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Comptoir Eiffel: A taste of Paris on Soi 23

By **Becky Horace** | Review | Published August 25, 2014

Venue information

Comptoir Eiffel

Sukhumvit soi 23 Krung
Thep Maha Nakhon
10110, Thailand



Venue Type

Restaurant

Opening hours

Daily | 6pm - 10pm &
Wednesday to Sunday
11:30am to 2pm

Event information

Jazz session at

Comptoir Eiffel

Next on: Monday 01
January 0001 at 20:30

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If you have always wanted to visit Paris but have never been able to make the long haul to Europe, the closest thing you will find to the decadent food and romantic atmosphere of France is on Sukhumvit Soi 23 at Comptoir Eiffel.



Off of the Asoke BTS stop, you can pretty much find something for everyone, from Soi Cowboy to Terminal 21, but for those of us who crave a romantic evening with fine wine, ambrosia in the form of fine French cuisine, and mellow jazz, look no further than Comptoir Eiffel.

In May 2014, owner Michel Mazière opened Comptoir Eiffel. Previously, there



Author information

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Becky is an American expat, who arrived to Bangkok in January 2013. Upon her arrival, she took on the role of Chief Mommy Officer. She is a freelance writer, Editor of BAMBI News. She is documenting her adventures through her writing and photography.

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was a French restaurant in the same location owned by someone else called Le Petit Zinc; this was a restaurant I had visited with friends and decided I would not be visiting again. I was happy to hear another French restaurant had opened in its place with a completely new team and decided to give it a try, especially since Thursday is Jazz night with well-known jazz artist Idris Dawud.

The atmosphere is set for romance. The lights are dim, votive candles are lit on the well set tables with delicate wine glasses and

for those of us who crave a romantic evening with fine wine, ambrosia in the form of fine French cuisine, and mellow jazz

shiny cutlery. Before the jazz session started, the background music that was playing reminded me of the melodies I had heard in cafes during my time in Paris. As we walked in, we were greeted by Michel. His smiling face as you open the door makes you feel as if you have walked into his home and he is thrilled to have you share a drink and meal with him. It's not every day you get that kind of warm welcome when you go out for dinner. Michel inquired about what type of wine we would like for the evening; I figure he is the French wine expert and deferred to his better judgment. He presented me with a white wine from Provence and my husband had a red wine from the Côte du Rhone. I was correct, he is an expert and the wine was fantastic. As we sipped our wine, Michel brought out a plate of tapenade, a dish you would find in Nice or the south of France, made from black olive, olive oil, salt, pepper, and with herbes de Provence. As I look around and admire the French artwork on the walls, the photos of Paris, and the intimate layout of the restaurant, the band set up their instruments and equipment on a stage. The stage is normally the outdoor patio but with the redesign of the restaurant, the glass doors open up into the restaurant, allowing for the musical styling of Miles Davis to ride in on a breeze that is carried to your table. You could not ask for a more romantic

evening, everything about it was perfect.



Comptoir Eiffel - Foie gras

Michel, a cook in his own right, created the menu with his Head Chef, Chef Dump. The menu does not focus on any particular type of French cuisine but instead takes from the many different regions and tastes of France. With this new menu, Michel did not want a gastronomically complicated menu. He was looking to create a menu that represented France well with dishes that are full of flavor and not overly complicated, he wanted to create a brasserie you would find in France. Many of the ingredients used are imports from France and the rest is bought locally. Chef Dump and Sous Chef Goy make everything from scratch in-house, from the baguette to the pasta.

When going somewhere new, I always like to ask the owner what their favorite dish is. With a menu with a wide variety of options and being a novice to French food, again I deferred to Michel. He recommended the raviolis maison de boeuf à la truffe noire, sauce champignon, which is handmade beef ravioli prepared with black truffle and mushroom sauce. He also recommended le duo de foie gras & son pain d'épices maison, which is pan seared and terrine foie gras with homemade ginger and cinnamon bread. The ravioli was covered in a very rich and creamy sauce, the pasta was cooked to perfection with it being the perfect consistency in the middle with the beef, the outsides being slightly al dente and the presentation was something I imagine I would

see in a Michelin Star Restaurant. I haven't eaten much foie gras in my life, but the foie gras at Comptoir Eiffel was like butter; my husband referred to it as meat butter, but that's a good thing coming from a man. It was silky smooth and when placed on top of the baguette, it was heavenly. I would recommend saving room for dessert when you visit; I am glad we did. The chocolate lava cake is served with vanilla ice-cream and the flavors are great, but it's the presentation that sets it apart. The sugar art on top of the scoop of ice-cream allows for the strawberry sorbet, which is in the shape of a strawberry, to trickle down through the sugar and make a strawberry topping that covers the ice-cream; one word: stunning.



Comptoir Eiffel - Lava cake with Sorbet

Bottom line

Comptoir Eiffel should be your next romantic date night with your significant other or enjoy beautiful music while you dine on scrumptious dishes with your friends. If you do visit on a Friday or Saturday, be sure to call ahead and make a reservation. The menu is one that can appeal to everyone; they even offer vegetarian and kids menus. In Bangkok, there are a million restaurants to choose from and at times I find myself disappointed with my selection because some restaurants try to do so many things instead of focusing their efforts on a few things they do well. The best part about Comptoir Eiffel is that everything is done with such finesse, and their passion for the food they create is clear to see through the exceptional presentation and the technique used.

Comptoir Eiffel is open every day from 11:30am until 2pm offering an

appealing set lunch and in the evenings they are open from 6pm until 11pm. If you are in the mood to listen to live music while you dine come on Thursdays for Jazz night or Saturdays when they have a talented singer serenade you all evening. For more information you can find Comptoir Eiffel on Facebook (<https://www.facebook.com/comptoireiffel>) or you can visit their website (<http://www.comptoireiffel.com/#!/untitled/cbrt>).



Comptoir Eiffel - Handmade beef ravioli prepared with black truffle and mushroom sauce



Comptoir Eiffel - Thursday Jazz session

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