

# Le Stresa

The restaurant Le Stresa was created in 1951 by an Italian couple who gave it the name of the city where they were born.

In 1984, they retired and ceded their business to Antonio and Claudio Faiola, twin-brothers native to Italy who had been working in the restaurant for many years.

Helped by the rest of their brothers, they are six, as the six figures of Pirandello's play, to evolve in a fifties decor, where the woodworks, the velvet drape and the dense red carpet have been preserved.

Under their supervision, the restaurant clientele takes a new dimension, notably thanks to César, Alain Delon, and Jean-Paul Belmondo, who had their office nearby and had made of the restaurant their daily canteen. Three courses of the menu had been consequently created in their honor, according to the personality and the preferences of each one.

Marco, the youngest of the family, just graduated of Hotel management school when he joined the restaurant, modified totally the menu, and chose to propose Italian traditional recipes transmitted by his mother, but contemporary updated.

His cooking is developed according to the seasons, always supported by the use of high quality and fresh products, worked very simply to conserve all the taste and flavor.

White truffle, black truffle, fresh ceps are staged according each month, to transform a simple course of pasta in a savoured explosion.

In this hushed alcove, of forty places, people from fashion, film industry, contemporary art, finance, politics, have left their prints and continue to mark the restaurant, located in the middle of the Parisian « triangle d'or ».

The talent of the Faiola brothers, helped now by their own children, results from its capacity to offer to a demanding clientele a very high level cooking and service.

## Le Stresa

7 rue Chambiges 75008 PARIS

Tel: 01 47 23 51 62

[www.lestresa.com](http://www.lestresa.com)