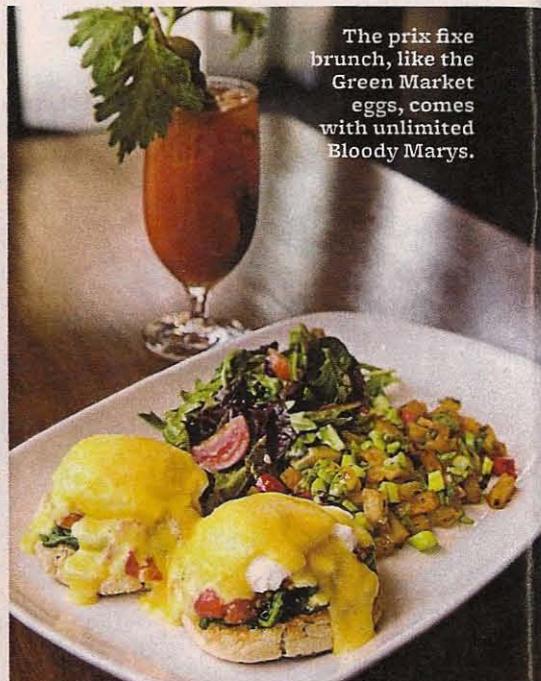


# let's do brunch

REAL NEW YORKERS REVIEW THE BEST SUNDAY GRUB SPOTS



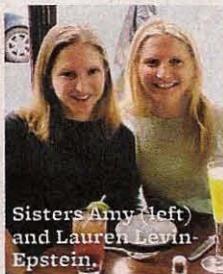
Steak Frites' fresh, brasserie-inspired interior.



The prix fixe brunch, like the Green Market eggs, comes with unlimited Bloody Marys.

## Rare Treat

Twin sisters meet for a midday meal at the new West Village location of Steak Frites.



Sisters Amy (left) and Lauren Levin-Epstein.

### Steak Frites

225 Varick St.  
(at Clarkson St.)  
212-463-7101

Brunch served  
11 a.m.-4:30 p.m.

As any New Yorker knows, moving, even just across town, can give a person a new perspective on the city. So imagine what it can do for a restaurant.

We sent Amy Levin-Epstein, an editor, and Lauren Levin-Epstein, a financial PR associate, to Steak Frites to check out the French bistro after its move from Union Square to the lower West Village. Amy reported back.

#### What's the new place like?

It's bright and airy, thanks to floor-to-ceiling

windows, and it's enhanced by a dark wood and yellow color scheme. There were only a few filled tables when we got there, possibly due to the new location or the fact that we arrived on the early side, but it didn't feel empty because of the bustling, friendly staff. It seemed odd that there was no outdoor seating on a sunny day, but maybe that will come later in the season. Sports fans will love the flat-screen TV in the bar area.

#### How was the food?

We were off to a bad start when the bread arrived stale and hard, but luckily the meal improved quickly. Lauren had the steak and eggs, ordering the steak medium-rare. The meat was slightly overcooked, but flavorful and delicately sliced. It was a perfect brunch portion—nothing like the greasy diner versions—although the traditional shallot sauce served alongside it could have been lighter. I had the Green Market eggs, which is Steak Frites' flavorful take on

eggs Florentine: two small towers of layered spinach, poached eggs, hollandaise sauce, roasted tomato and a touch of Parmesan cheese. Both dishes were accompanied by a roasted potato and root vegetable mixture, which we both found a touch too oily.

#### What about the drinks?

First of all, they were unlimited. But not just that—they were good! The Bloody Mary was spiced with horseradish instead of mere Tabasco and the mimosa was refreshing. Unlike the premixed junk you get at some places, these were the real deal.

**THE FINAL SCORES:** Amy and Lauren arrived at 11:30 and were seated immediately.

#### What they ordered:

2 prix fixe  
brunches: \$31.90  
Total: \$31.90

**Overall Rating:** ★★★★★