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NETHERLANDS

FRENCHIE PIGALLE: BOLD BITES AND GOOD VIBES

Frenchie Pigalle is the kind of place where food feels exciting but never too serious. Their motto *"Eat me like it's hot"* says it all—dishes are bold, playful, and made to share.

The open kitchen sets the mood right away—you can smell, see, and hear the action while the chefs cook. My tip: order four starters to share between two people. It's the best way to taste a bit of everything, and it's more filling than you'd think.



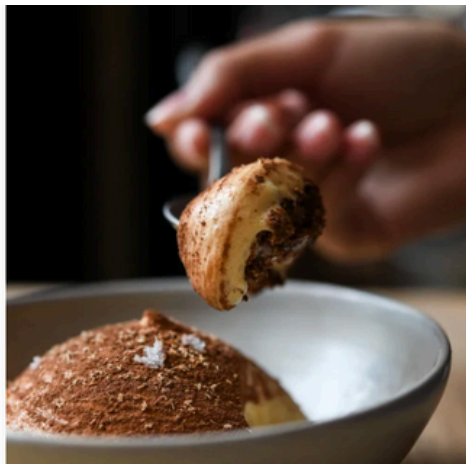
We had:

- Gougères – light parmesan puffs with a touch of Espelette pepper.
- Amberjack Crudo – fresh fish with tomato water, elderflower, and a little kick from raspberry harissa.
- Zucchini Flower – stuffed with ricotta and topped with an orange & Espelette pepper vinaigrette (my favorite dish of the night).
- Chicken Teriyaki skewers – glazed in homemade sauce with cucumber and sesame for crunch.

The wine moment was just as fun as the food. The sommelier came over with three bottles, hid the labels, and made us taste them blind before choosing. We ended up with a glass of Savagnin ouillé from Arbois and a Sancerre from Domaine du Nozay—both perfect matches.

And dessert? Wow. The Banoffee was unforgettable—banana, pecans, dulce de leche, cacao crumble, and nutmeg all layered together in the dreamiest way. I'm still thinking about it. We also tried the blueberry dessert, but the Banoffee stole the show.

Frenchie Pigalle is fun, casual, and delicious. It's the kind of place you come to share plates, drink good wine, and just enjoy the night. And yes—definitely *eat it like it's hot*.



CREDITS

photography MR. TRIPPER and GERALDINE MARTENS