

Spotlight on Brittany

Lanterne Rouge, Pontivy

Cavin Hello, this is Cavin Shakesheave from Spotlight on Brittany and today we're wandering round Pontivy looking into great places to eat. We've come down to the Lanterne Rouge for people who enjoy Asian cooking. We've come to speak to the Maitre D, would you like to introduce yourself please?

Flora: My name is Flora and it's my first Chinese Restaurant. Especially in Brittany, it's not easy but I hope people will like it and I think so.

Cavin: Now, China is a big country, could you tell us what area you're from.

Flora: I come from a province in the south east coast, near Shanghai, but in our restaurant, we have two cooks who are Tibetan, they come from Tibet.

Cavin: From Tibet? Now the British, they've always loved Chinese food, now are the French so enthusiastic?

Flora: In Brittany, we have been told that some people they've never tried Chinese or Asian food so for us it's a big challenge. And we bring good food, Asian food and wish people will get used and like it. Some people, they don't like it, but some people, they've never tried.

Cavin: Being in France, do you find any problems?

Flora: At the beginning, it was very hard, sure, yes. First of all, the language, French is not a very easy language. But France is so nice a country for the weather and the landscape in Brittany are great so we adapt ourselves and after a while it's a nice area to live here.

Cavin: Can you tell us, who chose the name, Lanterne Rouge?

Flora: Me.

Cavin: You chose it?

Flora: Yes.

Cavin: Can you tell us what the connection is, is it something to do with good luck?

Flora: I was in charge of the decoration for the Restaurant and it's a big pleasure for me and err red it's traditionally it's our colour for festival and the Lanterne Rouge is very typical Chinese symbolic.

Cavin: Which is a good thing because that's interesting for Europeans to understand what good time we're talking about. You have a Chinese wine, could you pronounce the name of the wine for me?

Flora: The wine name is Cheung Wah Chong Chew (?)

Cavin: Cheung Wah Chong Chew

Flora: Very well.

Cavin: Ah, thank you very much, you're so kind. Now it's a very, very brave thing to bring wine and a different style of food to France. Now, is it going well?

Flora: It's not easy at the beginning, but we're hopeful and that there's more and more people coming, customers coming who like it. And the Chinese wine is appreciated more and more in China. This wine is for use in China.

Cavin: Now could you give us some idea about the food that you have on offer and how it's cooked.

Flora: Yes, sure. First, we, our food is called - you say "à volonté" - you can choose the things, the food you like and we have a speciality called Wok. It's our traditional Chinese way to cook. You have choose all food and vegetable, you take the vegetables you like, you can add meat or fish or shrimps or if you're a vegetarian it's a good choice, you can only have vegetable and greens to cook. They will cook in front of you with the sauce of your choice and I think people really enjoy it.

Cavin: So you cater for all tastes. Well, thank you very much Flora, you've been very, very kind, I have to say, such a charming hostess. If you have any more questions about this or any other things that we've discussed, why don't you call us on www.spotlightonbrittany.fr. This has been Cavin Shakesheave.