

## L'Antagoniste to Open in Bedford-Stuyvesant

By FLORENCE FABRICANT MARCH 10, 2015



Frédéric Robert, the chef at L'Antagoniste. Yana Paskova for The New York Times

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### Headliner

**L'ANTAGONISTE** Amadeus Broger, a partner in Le Philosophe, in NoHo, has opened another French restaurant, this one in the Brooklyn neighborhood where he lives. The menu wanders memory lane with classics like parsleyed snails, pâté en croûte, duck à l'orange, blanquette de veau and the famous Troisgros salmon with sorrel. The chef, Frédéric Robert, worked in southwestern France, Austria and Asia. There's a deep, well-priced wine list; plunder the budget for treasures like Château Gruaud-Larose 1978 for \$195. The room has brick walls, bare tables and elegant dinnerware. (Opens Saturday): *238 Malcolm X Boulevard (Hancock Street), Bedford-Stuyvesant, Brooklyn, 917-966-5300.*

### Opening

**ASIA DE CUBA** Once a hot spot in the Morgans New York hotel, it closed in 2011 after 14 years. Now Jeffrey Chodorow, who ran the original and still runs the Asia de Cubas in London and Abu Dhabi, has revived it downtown with an updated Asian-Latin menu by the chef Luis Pous, a native of Cuba: *415 Lafayette Street (Fifth Street), 212-726-7755, [asiadecuba.com](http://asiadecuba.com).*

**CHARLIE PALMER AT THE KNICK, JAKE'S@THE KNICK** Across 42nd Street from his flagship, Aureole, Charlie Palmer is unveiling restaurants in the newly refurbished Knickerbocker Hotel. Jake's@The Knick is an informal barrel-vaulted cafe for breakfast pastries, sandwiches and sweets. On the fourth floor in a gracious neutral-toned room, Charlie Palmer at the Knick offers breakfast with a tableside caddy of food that includes a charging port. Lunch is served there, but dinner is in the bar and lounge area, with hearty fare from the executive chef Cliff Denny. (Thursday): *6 Times Square (West 42nd Street); Jake's, 855-865-6425; Charlie Palmer, 212-204-4983; [theknickerbocker.com](http://theknickerbocker.com).*

**GANSO YAKI** With Harris Salat, his collaborator and partner at Ganso Ramen, Tadashi Ono is channeling the Tokyo of his youth: He grew up in a working-class neighborhood known for street food. Yaki, or grilled food, often on skewers; fried chicken; house-made soba; okonomiyaki pancakes; and croquettes take up most of the menu. “People think of Japanese food as pristine and hush-hush, but it is also social and fun,” Mr. Salat said. The 86-seat space, done in wood with charred edges, has bars and tables. (Friday): 515 Atlantic Avenue (Third Avenue), Boerum Hill, Brooklyn, 718-403-0900, [gansonyc.com](http://gansonyc.com).

### Closing

**606 R&D** This restaurant in Prospect Heights, Brooklyn, will shutter on Sunday. Ilene Rosen and Sara Dima will concentrate on their adjacent shop, R&D Foods.

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