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# Shake A (Frog's) Leg! Gregoire Adds Velocité to French Cuisine

by Phillip Stoup

I have suffered on North Side for the past two months. I long for my days in the dirty, lively, bustling and staggering limelight that South Side offers. My housing contract has nine months left, thankfully I have found a reprieve in Gregoire's.

Gregoire's is a gem in the lonely blight of North Side. Offering superb French cuisine at an affordable price, affordable for college students so that means really cheap, Gregoire's is also a unusual French gem for the larger Bay Area.

Gregoire Jacquet, the chef and owner of Gregoire's is a true Frenchmen. Not a Frenchmen in that

he fits the stereotype of a smelly, rude foreigner wearing a beret. But a Frenchmen who was born and raised in France, taught the secrets of French culinary delights by his mother and schooled at French Culinary academies.

Thankfully Gregoire left France and came to the Bay Area. After spending seven years at the Ritz, working up to the position of Executive Sous Chief, Gregoire left San Francisco and moved to Berkeley to open his first restaurant.

Gregoire's offers a full lunch and dinner menu. The lunch menus includes a three cheese mushroom quiche, hot chicken and cranberry sandwich on a baguette, roasted leg of lamb with garlic clove confit with a preserved tomato and the delightful



The Man with the whisk.

STAFF/ANNA BROWNE

potato puffs, just to name a few.

The dinner menu is even more expansive with dishes ranging from chicken and seafood, to pork and vegetarian with a complete desert selection.

I sampled the grilled steak sandwich, the crispy potato puffs and Breaded eggplant with tomato sauce and provolone on pantofolina.

The grilled steak sandwich was fantastic. The steak was of an excellent quality and the pepper sauce gave the sandwich an unusual but pleasing texture.

The eggplant sandwich was also great. The provolone was creamy and complimented the generally bland vegetable nicely.

Finally the crispy divinely divine potato puffs were perfect. Each round, fluffy dumpling was crispy on the outside and moist on the inside.

French cuisine prepared by a Ritz

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# 'Petite' Restaurant, 'Grande' Taste

**GREGOIRE'S**, *from page 7*

chief would normally be out of the range of the average college student. Gregoire's is special because it offers genuine and excellent French food at a reasonable price. Each sandwich on the lunch menu cost approximately six dollars, the potato puffs run four dollars, entrees on the dinner menu generally cost in the mid range of 15 dollars and deserts run at the paltry cost of \$3.50.

Gregoire's is a takeout restaurant so it has limited dining space. If you are lucky enough to catch a spot at the counter, take advantage of the opportunity. Gregoire is a warm and welcoming host willing to share a few stories and his food with his guests.

Gregoire's is a gem of a restaurant that delivers excellent French food at very reasonable rates.

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*Gregoire's, 2109 Cedar St., Berkeley, 883-1893  
(Open 11 a.m. to 9 p.m. (Lunch only on Sunday))*