

Appetite for life

Hungry for something new? Then tuck in to an Italian Easter cake, sup like a local in Montmartre and sip a cooling cocktail under the balmy Mediterranean sun on the Greek island of Antiparos. And for those who want to spice things up, the hot shots in Noma's kitchen have concocted a sauce like no other.



PAST LIVES Bardot

Cocktail bar Bardot offers a modern update to the Old-World glamour that the Greek island of Antiparos is known for. "I was adamant about staying true to our Greek heritage," says Thanasis Panourgias, who owns Bardot with fellow restaurateur Harry Spyrou. To that end, they called on the services of design studio Manhattan Projects, which paired warm terracotta tones with dimpled white limestone walls and sienna-red tiled floors. "It's a place that evokes a different time, when we were perhaps a little wilder and more free," says Panourgias. In the grotto-like interiors, you'll find ceramic plates by artist Christianna Economou and an assortment of modern and mid-20th-century furniture. Sit in the courtyard and sip a peach negroni or a black salt margarita under the Cycladic sun. — KS
130 2 2840 63072

BUBBLING OVER GRAND SIÈCLE CHAMPAGNE

Laurent Perrier has launched the 26th iteration of Grand Siècle, a champagne named after a period of flourishing artistic activity in 17th-century France. It's an apt moniker for this elegant blend – a delicate combination of pinot noir and chardonnay that has been aged to achieve a grandeur characteristic of the storied family-owned house. Harvested in moderate climates, the grape varieties bring a hint of tangy Mediterranean citrus, which intensifies with time and will elevate any long lunch or impromptu aperitif. — CJ
laurent-perrier.com



SWEET SPOT Colomba Muzzi

In the 1930s, Milanese brand Motta created Italy's traditional dove-shaped Easter cake, hoping to sell panettone-like delicacies outside of the Christmas season. Today no springtime feast is complete without a fluffy colomba. Tommaso Muzzi, a traditional bakery in Umbria, has specialised in panettoni and its seasonal variations since 1795. Its colombe have the added appeal of Sicilian candied fruit. — LMT
pasticceriamuzzi.com



PACKING HEAT Corn Yuzu Hot Sauce

This new hot sauce comes courtesy of Danish chef René Redzepi, co-founder of Copenhagen's three-Michelin-starred Noma. UK artist and illustrator David Shrigley designed the eye-catching yellow bottle, which comes sealed with wax. The recipe was devised in Noma's test kitchen: over the course of two days, every member of the five-strong team was asked to create two hot sauces. This bright, edgy concoction was the pick of the bunch. It's made from fiery yellow habanero chillies, zingy yuzu zest and sweetcorn. Try it with almost any dish, from fried eggs to fish or salad. — KS
nomaprojects.com



DEEP IN A DREAM Au Rêve

Opposite Paris's Joël Le Tac Square, you'll spot Au Rêve, a bar buzzing with the area's residents catching up over a glass of wine or seeing in the weekend with champagne served in wide, low coupes. Founded in 1921, the bar was popular among 20th-century artists such as singer Jacques Brel. It closed in 2019 but reopened late last year after undergoing a renovation by Paris-based design studio Saint-Lazare, which now owns it in partnership with chef Mathieu Renucci. "Its history required



us to make an intervention that respected what it has always been: a neighbourhood bar," says Antoine Ricardou, Saint-Lazare's co-founder. The studio also refitted the back room to create a calm space for creatives and writers to gather. — ABC
133 9 555 13982

BOX FRESH Bobo Wines

Chris Wawak and Amber Gardner, Nomad's former wine director, co-founded London-based Bobo Wines in 2023 to challenge assumptions about boxed wine. "It was obvious to me that there had to be a better option than heavy glass bottles filling bins and taking up fridge space or wine going stale in a few days," says Wawak. The duo set out to source the juiciest, most

interesting organic wines from across France from vintners who were willing to pour their creations into cartons, which can keep their contents fresh for weeks after opening.

Bobo now stocks six wines including a corbières white blend, a cabernet franc, a côte de provence rosé and a corbières orange. These come in distinctive cartons bearing Fernand Léger-inspired cubist typography by Carter Studio. — KS
bobowines.co.uk



FRENCH CONNECTION Choupette

The latest in a string of French-themed openings in Zürich, brasserie Choupette is located inside the Locke am Platz hotel, which is a handy five-minute walk from the lake. "We noticed that the city was missing this type of concept," says Dino Schön, who opened the restaurant in 2023 with Miteinander GMBH and head chef Jaco Redelinghuys, a veteran of the Michelin-starred Maison Manesse. "We only had old-school brasseries. There was nothing with a twist." London's Tatjana von Stein is



behind the striking interior design. The moody lounge is particularly atmospheric, with its curved, burnt-red velvet sofas and heavy curtains. The menu skews towards classic fare: think vol-au-vent aux chanterelles with asparagus and morels or tartares that are freshly prepared at the table. Don't miss the cheese platter, which is served with onion marmalade and caramelised nuts, or the airy, sweet millefeuille de vanille. Perhaps unsurprisingly, the extensive wine list focuses on French bottles. On mild evenings, outdoor seats are available for a sun-downer – perfect after a swim in Seebad Enge. — MAP
choupette.zuerich



London-based Nic Akinnibosun and Rico Oyejobi wanted to create a brand that represented their Afro-Caribbean heritage and love of rum. So, in 2020, they launched Saint Ogun, a blend of five rums from five distilleries in Jamaica, Guyana and Barbados. "The rum reflects our personal palate," says Oyejobi.

"The development was an exciting chance to work with some really experienced partners and tailor a profile that we would love to drink again and again: bold, tropical and rounded." The name, says Oyejobi, comes from Nigerian Yoruba deity Ogun, known as a saint skilled in craft and invention across many Caribbean islands. Though the spirit is delicious both neat and in cocktails, we recommend trying it in the "2 Stepper", one of the duo's signature recipes. — NO

2 Stepper cocktail
Serves 1

Ingredients
50ml Saint Ogun rum
15ml Cointreau
15ml white grapefruit juice
15ml banana syrup
15ml pineapple juice
5ml Aperol

Method

1. Pour 50ml of Saint Ogun rum into a shaker.
2. Add the Cointreau, white grapefruit juice, banana syrup and pineapple juice. Then add 5ml of Aperol.
3. Shake with ice and strain, then pour into a coupe glass.
4. Garnish with a slice of pineapple before serving.

STILL-LIFE: Trisha Ward; IMAGES: Thomas Tissandier, Fabian Häfeli, Locke am Platz