



LIBBY VOLGYES

REINVENTION

Something New

Those who have visited **Café L'Europe** recently have surely noticed a change in both ambience and cuisine. The South County Road icon has received a much-needed “Palm Beach facelift,” says general partner Emanuela Marcello, who runs the 41-year-old institution alongside her husband, Mark.

After closing in early July for some minor renovations, the restaurant experienced flooding that necessitated a more substantial overhaul. The Marcellos embraced the opportunity to reimagine Café L'Europe for the next generation, while still maintaining its character. They knocked down an existing wall to create one large space unified by a U-shaped bar. Working with interior designer Sara McCann, they opted for more contemporary decor and coastal colors. They also added outdoor seating—a must during COVID times, but an addition that feels in step with the restaurant’s European essence.

“We wanted to maintain some of the architectural features of the original,” says Emanuela. “We wanted a guest to walk in and still feel like they were walking into Café L'Europe, but it’s a better and more updated Café L'Europe.”



BENOÎT DELOS,
ALAIN KRAUSS

EMANUELA MARCELLO

When the café reopened in November, it did so with two new executive chefs in the kitchen: Benoît Delos and Alain Krauss, both of whom previously worked at Chez Jean-Pierre, which closed last summer. Now, at Café L'Europe, diners can select longtime favorites such as wiener schnitzel, as well as Jean-Pierre mainstays like the beloved scrambled egg and sturgeon caviar appetizer. There are also a few new surprises, including a popular grilled Caesar salad and dill-crusting salmon topped with crispy leeks that resonate as elevated onion rings.

Emanuela notes that the changes are part of an effort to balance the chic and casual vibe that permeates the island. This reinvention also brings into focus the fact that Café L'Europe is a family-run restaurant, where all can gather for a social drink, a weekday meal, or a celebratory feast.

“Our motto is come in your jewels or your jeans,” says Jennifer Marcello, Emanuela’s mother-in-law, who often spends evenings circulating around the dining room. “We want to represent who we are, which is a warm, loving family. We want that to be extended to our guests.” (*cafeurope.com*)—M.M.



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GREASE BURGER BAR The high-end burgers elevate pub cuisine to a divine experience. 213 Clematis St., West Palm Beach (greasewpb.com) \$

HENRY'S PALM BEACH This American-inspired bistro is perfect for dinner, drinks, or weekend brunch. 229 Royal Poinciana Way, Palm Beach (thebreakers.com) \$\$\$

KITCHEN Matthew Byrne opened this intimate eatery to serve sophisticated but not intimidating fare. 319 Belvedere Road #2, West Palm Beach; 5250 Donald Ross Road #100, Palm Beach Gardens (kitchenpb.com) \$\$\$

THE LEOPARD LOUNGE AND RESTAURANT Stop by the Chesterfield Hotel for culinary happenings at this unique restaurant and bar. 363 Coconut Row, Palm Beach (chesterfieldpb.com) \$\$\$

PARK TAVERN Everything from the bread to the condiments is handmade using locally sourced ingredients. 32 S.E. 2nd Ave., Delray Beach (parktaverndelray.com) \$\$

REBEL HOUSE An eclectic atmosphere and fun menu make Rebel House a favorite. 297 E. Palmetto Park Road, Boca Raton (lifetastesbetter.com) \$\$

RESTAURANT 44 Creative, award-winning cuisine and contemporary classics served in a sleek, updated

setting. Palm Beach Towers, 44 Coconut Row, Palm Beach (restaurant44palmbeach.com) \$\$\$

RH ROOFTOP The top floor of Restoration Hardware boasts a dazzling dining space. 560 Okeechobee Blvd., West Palm Beach (restorationhardware.com) \$\$

SOURBON KITCHEN & BAR For contemporary American dining with a botanical atmosphere, look no further. 215 Clematis St., West Palm Beach (sourbon.com) \$\$

SURFSIDE DINER This casual breakfast and lunch spot serves classic comfort food. 314 S. County Road, Palm Beach (surfsidediner.com) \$

SWIFTY'S AT THE COLONY Cosmopolitan dining meets island ease. 155 Hammon Ave., Palm Beach (thecolonypalmbeach.com) \$\$\$

TRUE Baltimore native Frank Hawkins turns out the best crab cakes south of Charm City. 147 S.E. 1st Ave., Boca Raton (truebocaraton.com) \$\$

TUCKER DUKE'S LUNCHBOX Guilty pleasures dominate the menu at this lunch spot. 1658 N. Federal Hwy., Boca Raton (tuckerdukes.com) \$\$

THE WOODS Tiger Woods' take on a sports bar. 129 Soundings Ave., Jupiter (thewoods.tigerwoods.com) \$\$\$

ASIAN

BEG FOR MORE IZAKAYA This tiny eatery introduces Delray Beach to the concept of *izakaya*, where tapas-style snacks are served to accompany sake. 19 S.E. 5th Ave., Delray Beach (561-563-8849) \$\$

ECHO The Asian restaurant of The Breakers offers dishes from China, Japan, Thailand, and Vietnam. 230A Sunrise Ave., Palm Beach (echopalmbeach.com) \$\$\$

IMOTO Chef Clay Conley presents small Asian bites and a sushi menu that tempts all senses. 350 S. County Road, Palm Beach (imotopalmbeach.com) \$\$

KAPOW! NOODLE BAR Late-night comfort food with a French-Vietnamese flair. 519 Clematis St., West Palm Beach; 431 Plaza Real, Boca Raton (kapownoodlebar.com) \$\$

LEMONGRASS ASIAN BISTRO Presenting Creative pan-Asian plates—from sushi to noodles and curry—in sleek surrounds. 1880 Congress Ave., Boynton Beach; 420 E. Atlantic Ave., Delray Beach; 10312 Forest Hill Blvd., Suite 204, Wellington; 101 Plaza Real South, Boca Raton (lemongrassasianbistro.com) \$\$