

STORY WRITTEN BY DOUG EVANS, CO-OWNER OF L'S KITCHEN PHOTOGRAPHY BY STACY IDEUS PHOTOGRAPHY

"Unpretentious. Cozy. Sophisticated." That's how guests describe L's restaurant.

This new eatery serves our neighborhood, having opened last summer at 17th & Van Dorn.

The L's family believes the Country Club Neighborhood is the best in Lincoln. If comments from guests and nearly all the reviews are any indication, L's food and service might be the best in Lincoln too.

Lawrence De Villiers is the managing partner and the foundation for excellence at L's.

Lawrence started life in France as a Viscount. He came to America to serve a church mission; met, fell in love with and married Renee Clark from McCool Junction, and became an American citizen.

Born into the wealthy, powerful De Villiers family, Lawrence grew up in an environment that he describes as much like Downton Abbey. His interest was more culinary than political, so he spent much of his time in the chateau's kitchens, learning about food from the family's cooks.

Settling in Lincoln and buying his first home in this neighborhood, he found that his most useful skill was cooking. He started by selling his dishes in farmers' markets, then in the Railyard. Next he opened the Normandy in the Country Club Neighborhood, and now L's Kitchen in the same location.

Knowing that finding and keeping good people is the basis of any successful restaurant, Lawrence focused on creating a team that would become a family unit, and an atmosphere that would be a genuinely happy place to work.

An immigrant himself, Lawrence included other immigrants in the L's family. Olga and Katia are the line cooks. Norma works the front of the house alongside Caroline. They are supported by various owner family members, like Anya, and Lawrence's wife Renee and daughter Grace. Through his own family friends Lawrence discovered Kevin Milligan, a 23-year old culinary prodigy who was managing a college cafeteria in Wyoming. Kevin became Executive Chef at L's.

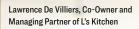
Doing their best to keep these great people on the L's team, they started with what they hoped was adequate compensation. (Guests help with generous tipping.) Next came providing outside-theworkplace experiences for the whole staff and opportunities to get to know each other. (Which, oddly, sometimes includes eating together at other restaurants!) So how is the whole family/happy/homey thing working out?

Nearly a year later, pretty much everybody is still there. When the mother/daughter cooking team bought their new home, Chef Kevin showed up to help move them. And guests sitting at the bar can often hear singing coming from the kitchen.

Guests say they enjoy an experience unequaled. The food and service make you feel like you are at home in Lawrence's chateau kitchen.

L's serves comfort food at its best, a mixture of French, Continental and American. Flavors that surprise you. Made with love. Made from scratch. That's the L's way.





.....

11
