

French Rotisserie Chicken Restaurant Coming to Hell's Kitchen



By Mathew Katz on April 1, 2014 8:51am
Follow @MathewKatz

HELL'S KITCHEN — A new chicken joint hopes to bring a bit of Paris to Ninth Avenue.

Poulette, which will open at the end of April at 790 Ninth Ave., will serve the sort of traditional French rotisserie chicken that's a staple of Gallic cities.



Poulette will serve French-style rotisserie chicken on Ninth Av...
View Full Caption Shutterstock

The tiny 12-seat restaurant is the brainchild of Adam Jama, 28, who grew up eating the roasted bird in Paris.

"It's a real tradition in France, especially on Sundays, to go to one of the many small rotisserie shops," Jama said. "People come and get a chicken and some potatoes, bring that home, gather together and eat it."

Poulette's antibiotic and hormone-free chickens are all raised on free-range farms in Upstate New York. They'll be roasted in a specialty **go-chicken rotisserie that Jama is importing from France**. Each chicken will take about an hour to cook, with potatoes roasting underneath, sucking up succulent juices for added flavor, Jama said.

The menu prices haven't been set yet, Jama said.

Jama, who previously worked in finance in Midtown, has been planning to open the shop for about a year. With 12 seats, it will mostly be for takeout and delivery, and he hopes to attract some of the Midtown office lunch crowd, along with locals living in the neighborhood.

Along with the potatoes, the restaurant will serve sides like Brussels sprouts, cauliflower, green bean casserole and ratatouille.

"We're serving a rotisserie chicken sandwich that's going to be awesome, and a salad as well," Jama said.

For the dessert lovers, there will be a daily selection of homemade French tarts.

"Everything's very simple, very healthy, homemade," Jama said. "Everything, all the recipes, are going to be very French."



Poulette will open at the end of April at 790 Nin...



You have your choice of whole or half birds, with or without sides (there are also wings, a salad and sandwich, but you didn't come here for that, did you?). We decided to split a whole chicken, since roast chicken leftovers are a mainstay in my lunches, and add a couple of sides. Pretty soon pie tins were delivered to the table, some serving as plates, the rest held the chicken (quartered) Brussels sprouts and ratatouille. The chicken was perfectly roasted, with crisp herbed skin and moist meat (even the white meat). The Brussels sprouts were delicious, as was the ratatouille.

Along one wall was a counter bearing condiments - a couple of different flavors of mayo along with Dijon mustard and ketchup. We tried an herbed mayo with the chicken, but it really didn't need it. Not wanting to waste the mayo, we decided to try the frites and ordered them for our idea of dessert. They were terrific. I'm not sure if they were twice-fried in the best French tradition, but they were perfectly cooked and went well with all the flavors of mayo (hey - sake of experimentation, ok?) but certainly didn't need them. There are other desserts on the menu, but we were full and satisfied. The next time the craving for a good poulet rôti hits, I know where I'm going.

