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INDULGENCES



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

♥ Richard Kerswill (left), the maitre d', and Gutenbrunner are understandably proud that they have the largest selection of Austrian wines in America.



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



One of the most popular desserts on the menu is the Austrian apple strudel, served with homemade vanilla ice cream.

Dine like a star

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

PHOTOGRAPHY BY KENNETH CHEN

In 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."



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



Wiener schnitzel can be served with cucumber and fingerling potatoes on the side.

Simply Spectacular Wiener Schnitzel

Makes 4 servings

- 1 ½ lbs veal top, round cut in 5 oz scaloppine*
- Salt and freshly ground white pepper to taste
- 1 cup all-purpose flour
- 2 eggs
- 2 Tbs heavy cream
- 2 cups plain breadcrumbs
- 2 cups vegetable oil
- ½ cup packed, flat-leaf parsley leaves, rinsed, dried and coarsely chopped
- 3 Tbs unsalted 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 salt 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 breadcrumbs 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 parsley in strainer and submerge in oil and fry 10 seconds. Remove parsley, 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 frothy. Transfer to paper-towel-lined platter. Repeat with remaining veal, 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 veal on platter and individual plates. Garnish with lemon wedges and fried parsley and serve with salad.

*Scaloppine is sautéed cutlets that have been pounded thin and cooked with flour.

Work time: 10 min. Total time: 30 min

chef's tip

For equally delicious, haute cuisine variations of this dish, chicken scaloppine or pork scaloppine can be substituted for the veal scaloppine.