



Food and Drink

'Super' Sexy Eats - L'Abattoir

SARAH ROWLAND - I'm "super" sexing my column this week because plain old "sexy" doesn't cut it for L'Abattoir (217 Carrall St.).

This place is just too hot – and not in an obvious numoney, boob-job, Ed Hardy kind of way. It's got this understated Euro chic vibe that doesn't come at the cost of West Coast sensibilities.

Situated in the Irish Heather's old location, the fully refurbished Abattoir is doing everything right – from Chef Lee Cooper's unpretentious French-inspired

menu (vegetarians must try the crispy mushroom turnovers) to head bartender Shaun Layton's refreshing drink list (they make a mean Alfonso champagne cocktail there). And then there's casual, but elegant, urban decor (recycled jar chandeliers – genius!).

Very inviting.

Plus, there's a space for every kind of occasion. You can head to the back-room atrium for an airy summer's eve dining experience, or head upstairs for a cozier intimate setting or just take



a seat at the modest bar for some people-watching and unassuming mingling.

It's restaurants like L'Abattoir that are slowly, but surly, turning Vancouver into a cosmopolitan culinary hub. Just the fact that Gastown is hip again speaks

volumes. Take Montreal for example – arguably the the "coolest" city in the country.

But take a stroll down one of Mtl's tourist-trap restaurant strips and you'll soon realize, it's more gimmicky than quality. Head down to Gastown and check out any one of many authentically cool restaurants and you'll see these establishments aren't banking on out-of-town patrons.

They want you ... to come back, and like I always say in my dating column, it's nice to be wanted.