

L'IDIOT Restaurant

驢子餐廳

156 MinSheng East Road, Section 3, Taipei
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Average price per person: NT\$500-800

Originally featuring creative fine dining, L'IDIOT transformed into an all-day brunch place last September after customers were so enthusiastic about its weekend brunch that they began to ask for it during weekdays. Unlike most brunch joints that have been sprouting up in Taipei, L'IDIOT aims to provide brunch lovers with a refined dining experience.

The standout brunch dish at L'IDIOT is eggs Benedict, with three variations to choose from: classic eggs Benedict, homemade gravlax Benedict, and roasted beef Benedict. Using organic eggs, the classic eggs Benedict boasted such a creamy golden egg yolk and fluffy biscuit



that my dining companion and I decided to abandon our cholesterol-watching, calorie-counting dining principles. The homemade gravlax (cured salmon) had a fresh and delicate flavor that delivered a “wow” effect of saltiness. The roasted beef Benedict, a must-order for meat lovers, is made with USDA prime beef. Other mouth-watering brunch choices include spinach, pork sausage, ricotta cheese quiche, breakfast beef burrito, salmon and spinach omelets, and caramel

NEW RESTAURANTS



banana with ricotta cheese pancake.

L'IDIOT still keeps some of its popular main dishes and appetizers from the old menu, including pan-roasted duck breast, seafood paella, and my favorite, the arugula fig salad. Using fresh arugula leaves grown on Yangmingshan and homemade candied lemon, this refreshing dish provides a sweet and tangy stimulus to the palate. Recommended to dessert lovers like myself are creme brulee and tiramisu, both made-to-order fresh on site.