

Chapter 6 - Wendelin Helps Out at a Restaurant Again

"Now then, time to eat, finally."

"Erw, what are you going to eat today?"

"I will decide on the spot, I think."

"Well, that makes sense, in a way."

I have been continuing as a temporary teacher of the adventurer prep school's magician class at a rate of three days per week.

Once the lecture in the morning comes to an end, the students work independently in the afternoon. They are free to train magic by themselves or go out hunting as a part-time job after having their lunch.

We always return to the mansion after eating lunch at the capital to work on our afternoon schedule. There's a lot of development work in the territory since Elise and the others have become pregnant, but deliberately eating lunch outside before that is me wanting to enjoy eating out.

Once I get back to the mansion in the Baumeister Earldom, the cooks will immediately serve lunch. Those dishes are delicious as they always pay close attention to the ingredients and cooking methods.

However, it's human nature to occasionally get an urge to eat out at times when you are away from home.

So far I also hit upon a big number of restaurants that weren't overly delicious, but that also added to the surprise and doubled the happiness once I discovered little-known good restaurants.

"Hubby, let's go with a restaurant that's slightly away from the prep school." (Katia)

"Katia, do you know the area around there?" (Wendelin)

"Not at all. It's just that it's fun to go to places you've got absolutely no clue about." (Katia)

"Oh, that's a surprise. I didn't take you for such a gambler."

"Well, adventurers have unexpectedly few hobbies, so you take what you can get."

Erw, Katia, and I explore an area that's a bit further away from the prep school, looking for a restaurant that seems good for having a meal.

"It doesn't look as though there's a good one out here." (Erwin)

"You don't know that, Erw." (Wendelin)

The restaurants catering to the students close to the prep school can be divided into two categories: old restaurants with a good reputation, and relatively new restaurants with the owner changing frequently.

The restaurant with the entrails stew, which Doushi had recommended, is a well-known, old restaurant that's always packed with customers.

Some of the new restaurants have also been doing their best, and on the other hand, there are also some that are completely no good.

The latter ones probably believe that they will make a profit as long as they set up their restaurant in the vicinity of the prep school with its many people.

However, such restaurants have many people testing them out at first, but soon become deserted.

The management of a restaurant is a big challenge in any world.

Us going a bit further away from the prep school this time is for the sake of finding a new secret gem since we have already visited the restaurants around the prep school to some extent.

"Hubby, what about that restaurant?"

Katia finds a cozy-looking restaurant in a back alley that you enter from the main street of this area. The restaurant doesn't have the impression of being dirty as it seems to be cleaned frequently, but either way, it's a place that doesn't stand out.

"Restaurants like this might be unexpectedly delicious with their hiding-place-like flair."

"On the other hand, no customers are heading for that hiding place, right?"

Erw appears to be doubtful about not a single customer entering that restaurant.

He's right, customers usually make their way to hiding-place-like restaurants with good food.

Otherwise, such stores would go bankrupt before being labeled as secret gems.

"Isn't it fine to give it a chance?" (Katia)

"It's as Katia says. Nothing ventured, nothing gained." (Wendelin)

"Hubby, I don't think you have to go that far, but if it's a dud, we just gotta go to another place."

"You're right, we just need to go to another place then."

It's wrong to not search for little-known, good places by walking around yourself.

Doushi seems to still do that himself as well at times. He's sensitive to delicious restaurants in the capital.

『Despite being a noble, Doushi is only well-informed about commoner restaurants. This is also proof that he doesn't care what restaurant it is as long as it serves tasty food. In a certain way I admire him for that.』

Previously Burkhart-san told us about Doushi's idolization of fine food catered towards commoners.

Doushi seems to have the hobby of searching for what's commonly called cheap, delicious food.

That Doushi looking for restaurants while moving around incognito...I think it's impossible for a person, who stands out so much, to go around secretly.

Well, I think no one will deliberately get involved with him, even if they spot him.

Even if he enters back alleys with a somewhat bad public order, I doubt that there's anyone who would try to rob or extort Doushi.

After all, no one wants to die.

"I'm hungry, so let's go inside."

"Welcome."

Once we enter the restaurant upon Erw's suggestion, we're immediately greeted by a person who seems to be the owner.

It's a young man with amber, close to blond, hair, who seems to be in the first half of his twenties.

"What's your order?"

"Let's see. Three portions of the specialty of this house."

"Very well. Three portions of the house's specialty, it is."

Whenever we enter a restaurant for the first time, we will order food like this.

If it's a good place, they will serve the most popular menu, and a bad place will deliberately bring out the most expensive dish.

It's a method that works very well to differentiate between restaurants.

"Thank you for waiting."

The dishes are served after around ten minutes, but it's a menu consisting of stew with big chunks of boar meat, bread, and salad - nothing overly original, in other words.

"Now then, time to dig in."

I begin eating at once. It has a normal deliciousness.

The stew is good. The meat has been processed perfectly, and is tender after having been boiled well.

The bread and salad are normal as well.

"It's delicious, isn't it?"

"I think that it tastes well enough, too." (Katia)

"..."

"What's wrong, hubby?" (Katia)

Certainly it's okay if you eat it.

It's even delicious, but...I have started to feel that something's out of place about this restaurant.

"Customers, does the food suit your taste?"

"It's good."

"I think it's delicious."

As I'm brooding, the owner comes over to ask about our impressions. Erw and Katia honestly tell him that they like the food.

Since it's truly delicious, I don't think that they are wrong to feel about it like that.

"That's good to hear...umm, dear customer?"

The young owner is happy after the good reviews by Erw and Katia, but he seems to immediately feel bothered by my behavior.
He calls out to me.

"Wend, is there something that bothers you?"

The sense of discomfort I feel is about the reason why this restaurant has no customers despite serving delicious food.
Right now it's not outside of hours.
By all rights, if it's not crowded at lunch time, it's weird.

"Hmm, I have almost grasped what's bothering me." (Wendelin)

"What might that be, dear customer?"

The owner seems to be very interested in what I want to say.
He leans his body forward in my direction.

"(Previously, in a restaurant like this...right! That's it! It's that restaurant!)"

In my previous life, when I was working as a humble salaryman, I visited a certain restaurant with a trade partner.
The owner over there was a man who had been the head chef of a famous, high-class hotel, and was now working independently, trying to hold the place by himself.
Since he was a celebrity in that business field, I was asked by the trader of another client to sell him expensive, high-quality ingredients.
He also allowed me to sample the food, and I must say, his cooking was truly superb.
Everyone believed that the restaurant would become a hit, but in the end it was closed down in no more than a year.
If you were to ask why...

"I think your cooking skill and the food's taste is good. But, I wonder if I'd become a frequent customer."

The cooking is good, but it's a common menu. It's not like it has any other peculiarity beside being simply delicious.

"Doushi's entrails stew restaurant sold stew that boiled entrails over a long period of time."

Since it uses entrails as meat, its quality is probably below the dishes of this restaurant.
And yet, the stew has a peculiar taste due to the restaurant carefully processing the entrails and boiling them for a long time.
They save on the ingredient costs, but instead use more effort and time in preparing it, allowing them to offer something cheap while also being delicious.
That's why it's very popular among the prep school's students. I hear that the school staff and

graduates come to eat there while bringing their friends and families along in the evening.

"It's a taste that makes them want to experience it again even after graduating from the school. That's why the restaurant is always packed with regular customers. But, this restaurant..."

Here it will end with 『It tasted well』 after eating the food once.

"The customers will forget about this restaurant within a day after having been here, right?"

"Customer, in other words, you're saying..."

"I think your cooking style is good, but your dishes are too orthodox, lacking any impact. Since you can't create any frequent customers with it, the number of customers doesn't increase. Also, since this restaurant isn't located in a good location, it's difficult to increase the customers as there's no reason to expressly visit this place."

"Ugh..."

The owner, who listened to my argumentation, hung his head on the spot. He's probably aware of it himself, too.

"Hubby, aren't you kind of harsh on him?" (Katia)

"That might be true, but..."

Giving an evasive answer along the lines of 『It's strange for no customers to come here, despite the food being so delicious』 would be the easy way out here.

Probably this owner has asked many customers the same question.

The number of customers not having grown despite that is probably owed to the customers having given him safe answers.

It's different when it's family or friends, but it takes courage to give painful advice to the owner of a restaurant you entered by coincidence.

"No, hubby, I do understand that part, but..." (Katia)

"What is it? You're not acting like yourself, Katia."

I feel doubtful about Katia's hesitant attitude, even though she always says what she wants to say without holding back.

At that point—

"Onii-san, I brought ingredients over today as well...eh! Sensei!?"

"Eh? Ah, if I remember correctly, you're..."

A robe exclusive to magicians, and amber, close to blond, hair...it's a beautiful girl I feel to have seen somewhere. Ah, I remember.

She's my student.

Since she has said that she brought ingredients over, she has probably come to sell the meat, which

she obtained through hunting after school, to this restaurant.

"...Right! You're Betty! You're often together with Agnes and Cindy, aren't you?"

"Sensei, despite immediately remembering the names of Agnes-chan and Cindy-chan, you forgot mine?" (Betty)

"Hahaha, sorry."

Due to my nature as a former Japanese, I have difficulties remembering western-styled names.

"Though all's fine since you were able to recall."

"Is it your part-time job, Betty?"

I change the topic in order to cover up the awkwardness.

"It's no job..."

For some reason Betty is evasive.

"(Hey, hubby.)" (Katia)

At this moment, Katia addresses me in a whisper.

"(What's up?)"

"(You see, that girl called Betty, her face resembles that of the owner here, and their hair colors are completely identical as well, aren't they?)"

In other words, those two are related by blood. Considering their age difference, I think it's correct to call them older brother and younger sister.

"Huh? That means?"

"(Returning to talk about this restaurant: you having given a painful advice means that it'll very likely develop into us having to kindly cooperate with them...that's all the more likely if it's the relative of your student...I'd say.)"

"...So I get stuck doing this once again?"

It resulted in me being once again forced into doing some fake consultant work for this restaurant which was troubled over not having any customers.

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