025) informing students of a bursary that is available for students to acquire a computer. This was also discussed in class. When asked if there was another computer that could be used (so the PPT slides could be displayed), the student answered in the negative. No references were provided for this assignment. The introduction is highlighted, suggesting that is has been copied and pasted without reference to a source. PPT slides were to be submitted with images.

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GRADING FORM: BMGM4001D GASTRONOMY #2

SIMONA DUNOVA

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ENGAGEMENT WITH LITERATURE /10



No references have been provided.

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KNOWLEDGE & UNDERSTANDING /25



0

COGNITIVE & INTELLECTUAL /25



0

PRACTICAL APPLICATION /30



0

TRANSFERABLE SKILLS /10



0