



HOME AGAIN

When Eileen Gray's 1919 "Dragons" armchair sold for \$28 million at the Yves Saint Laurent and Pierre Bergé auction last winter, it fetched the highest price ever paid for a work of 20th-century furniture. Now the Irish-born designer, who lived most of her life in France, is poised for more posthumous acclaim: her 1929 Villa E.1027 (below) opens this fall in Roquebrune-Cap-Martin, on the French Riviera, after a painstaking and protracted restoration rescued it from years of dereliction (e1027.org). Nearby there's more Gray: the Museum of Decorative and Modern Arts (Château de Gourdon; 011-33-4-93-09-68-02; chateau-gourdon.com) displays pieces of her original furniture — like a 1927 Transat deck chair — alongside works from her Paris apartment. And just a short distance from the villa is the revamped Hotel Victoria, which has sea-facing rooms inspired by Gray, Le Corbusier and Jean Cocteau (7 Promenade du Cap, Roquebrune-Cap-Martin; 011-33-4-93-35-65-90; hotel-victoria.fr; doubles from \$177). To read more about the restoration of Villa E.1027, go to nytimes.com/tmagazine. — LANIE GOODMAN



KÜCHE CONFIDENTIAL

Until now, there have been only two good options for eating in Berlin: cheap fast-food joints or extravagant yet soulless five-star temples. But lately there have been stirrings of a culinary boomlet — centered on a stretch of Torstrasse, in the Mitte district — that's based on innovative, ingredient-driven cooking served in stylish settings.

Alpenstueck (1) An Alps-by-way-of-Wallpaper aesthetic sets the tone at this design-centric spot tucked into a side street. The clean lines, white furniture and wall of sawed-off oak logs play smartly off updated Teutonic dishes like spaetzle with Bavarian mountain cheese and buttermilk tomato soup, as well as a good list of dry rieslings. Gartenstrasse 9; 011-49-30-2175-1646; entrees about \$21 to \$28.

Tartane (2) This cheap-and-chic bistro has daily specials like rosemary chicken stew in addition to an excellent burger — a nice chunk of sirloin or lamb on a fresh sesame roll. Just don't ask for ketchup: paprika sauce is the condiment of choice, and it's a matter of pride. Torstrasse 255; 011-49-30-4472-7036; entrees \$14 to \$23.

Bandol sur Mer (3) This two-year-old spot inside a former kebab shop kicked off the

Torstrasse renaissance. The vibe is studiously shabby — a rusty sign, an old chalkboard menu and a tiny room that fits 20, including the waiter — but the food is inspired nouvelle French, as in bright and briny escargot and a daring fish cassoulet. Torstrasse 167; 011-49-30-6730-2051; entrees \$29 to \$40.

Themroc (4) The newest addition to Torstrasse is made in the Bandol mold: a glamorous hole in the wall with a handful of tables and a menu of hearty French classics. The choices change daily — there might be a superb ratatouille or old-school *iles flottantes* for dessert — and the small but well-chosen (and bargain) wine list is a consistent pleasure. Torstrasse 183; 011-49-16-2425-1121; entrees \$12 to \$16.

Toca Rouge Berlin is full of unremarkable pan-Asian restaurants, which makes this new contender all the more welcome. The nominally Chinese menu is packed with clever twists — like *Mulan-Milan Versus She-Rimp*, a tangy mix of prawns, cherry tomatoes and garlicky tomato sauce — and Yue Minjun-like paintings give the room panache. Torstrasse 195; 011-49-173-613-1556; entrees \$10.50. — ROBERT GOFF

SHORT LIST • GRAY KUNZ

Next month, the Singapore-born, Swiss-raised chef — who worked in New York for some 20 years, at Lespinasse, Spice Market and his own Café Gray — will open Café Gray Deluxe in Hong Kong's sleek new Upper House hotel (upperhouse.com). I asked Kunz for a few of his favorite finds around the world.

- Sham Shui Po Market, Hong Kong** My source for a great variety of live seafood, and snake soup in season.
- Palawan, Philippines** Fantastic diving — I have a passion for exploring the world beneath.
- Beau-Rivage Palace, Lausanne, Switzerland** In my opinion, it's one of the most magical hotels in the world (brp.ch). I met my wife while working there, so it holds a special place in my heart.
- Hongrin Valley, Switzerland** In the upper region of Lake Geneva, this is one of my favorite mushroom-hunting grounds.
- Ted & Honey, Brooklyn** This cozy cafe is my morning hangout (tedandhoney.com). It's right around the corner from my place near Cobble Hill Park.
- McEnroe Organic Farm, Millerton, N.Y. (right)** I have a house upstate, in Dutchess County, and go to this impressive large-scale farm for the fabulous selection of produce (mcenroeorganicfarm.com).

