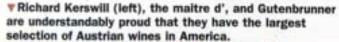


"Wallsé's design is a physical manifestation of the food," says chef/owner Kurt Gutenbrunner, of the restaurant's low-key setting.

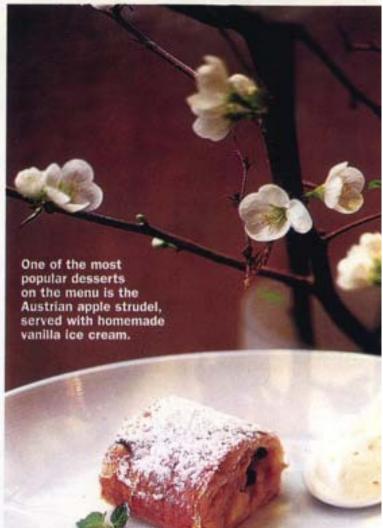






A When singer Lou Reed and wife Laurie Anderson (right), here with Donna Karan, dine at Wallsé, the chef always makes a special dish.





## Dine like a star

New York's Wallsé is a celebrity magnet with great food and an elegant setting

PHOTOGRAPHY BY KENNETH CHEN

n the heart of New York's trendy West Village sits a gem of a restaurant that's the darling of food critics, yet has a relaxed vibe that makes everyone who enters feel like a member of the family. Wallsé, which opened its doors in July 2000, serves standout Austrian food from chef/owner Kurt Gutenbrunner's homeland — cuisine he's refined over the years by working at five-star restaurants, such as New York's Bouley, before seeing his dream of Wallsé come to life.

"Some restaurants seem like they're forcing themselves to be creative to the point that it doesn't make sense," says Kurt. But Wallsé — a play on the name of Kurt's hometown (Wallsee) — makes sense to everyone who has ever eaten there. Those who sing its praises include celebrities and neighborhood locals who come to dine in true style, surrounded by magnificent works of art, chosen by regular customer and famed artist Julian Schnabel.

But at the heart of the matter is the cooking philosophy Kurt learned from his mother: "Cook seasonally and perfect what is available."



A John Travolta, with wife Kelly Preston, hosted a party of 14 at Wallsé. His only request: The white wine had to be dry.



## Simply Spectacular Wiener Schnitzel

Makes 4 servings

1 X lbs veal top, round cut in 5 oz scallopines\* Salt and freshly ground white pepper to taste

1 cup all-purpose flour

2 outps

2 The heavy cream

2 cups plain breadcrumbs

2 cups vegetable oil

% cup packed, flat-leaf parsity leaves, rinsed, dried and coarsely chopped

3 The unsaited butter

4 lemon wedges

Heat oven to 175° F. Place veal pieces, one at a time, in a heavy-duty plastic bag, and pound with meat mallet. Place veal on large platter and lightly sait and pepper both sides. Place flour in shallow bowl wide enough to hold a piece of veal flat. Combine eggs and cream in a second shallow bowl. Place breadonumbs in a third bowl. Line baking sheet with parchment paper, Layer two platters with sheets of paper towel. Heat oil in a deep 11 to 12-inch skillet or sauté pan. When oil is hot place parsiey in strainer and submerge in oil and fry 10 seconds. Remove parsiey, draining well. Add butter to skillet and adjust heat to medium. Place 1

slice veal in flour; coat well, Shake off excess. Dip in egg, turning to coat. Dredge in breadcrumbs, coating well. Shake off excess. Place in hot skillet and cook 2 min., turning once, gently moving pan in a circular motion on the burner. Oil should be frotty. Transfer to paper-towel-lined platter. Repeat with remaining yeal, adjusting heat so crumb coating cooks gradually and evenly without burning. Place the cooked, drained schnitzels on a baking sheet and put in the oven until ready to serve, up to 15 min. Arrange yeal on platter and individual plates. Garnish with lemon wedges and fried parsley and serve with salad.

\*Scalingime is sayabled cuttets that have been pounded thin and coaled with floar.

Work time: 10 min, Total time: 30 min

## chef's tip

For equally delicious, haute custine variations of this dish, chicken scallopine or park scallopine can be substituted for the year scallopine.