



LA BONNE FRANQUETTE BUZZ

By [Margaret Kemp](#)



Just above the Montmartre vineyards, *La Bonne Franquette* is a very special address.

In 1886 Van Gogh, who lived with his brother Theo on nearby rue Lepic, painted “La Guinguette” (now in Musée d'Orsay) inspired by *Bonne Franquette's* garden, where you can eat on warm days.

“This *maison* goes back four centuries,” explains owner Patrick Fracheboud, who took over from his father thirty years ago. “Cezanne, Renoir, Monet, Zola,

Piaf, Aznavour, all came here to quench their thirst, eat something simple, *La Bonne Franquette* means a simple meal, just like you'd have at home”.

Décor is enhanced with “conversation piece” antiques and vintage wine crates, glass-mounted pictures of French wine regions punctuate the walls. The restaurant's motto is: *Aimer, Manger, Boire & Chanter à Montmartre*, the house is in four parts.

The Zinc Wine Bar, where Patrick Fracheboud is always ready to introduce you to a great little discovery, often bio, from a small winemaker in his beloved Burgundy. The wine card has around 150 labels, listed by winegrowers, the best from each AOC, “and we always decant them,” insists Fracheboud. “The English appreciate my wines, they know more than I do,” he grins. The *50-cover bistro* with red check tablecloths is a prelude to the *Aristide Briant room* for night-time Cabaret when tables get dressed up for a feast and dinner becomes a noisy party with can-can dancers. In summer there's the beautiful *60-seater garden*.



On the menu, plenty of vegetarian dishes for the ladies who do. For carnivores, accents are on sturdy French dishes made with the best ingredients: Duck Foie Gras with fig chutney. *Charolais Beef à la fleur de sel de Guérande*. *Boudin noir aux piments d'Espelette*. *Cuisse de canard à l'orange confite*, fabulous cheeses and desserts include *Tarte Fin au pommes* and creamy *Fontainebleau* with griottes or chestnut

purée from Collioure, all made in the **Bonne Franquette** kitchens.

Bonne Franquette has won *Le Grand Prix de la Presse du Vin en Restauration* and takes part in many wine events. Obviously it's the place to go during the October *Montmartre Wine Harvest* or to celebrate *Beaujolais Nouveau* the third Thursday of November. Fracheboud, who once worked as a researcher for Jacques Delors at the Paris 1X Dauphine University and at the European Parliament, will be there to greet you, that's if he's not touring France seeking out exciting new winegrowers. There aren't many Doctors in Comparative Politics running restaurants—"it's all my father's fault," he grins, uncorking yet another Pinot Noir. "You'll appreciate this, *quelle finesse*," he sighs, tasting the Domaine Jacqueson, "Les Cloux" 2007. And while you're there, ask him to give you a tour of the vineyard, he's a Knight of the Wines of The Republic of Montmartre. And ask why he doesn't have rooms so you can stay longer—trust me, you won't want to leave.

La Bonne Franquette,

Angle 2 rue des Saules:18 rue Rustique 18

T: 01 42 92 02 42

Metro: Abbesses: Blanche: Lamarck Caulaincourt

Take the funicular if you can't face the stairs

Open 7/7

Lunch formula 19€

Dinner 27€

Children's Menu 10€

A La Carte from 30/50€

www.labonnefranquette.com