



November heralds a gastronomic year in Paris. All kinds of gourmet pleasures such as dining at great local bistros or starred restaurants, sampling delicious drinks at hip cocktail bars or stopping off for a bite to eat at one of the capital's many popular soup and salad bars. At any time of the day, good food lovers can indulge in a delicious snack, brunch, a late supper, etc. As for gourmet shoppers, they will find exceptional products in renowned fine food stores, cake and pastry shops and at wines and spirits merchants.



A FEW FACTS ...

Paris is the city that boasts the largest number of the world's best restaurants, with a total of 70 stars in the Michelin guide.

The Grand Prix of the baguette. Each year the Paris City Council awards this prize to the baker, who has produced the most attractive and best baguette. The panel of judges takes into account the appearance, the baking, the smell and the taste, according to tradition. Prizewinner for 2011: Pascal Barillon, at the Levain d'Antan in the 18th arrondissement.

11,519. The number of cafes and restaurants in the capital.

9 new stars, awarded in 2011, can be appreciated in the capital's restaurants. This year, the Michelin Guide awarded some of its prestigious stars to 571 restaurants throughout France, including 70 in Paris. Annual sales of the guide top 400,000 copies.

Market capital. Paris has 83 traditional food markets – 69 are in the open air and 14 are covered.

GOURMET EVENTS CALENDAR

<p>Cookbook Fair For the second year, the Cookbook Fair is taking place at the CENTQUATRE and will be presided over by Alain Ducasse. Signings, culinary themed talks, editors' stands and tasting sessions, a new state-of-the-art gourmet event! www.cookbookfair.com</p>	03/06 to 06/06
<p>The Salon Fermier in Paris For fans of regional produce, this event at the Parc Floral is the place to go. Farming producers showcase and offer tastings of their foie gras, cheeses, wine, seasonal fruit and vegetables, etc. www.parifermier.com</p>	30/03 to 01/04
<p>Saveurs des plaisirs gourmands (Gourmet flavours) Every year, some 50,000 people visit this trade show which presents the best in gastronomy, wine, champagne and gourmet gifts ... Also on the programme, culinary tourism. www.salons-saveurs.com</p>	02/12 to 05/12

<p>Le Fooding® A combination of "food" and "feeling", le Fooding® defines a new way of eating and cooking that breaks with a classic vision of food. Events on this concept are organized several times throughout the year in Paris, outdoors or in the city's restaurants, bars and cafes. Information on: www.lefooding.com</p>	All year
<p>Chocoland, the European chocolate trade show A key trade show for chocolate fans and industry professionals. Emphasis is placed on quality in the art of chocolate making. www.salonduchocolat.fr</p>	20/10 to 24/10
<p>Salon Cuisinez! This 100% interactive trade show on the world of cooking offers cooking courses, workshops and demonstrations with the participation of some of the greatest chefs, designed for adults and children. Another experience to be discovered: wine tasting sessions. www.salon-cuisinez.com</p>	06/10 to 09/10
<p>Le Grand Tasting The Grand Tasting, formerly the Salon des grand vins (vintage wine trade show), showcases the finest wines and winemakers from France and abroad at the Carrousel du Louvre. Gourmet workshops and grand tasting sessions will all be part of this much awaited event. www.grandtasting.com</p>	02/12 to 03/12
<p>Whisky Live Paris Annual event for whisky fans. Whisky from Japan, Scotland, Ireland, etc. A panorama of whiskies to compare and choose from at this 8th edition. www.whiskylive.fr</p>	24/09 to 25/09
<p>Salon Papilles en fête The aim of this gourmet event is to promote producers, growers, winemakers, and artisans from regions of France and showcase their products for the enjoyment of good food fans. Exhibitors, cooking lessons, workshops, etc. www.salonpapillesenfete.fr</p>	11/11 to 14/11
<p>Oh my Food ! La santé, ça se cuisine ! Learning together how to eat better. In order to do this the community 'Oh, my food' gathers for the second edition of this trade show that combines food, the pleasures of dining, and health. A eulogy for eating well!</p>	15/06 to 17/06/12

COME AND EAT!

> Traditional French cooking

A pot-au-feu, sauerkraut, cassoulet ... These traditional French dishes are served all over Paris. So all you need to know is which restaurants serve up the best versions of these.

Sauerkraut

Speciality of the Alsace region consisting of pickled cabbage and an assortment of charcuteries.

L'Alsace 39 avenue des Champs-Élysées, Paris 8th – M° Franklin D.- Roosevelt – Tel +33 (0)1 53 93 97 00 – www.restaurantalsace.com

Chez Jenny 39 boulevard du Temple, Paris 3rd – M° République – Tel +33 (0)1 44 54 39 00 – www.chez-jenny.com

Epicure 108 108 rue Cardinet, Paris 17th – M° Villiers – Tel +33 (0)1 47 63 50 91

Cassoulet

Speciality of Languedoc consisting of a stew of white beans with bacon, rind, shin of pork, duck confit and sausages.

Lasserre 17 avenue Franklin D.- Roosevelt Paris 8th – M° Franklin Roosevelt – Tel +33 (0)1 43 59 02 13

Chez Julien 16 faubourg Saint-Denis, Paris 10th – M° Château d'eau – Tel +33 (0)1 47 70 12 06



Foie gras

A speciality obtained by the force feeding of geese and ducks. A protected cultural and gastronomic heritage in France.

Le Train Bleu Gare de Lyon, 1st floor, 20 boulevard Diderot, Paris 12th – M° Gare de Lyon – Tel +33 (0)1 43 43 09 06 – www.le-train-bleu.com

Le J'Go 4 rue Drouot, Paris 9th – M° Richelieu Drouot – Tel +33 (0)1 40 22 09 09

Marty 20 avenue des Gobelins, Paris 5th – M° Les Gobelins – Tel +33 (0)1 43 31 39 51

Foie gras Laffite 8 rue Jean-du-Bellay, Paris 4th – M° Hôtel-de-Ville – Tel +33 (0)1 43 26 08 63

Tartare de bœuf(Steak tartare)

Finely chopped raw beef with seasoning and sometimes the yolk of an egg.

Louchebem 31 rue Berger, Paris 1st – M° Châtelet – Tel +33 (0)1 42 33 12 99 – www.le-louchebem.fr

Les tontons 38 rue Raymond Losserand, Paris 14th – M° Pernetty – Tel +33 (0)1 43 21 69 45

Snails

French speciality accompanied with parsley butter.

L'Escargot Montorgueil 38 rue Montorgueil, Paris 1st – M° Sentier – Tel +33 (0)1 42 36 83 51

Le Caméléon 6 rue de Chevreuse, Paris 6th – M° Vavin – Tel +33 (0)1 43 27 43 27

Pot-au-feu

Boiled beef with vegetables and seasoned with a bouquet garni.

L'Avant Goût 26 rue Bobillot, Paris 13th – M° Place d'Italie – Tel +33 (0)1 53 80 24 00

Chez la Vieille - Adrienne 37 rue Arbre Sec, Paris 1st – M° Louvre Rivoli – Tel +33 (0)1 42 60 15 78

Bœuf bourguignon

A speciality of the Burgundy region, a beef stew made with red wine.

Au Bourguignon du Marais 52 rue François Miron, Paris 4th – M° Saint-Paul – Tel +33 (0)1 48 87 15 40

Chez Lescure 7 rue de Mondovi, Paris 1st – M° Concorde – Tel +33 (0)1 42 60 18 91

Blanquette de veau

A traditional dish of veal stew with carrots and a butter sauce.

Le Mesturet 77 rue Richelieu, Paris 2nd – M° Richelieu Drouot – Tel +33 (0)1 42 97 40 68 – www.lemesturet.com

Aux Lyonnais 32 rue Saint Marc, Paris 2nd – M° Richelieu Drouot – Tel +33 (0)1 58 00 23 62 – www.esprit-bistrot.com

> Chefs at friendly prices

A gastronomic restaurant is not necessarily an unaffordable one. This is the motto and practice of certain celebrated chefs. Offering upscale cooking, attentive service and seeking to arouse a real interest for gastronomic cooking, without ruining the client, such are the objectives of these restaurants.

Pinxo 9 rue d'Alger, Paris 1st – M° Tuileries – Tel +33 (0)1 40 20 72 00

Benoît 20 rue Saint-Martin, Paris 4th – M° Châtelet, RER Châtelet-Les-Halles – Tel +33 (0)1 42 72 25 76

Le Comptoir du relais 9 carrefour de l'Odéon, Paris 6th – M° Odéon, RER Saint-Michel – Tel +33 (0)1 44 27 07 97

L'Affriolé 17 rue Malar, Paris 7th – M° Alma-Marceau, RER Pont-de-l'Alma – Tel +33 (0)1 44 18 31 33

L'Atelier de Joël Robuchon – Hôtel Pont Royal 5-7 rue Montalembert, Paris 7th – M° Rue-du-Bac – Tel +33 (0)1 42 22 56 56

Café Constant 139 rue Saint-Dominique, Paris 7th – M° École-Militaire, RER Pont-de-l'Alma – Tel +33 (0)1 47 53 73 34

Gaya rive gauche by Pierre Gagnaire 44 rue du Bac, Paris 7th – M° Rue-du-Bac – Tel +33 (0)1 45 44 73 73

Chiberta 3 rue Arsène-Houssaye, Paris 8th – M° Charles-de-Gaulle-Étoile, RER Charles-de-Gaulle-Étoile – Tel +33 (0)1 53 53 42 00

Senderens 9 pl de la Madeleine, Paris 8th – M° Madeleine, RER Auber – Tel +33 (0)1 42 65 22 90

Chardenoux 1 rue Jules-Vallès, Paris 11th – M° Charonne – Tel +33 (0)1 43 71 49 52

> Rising stars

Young French chefs who flaunt great dynamism and who are full of imagination are worth keeping an eye on! One example is Gilles Choukroun, chef at MBC (mint, basil, coriander) in the 17th arrondissement and the creator of the Générations.C association (C for cooking and cultures), an association formed of chefs who insist on the sharing and communication of skills and knowledge. There are other chefs who have just earned their first star and joined the honoured ranks of exceptional chefs. Talented and creative like Bertrand Grébaut (Agapé restaurant), Thomas Boullaut (Arôme) and Christophe Pelé (Bigarrade), their cooking displays astounding maturity. The capital has also attracted international chefs such as Juan Alberto Herráiz, originally from Valencia, who was recently awarded a Michelin star (Fogón), whilst William Ledeuil, whose Kitchen Galerie is also starred has created an offspring with the opening of Ze Kitchen Galerie Bis, already acclaimed by critics.

Fogon* 45 quai des Grands-Augustins, Paris 6th – M° Saint-Michel, RER Saint-Michel – Tel +33 (0)1 43 54 31 33

Ze Kitchen Galerie Bis rue des Grands-Augustins, Paris 6th – M° Saint-Michel, RER Saint-Michel
Tel +33 (0)1 46 33 00 85

Arôme* 3 rue Saint-Phillipe-du-Roule, Paris 8th – M° Saint-Philippe-du-Roule – Tel +33 (0)1 42 25 55 98

Agapé* 51 rue Jouffroy-d'Abbans, Paris 17th – M° Wagram, RER Pereire – Tel +33 (0)1 42 27 20 18

Bigarrade* 106 rue Nollet, Paris 17th – M° Place-de-Clichy – Tel +33 (0)1 42 26 01 02

MBC 4 rue de Débarcadère, Paris 17th – M° Porte-de-Maillet, RER Porte-Maillet – Tel +33 (0)1 45 72 22 55

> Luxury hotel restaurants

For some years now, luxury hotels have been seeking to open up their services to a wider clientele not residing at the hotel. Spas and the bars and lobbies of hotels have opened to the general public as well as their restaurants. The latter are particularly attractive in terms of price at lunchtime with fixed price menus of between 60 and 80 euros.

L'Espadon – Hôtel Ritz 15 pl Vendôme, Paris 1st – M° Opéra, RER Auber – Tel +33 (0)1 43 16 30 80

Meurice – Le Meurice 228 rue de Rivoli, Paris 1st – M° Tuileries – Tel +33 (0)1 44 58 10 55

Les Orchidées – Park Hyatt Paris-Vendôme 5 rue de la Paix, Paris 2nd – M° Opéra, RER Auber – Tel +33 (0)1 58 71 12 34

Alain Ducasse au Plaza Athénée 25 av Montaigne, Paris 8th – M° Alma-Marceau, RER Pont-de-l'Alma – Tel +33 (0)1 53 67 65 00

Le Baretto – Hôtel de Vigny 9-11 rue Balzac, Paris 8th – M° George-V, RER Charles-de-Gaulle-Étoile – Tel +33 (0)1 42 99 80 10

Le Bristol 112 rue du Faubourg-Saint-Honoré, Paris 8th – M° Saint-Philippe-du-Roule – Tel +33 (0)1 53 43 43 00

Le Cinq – Hôtel George V 31 av George-V, Paris 8th – M° George-V, RER Charles-de-Gaulle-Étoile – Tel +33 (0)1 49 52 70 00

Le Diane, hôtel Fouquet's Barrière 46 av George-V, Paris 8th – M° George-V, RER Charles-de-Gaulle-Étoile
Tel +33 (0)1 40 69 60 60

L'Obélisque – Hôtel de Crillon 4 rue Boissy-d'Anglas, Paris 8th – M° Concorde – Tel +33 (0)1 44 71 15 15

Restaurant de l'Hôtel de Sers 41 av Pierre-1er-de-Serbie, Paris 8th – M° George-V, RER Charles-de-Gaulle-Étoile
Tel +33 (0)1 53 23 75 75

Café Lumière – Hôtel Scribe 1 rue Scribe, Paris 9th – M° Opéra, RER Auber – Tel +33 (0)1 44 71 74 20

> French regional produce

Parisians, whether Parisians by birth or adoption, adore France's regional products and always enjoy an opportunity to rediscover the flavours of their childhood in the Dauphine, the Périgord, the Basque country, Brittany, or the Alsace ... For tourists, a gastronomic tour of Paris awaits them.

Aux Lyonnais 32 rue Saint-Marc, Paris 2nd – M° Richlieu-Drouot – Tel +33 (0)1 42 96 65 04

Ambassade d'Auvergne 22 rue du Grenier-Saint-Lazare, Paris 3rd – M° Rambuteau, RER Châtelet-Les-Halles
Tel +33 (0)1 42 72 31 22

Au Bascou 38 rue Réaumur, Paris 3rd – M° Arts-et-Métiers – Tel +33 (0)1 42 72 69 25

Breizh Café 109 rue Vieille-du-Temple, Paris 3rd – M° Saint-Sébastien-Froissart – Tel +33 (0)1 42 72 13 77

J'Go 4 rue Drouot, Paris 9th – M° Richlieu-Drouot – Tel +33 (0)1 40 22 09 09

Le Ch'ti Catalan 4 rue de Navarin, Paris 9th – M° Saint-Georges – Tel +33 (0)1 44 63 04 33

La Cabane à huîtres 4 rue Antoine-Bourdelle, Paris 15th – M° Falguière – Tel +33 (0)1 45 49 47 27

La Villa corse 164 bd de Grenelle, Paris 15th – M° Cambronne – Tel +33 (0)1 53 86 70 81

> World flavours

World cooking is present in a host of canteens, gastronomic restaurants and other light snack bars throughout the capital. Oth Sombath is a Thai restaurant recently established in Paris; the Chamarré Montmartre serves up flavours from the Indian Ocean, and at Helem the focus is on Lebanese cuisine. Some districts or streets are veritable cultural enclaves like the rue Sainte-Anne, where you will find the best of Japanese cooking,



the Latin Quarter and its Greek gastronomy, or the Passage Brady and its Indian restaurants. Fans looking for something rarer may be tempted by Blue Bayou, the only Cajun restaurant in Paris. And as world cooking restaurants continue to try out new ideas, lovers of Japanese cuisine have a new HQ in Paris, the Hokkaido restaurant, located on rue Chabonais, resists the trend of sushi and maki instead serving dishes such as ramen and gyoza.

Kunitoraya 39 rue Sainte-Anne, Paris 1st – M° Pyramides – Tel +33 (0)1 47 03 33 65

Yasube 9 rue Sainte-Anne, Paris 1st – M° Pyramides – Tel +33 (0)1 47 03 96 37

Helem 183 rue Saint-Denis, Paris 2nd – M° Étienne-Marcel, RER Châtelet-Les-Halles – www.new-helem.com

Hokkaido 14 rue Chabonais, Paris 2nd – M° Pyramides – Tel +33 (0)8 26 10 10 77

Chiario di Luna 8 rue de Jouy, Paris 4th – M° Pont-Marie – Tel +33 (0)1 42 78 38 66

Au Coco de Mer 34 bd Saint-Marcel, Paris 5th – M° Saint-Marcel – Tel +33 (0)1 47 07 06 64

Machu Picchu 9 rue Royer-Collard, Paris 5th – RER Luxembourg – Tel +33 (0)1 43 26 13 13

Mavrommatis 42 rue Daubenton, Paris 5th – M° Censier-Daubenton – Tel +33 (0)1 43 31 17 17

Asian 30 av George-V, Paris 8th – M° George-V, RER Charles-de-Gaulle-Étoile – www.asian.fr

Oth Sombath 184 rue du Faubourg-Saint-Honoré, Paris 8th – M° Madeleine, RER Auber – www.othsombath.com

Le Passage de Pondichéry 84 passage Brady, Paris 10th – M° Strasbourg-Saint-Denis – Tel +33 (0)1 53 34 63 10

Pooja 91 passage Brady, Paris 10th – M° Strasbourg-Saint-Denis – Tel +33 (0)1 48 24 00 83

Blue Bayou 111 rue Saint-Maur, Paris 11th – M° Parmentier – Tel +33 (0)1 43 55 87 21

Au petit Budapest 96 rue des Martyrs, Paris 18th – M° Abbesses – Tel +33 (0)1 46 06 10 34

Le Chamarré Montmartre 52 rue Lamarck, Paris 18th – M° Lamarck-Caulaincourt – www.chamarre-montmartre.com

> At the museum

It is now the rule, every renowned museum, foundation, or art centre has to have a restaurant befitting its status, because a feast for the eyes and a feast for the palate go hand in hand. The restaurant Le Point Éphémère or that of the Palais de Tokyo offer simple and quick options, ideal for a brief pause after visiting an exhibition. For a table at the restaurants at the Musée des Arts décoratifs and the Musée du Quai-Branly, Le Saut du loup the Mini Palais and Les Ombres, it is advisable to book in advance; the bill will come to around between €40 and €90 depending on your choice of meal. Museum restaurants are worth the detour: the atmosphere, the decoration and of course the food is equal to the reputation of the museums themselves.

Le Saut du loup 107 rue de Rivoli, Paris 1st – M° Tuileries – Tel +33 (0)1 42 25 49 55

Le Georges at the Centre Pompidou 19 rue Beaubourg, Paris 4th – M° Rambuteau, RER Châtelet-Les-Halles
Tel +33 (0)1 44 78 47 99

Restaurant La Baleine at the Jardin des Plantes 47 rue Cuvier, Paris 5th – M° Gare-d'Austerlitz, RER Gare-d'Austerlitz
Tel +33 (0)1 40 79 80 72

Le Jardin de Varenne, Musée Rodin 79 rue de Varenne, Paris 7th – M° Varenne – Tel +33 (0)1 45 50 42 34

Restaurant of the Musée d'Orsay 1 rue de la Légion d'Honneur, Paris 7th – RER Musée-d'Orsay – www.musee-orsay.fr

Les Ombres 37 quai Branly portail Debilly, Paris 7th – M° Bir-Hakeim, RER Champ-de-Mars-Tour-Eiffel – Tel +33 (0)1 47 53 68 00

Le Jardin du Petit Palais av Winston-Churchill, Paris 8th – M° Champs-Élysées-Clemenceau, RER Invalides
www.petitpalais.paris.fr

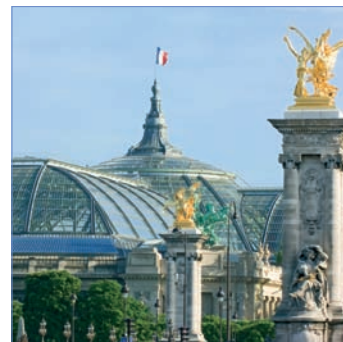
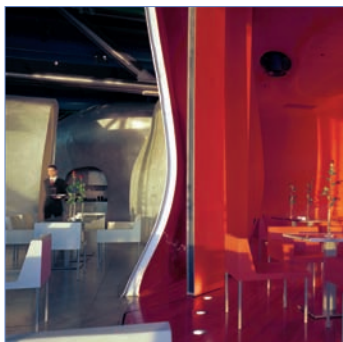
Mini Palais, Grand Palais perron Alexandre-III, av Winston-Churchill, Paris 8th – M° Champs-Élysées-Clemenceau, RER Invalides – Tel +33 (0)1 42 56 42 42

Le Point Éphémère 186-200 quai de Valmy, Paris 10th – M° Jaurès – Tel +33 (0)1 40 34 02 48

Restaurant of the Maison rouge – Fondation Antoine-de-Galbert 10 bd de la Bastille, Paris 12th – M° Quai-de-la-Rapée, RER Gare-de-Lyon – www.lamaisonrouge.org

Café Carlu at the Cité de l'architecture et du patrimoine 1 pl du Trocadéro, Paris 16th – M° Trocadéro, RER Champ-de-Mars – Tour-Eiffel – Tel +33 (0)1 53 70 96 65

Tokyo Eat at the Palais de Tokyo 13 av du Président-Wilson, Paris 16th – M° Iéna – Tel +33 (0)1 47 20 00 29
www.palaisdetokyo.com



> Winter gardens

Although November is not a very sunny month, courtyards, indoor gardens and covered patios brighten spirits and light up the food. Among the most deluxe is La Cour Jardin at the Hôtel Plaza Athénée, with its Virginia creeper and pelargoniums colour-coordinated with blinds and sun umbrellas. In a more luxuriant style, Le Jardin d'Ivy in rue Mouffetard is a delightful sight with its abundance of greenery and flowers.

Le Jardin d'Ivy 75 rue Mouffetard, Paris 5th – M° Place-Monge – Tel +33 (0)1 47 07 19 29

La Cour Jardin – Hôtel Plaza Athénée 25 av Montaigne, Paris 8th – M° Alma-Marceau, RER Pont-de-l'Alma – Tel +33 (0)1 53 67 66 02

Bistro des Dames 18 rue des Dames, Paris 17th – M° Place-de-Clichy – Tel +33 (0)1 45 22 13 42

Le Sud 91 bd Gouvion-Saint-Cyr, Paris 17th – M° Porte-Maillot, RER Porte-Maillot – Tel +33 (0)8 26 10 04 77

Le Square 227 bis rue Marcadet, Paris 18th – M° Guy-Môquet – Tel +33 (0)1 53 11 08 41

> Crêpes, a popular speciality

A speciality of Brittany, the region in the west of France, crêpes can be enjoyed in many restaurants in the capital. Some streets are even devoted to them, like the rue de Montparnasse and the rue d'Odessa in the 14th arrondissement. For crêpes that are innovative and audacious, take a trip to Breizh Café, located in the Marais.

Le Cap Breton 12 rue Monsigny, Paris 2nd – M° Quatre-Septembre, RER Auber
Tel +33 (0)1 42 96 41 78

Breizh Café 109 rue Vieille-du-Temple, Paris 3rd – M° Saint-Sébastien-Froissart
Tel +33 (0)1 42 72 13 77

La Cour aux Crêpes 27 rue Galande, Paris 5th – M° Maubert-Mutualité
Tel +33 (0)1 43 25 45 00

Rue Saint-André-des-Arts, Paris 6th – M° Saint-Michel/Odéon

Le Chalet du 8° 8 rue du Commandant-Rivière, Paris 8th – M° Saint-Philippe-du-Roule
Tel +33 (0)1 45 61 18 10

Rue du Montparnasse et rue d'Odessa, Paris 14th – M° Montparnasse-Bienvenue



> Bistros and wine bars

Parisian bistros and wine bars are as popular as ever with the lasting appeal of their wooden chairs, the burnished counter and the menu du jour written on the blackboard.

Chez Denise, at La Tour Monthléry 5 rue des Prouvaires, Paris 1st – M° Les-Halles, RER Châtelet-Les-Halles – Tel +33 (0)1 42 36 21 82

L'Ardoise 28 rue du Mont-Thabor, Paris 1st – M° Tuileries – Tel +33 (0)1 42 96 28 18

Le Trumilou 84 quai de l'Hôtel-de-Ville, Paris 4th – M° Pont-Marie
Tel +33 (0)1 42 77 63 98

L'Epi Dupin 11 rue Dupin, Paris 6th – M° Sèvres-Babylone – Tel +33 (0)1 42 22 64 56

L'Affriolé 17 rue Malar, Paris 7th – M° Alma-Marceau, RER Pont-de-l'Alma
Tel +33 (0)1 44 18 31 33

Velly 52 rue Lamartine, Paris 9th – M° Notre-Dame-de-Lorette – Tel +33 (0)1 48 78 60 05

♥ **L'Autre Café** 62 rue Jean-Pierre-Timbaud, Paris 11th – M° Parmentier – www.lautrecafe.com

Jadis 208 rue de la Croix-Nivert, Paris 15th – M° Convention – Tel +33 (0)1 45 57 73 20

And also: Le Bistrot du Peintre, Les Fous d'En Face, Le Petit Pontoise, Le Petit Verdot, Georgette, Au Vieux Chêne, Chez Ramulaud, Les Bombis, L'Ourcine, De Bouche à Oreille, Le Dirigeable, Le Père Claude, Aux Marches du Palais, Le Stella, Le Bistro des Dames ...



> Gourmet promenades

Several agencies offer guided gastronomic walks "market gourmets", etc. where tasting is an essential part of the outing! A tour of the capital with your taste buds ... A great way of discovering a place and its culture.

Classic Walks of Paris – classicwalksparis.com

Meeting the French – www.meetingthefrench.com

Paris Sweet Paris – www.parissweetparis.com

Promenade des Sens – www.promenade-des-sens.fr

Succulent Paris – www.succulent-paris.com



GOURMET SHOPPING

> De luxe pâtisserie

A great French speciality, gourmet pâtisserie is one of the flagships of Parisian gastronomy. Among the great names are Ladurée, Dalloyau, Gérard Mulot and Pierre Hermé. The main shops are usually located in central areas of the capital (in the 1st, 6th, 7th and 8th arrondissements) but you can also sample their delights in their shops in local areas. Essential tasting are the maracuja (passion-fruit macaroons at Ladurée or "beurre sale" at Pierre Hermé, among so many other flavours.



La chocolaterie de Jacques Génin 133 rue de Turenne, Paris 3rd – M° Filles-du-Calvaire – Tel +33 (0)1 45 77 29 01

Gérard Mulot 76 rue de Seine, Paris 6th – M° Odéon – Tel +33 (0)1 43 26 85 77 – [www.gerard-mulot.com](#)

Dalloyau 101 rue du Faubourg-Saint-Honoré, Paris 8th – M° Saint-Philippe-du-Roule – [www.dalloyau.fr](#)

Fauchon 26 pl de la Madeleine, Paris 8th – M° Madeleine, RER Auber – [www.fauchon.com](#)

Ladurée 75 av des Champs-Élysées, Paris 8th – M° Franklin-Roosevelt, RER Charles-de-Gaulle-Étoile – [www.laduree.com](#)

Patrick Roger 199 rue du Faubourg-Saint-Honoré, Paris 8th – M° Ternes, RER Charles-de-Gaulle-Étoile – [www.patrickroger.com](#)

NEW! Pierre Hermé 16 av Paul-Doumer, Paris 16th – M° La Muette, RER Boulainvilliers – [www.pierreherme.com](#)

> Delicatessen

The place to go for high-quality shopping. On sale are all the best fresh products for world-flavour cuisine. The big department stores are at the helm of this trend with magnificently well-stocked displays at La Grande Epicerie de Paris and Lafayette Gourmet. There is even a shop specializing in caviar! Not forgetting major delicatessen stores like Fauchon and Hédiard.



Le Comptoir de la Gastronomie 34 rue Montmartre, Paris 1st – M° Étienne-Marcel, RER Châtelet-Les-Halles – Tel +33 (0)1 42 33 31 32

Boutique Valette Foie Gras 38 rue de Bourgogne, Paris 7th – M° Varenne – Tel +33 (0)1 44 18 02 65

La Grande Epicerie du Bon Marché 38 rue de Sèvres, Paris 7th – M° Sèvres-Babylone – [www.lagrandeepicerie.fr](#)

Caviar House and Prunier 15 pl de la Madeleine, Paris 8th – M° Madeleine, RER Auber – Tel +33 (0)1 47 42 98 98

Fauchon 30 pl de la Madeleine, Paris 8th – M° Madeleine, RER Auber – Tel +33 (0)1 47 42 60 11

Hédiard 21 pl de la Madeleine, Paris 8th – M° Madeleine, RER Auber – Tel +33 (0)1 43 12 88 88

Lafayette Gourmet 40 bd Haussmann, Paris 9th – M° Chaussée-d'Antin, RER Auber – [www.galerielafayette.com](#)

« Luxe et gourmandises » at Printemps Haussmann (2nd floor) 64 bd Haussmann, Paris 9th – M° Havre-Caumartin, RER Auber – Tel +33 (0)1 42 82 50 00

La Boutique Gourmande 14 rue de l'Amiral-Mouchez, Paris 14th – M° Glacière, RER Cité-Universitaire – Tel +33 (0)1 53 80 00 69

Bio Prestige 92 bd des Batignolles, Paris 17th – M° Villiers – Tel +33 (0)1 45 22 53 52

> The best wine merchants

They are the ambassadors of French wine in Paris. Julien de Savignac offers up vintages that are regularly praised by the best guidebooks, and organizes weekly Friday and Saturday meetings with wine growers. As for the Espace Nicolas Feuillatte designed by Christian Ghion, it provides an ultra contemporary setting for champagne tastings.

Le Garde-Robe rue de l'Arbre-Sec, Paris 1st – M° Louvre-Rivoli – Tel +33 (0)1 49 26 90 60

Cave Legrand 1 rue de la Banque, Paris 2nd – M° Bourse – Tel +33 (0)1 42 60 07 12

Julien de Savignac 73 rue Saint-Antoine, Paris 4th – M° Saint-Paul – Tel +33 (0)1 44 54 04 40

Caves Augé 116 bd Haussmann, Paris 8th – M° Saint-Augustin, RER Haussmann-Saint-Lazare -Tel +33 (0)1 45 22 16 97

Espace Nicolas Feuillatte 254 rue du Faubourg-Saint-Honoré, Paris 8th – M° Ternes, RER Charles-de-Gaulle-Étoile
[www.feuillelatte.com](#)

Les Crus du soleil 21 rue d'Aligre, Paris 12th – M° Ledru-Rollin – [www.crusdusoleil.fr](#)

Le Casier à vin 51-53 rue Olivier-de-Serres, Paris 15th – M° Convention – Tel +33 (0)1 45 33 36 80

La Cave des Abbesses 34 rue des Abbesses, Paris 18th – M° Abbesses – Tel + 33 1(0) 42 52 81 54

> A cup of tea

With historic shops, new arrivals, those specializing in Japanese tea, and more, Paris gives pride of place to this drink which is popular throughout the world according to the different customs of each culture. Grands crus, perfumed, green, or black teas ... not forgetting associated utensils, recipients, etc. In some establishments, the drinking of tea is accompanied by a cake, like at the Lutétia or Meurice which have cake trolleys, and there are macarons and other cakes at Carette or at the Maison du thé at the Scribe hotel.

1T, hôtel Scribe 1 rue Scribe, Paris 1st – M° Opéra, RER Auber

Le Meurice 228 rue de Rivoli, Paris 1st – M° Tuileries – [www.meuricehotel.com](#)

Dammann 15 pl des Vosges, Paris 4th – M° Saint-Paul – [www.dammann.fr](#)

Mariage Frères 30 rue du Bourg-Tibourg, Paris 4th – M° Saint-Paul – [www.mariagefreres.com](#)

Jugetsudo 85 rue de Seine, Paris 6th – M° Mabillon – Tel +33 (0)1 46 33 30 76 – [www.jugetsudo.fr](#)

Kusmi Tea 56 rue de Seine, Paris 6th – M° Mabillon – [www.kusmitea.com](#)

Palais du Thé (and 4 other addresses) 61 rue du Cherche-Midi, Paris 6th – M° Saint-Placide – [www.palaisdesthes.com](#)

Le Lutétia 45 bd Raspail, Paris 7th – M° Rue-du-Bac – [www.lutetia-paris.com](#)

Chajin 24 rue Pasquier, Paris 8th – M° Saint-Augustin, RER Haussmann-Saint-Lazare – [www.chajin-online.com](#)

L'Empire des Thés (and 2 other addresses) 8 rue de la Chaussée-d'Antin, Paris 9th – M° Opéra, RER Auber
[www.empiredesthes.fr](#)

Tamayura 83 rue Fondary, Paris 15th – M° Avenue-Émile-Zola – [www.tamayura.fr](#)

Carette 4 pl du Trocadéro, Paris 16th – M° Trocadéro, RER Champ-de-Mars-Tour-Eiffel – [www.carette-paris.com](#)



> Ice cream makers

Throughout the year, and especially in warm weather, Parisian ice cream makers offer a real treat. People flock to discover new flavours at the Maison Berthillon, a reference on the subject, ice creams with 0%-fat yoghurt at Mÿberry, generous portions at Amorino, tubs at Häagen Dazs, etc. Fans of Grom, the Italian ice cream maker can now enjoy his traditional ice creams on the Left Bank in his store on rue de Seine.

Café Scoop 154 rue Saint-Honoré, Paris 1st – M° Louvre-Rivoli – Tel +33 (0)1 42 60 31 84

♥ **Amorino** 47 rue Saint-Louis-en-l'Île, Paris 4th – M° Pont-Marie – [www.amorino.fr](#)

Berthillon 29 rue Saint-Louis-en-l'Île, Paris 4th – M° Pont-Marie

Tel +33 (0)1 43 54 31 61 – [www.berthillon.fr](#)

Mÿberry 25 rue Vieille-du-Temple, Paris 4th – M° Saint-Paul, RER Châtelet-Les-Halles
[www.myberry.eu](#)

Ben & Jerry's 1 rue du Four, Paris 6th – M° Mabillon – [www.benjerry.fr](#)

Christian Constant 37 rue d'Assas, Paris 6th – M° Saint-Placide – Tel +33 (0)1 53 63 15 15

Grom 81 rue de Seine, Paris 6th – M° Mabillon – Tel +33 (0)1 40 46 92 60 – [www.grom.fr](#)

Häagen Dazs 49 av des Champs-Élysées, Paris 8th – M° Franklin-Roosevelt, RER Charles-de-Gaulle-Étoile
Tel +33 (0)1 53 77 68 68

Raimo Glacier 59-61 bd de Reuilly, Paris 12th – M° Daumesnil – [www.raimo.fr](#)

La Tropicale 180 bd Vincent-Auriol, Paris 13th – M° Place-d'Italie – [www.latropicaleglacier.com](#)



> Parisian market stalls

Parisian markets vie for business boasting stalls full of fresh fruit and vegetables, fish, meat, and other specialities. There are literally dozens of them in each district of the French capital.

Information on: [www.paris.fr](#)

HERE AND NOW!

> Long live the snack!

If there is one meal of the day that has the reputation of being a gourmet one, it is indeed the afternoon snack known as a "goûter" in French. And the current trend is for favourite snacks from our childhood — hot chocolate, biscuits, traditional cakes and Viennese pastries: traditional snacks! In Paris, numerous places offer snacking pleasure mixing nostalgia and delicious flavours. The first stop is the famous Pâtisserie des rêves which as well as being a delight



for the eyes with its bright and stylish decor offers prestigious sweets: mille-feuilles with patisserie cream, seasonal tarts, brioches, chocolate or coffee eclairs, etc. Another success is the collaboration between Ladurée and Yannick Alléno, the Chef at the Meurice: croissants and pains au chocolat, with more chocolate than ever, and a chocolate baguette. Visit the Dali, restaurant at the Meurice, but also the Ladurée stores to taste these exquisite Viennese pastries. If you like tarts then the Tartes Klugers offer an impressive selection, playing on a combination of flavours: Granny Smith and coconut, rhubarb and rice pudding ... there is something for all tastes, and even savoury options. At Hélène Darroze's restaurant, you can taste the Thé d'Hélène (Helen's tea), a choice of cakes, scones and macaroons. Flavours from afar are offered at Stübli, a temple of Austrian and German specialities. Lastly, for a simple, trendy snack, the Colette Bar à eau is ideal. Presenting a large choice of waters, it also offers light cakes like the cheesecake 0%, for a guaranteed detox.

Colette Bar à eau 213 rue Saint-Honoré, Paris 1st – M° Tuileries – Tel +33 (0) 1 55 35 33 90 – www.colette.fr

Le Dali 228 rue de Rivoli, Paris 1st – M° Tuileries – www.lemeurice.com

Tartes Kluger 6 rue de Forez, Paris 3rd – M° Filles-du-Calvaire – www.tarteskluger.com

Le restaurant d'Hélène Darroze – Le Salon 4 rue d'Assas, Paris 6th – M° Sèvres-Babylone – www.helenedarroze.com

La Pâtisserie des rêves 93 rue du Bac, Paris 7th – M° Rue-du-Bac – www.lapatisseriedesreves.com

Ladurée 75 av des Champs-Élysées, Paris 8th – M° Franklin-Roosevelt, RER Charles-de-Gaulle-Étoile – www.laduree.fr

Le Stübli 11 rue Poncelet, Paris 17th – M° Ternes, RER Charles-de-Gaulle-Étoile – Tel +33 (0)1 42 27 81 86

> Cocktail crazy

What drink could be more gourmet than a cocktail? Cocktails mix flavours to satisfy all tastes. And what's more, it is a rapidly growing trend! Concocted by the best barmen in the capital, they are full of surprises, sometimes alcoholic, sometimes fruity, frosted, ice-cold and at times very gourmet. Numerous bars offer menus that change according to seasons and trends. For those who want to learn how to make cocktails themselves, lessons take place at the Atelier des chefs, the Académie des cinq sens or even in the bars at the Park Hyatt and the Ritz hotel.

Le Why Paris 60 rue Jean-Jacques-Rousseau, Paris 1st – M° Les Halles, RER Châtelet-Les-Halles – www.whyparis.fr

The bar of the Édouard 7 39 av de l'Opéra, Paris 2nd – M° Opéra, RER Auber – www.edouard7hotel.com

Experimental Cocktail Club 37 rue Saint-Sauveur, Paris 2nd – M° Sentier – www.experimentalcocktailclub.com

Hôtel Ritz 15 pl Vendôme, Paris 2nd – M° Opéra, RER Auber – www.ritzparis.com

Park Hyatt 5 rue de la Paix, Paris 2nd – M° Opéra, RER Auber – Tel +33 (0)1 58 71 10 31

Pin'Up 13 rue Tiquetonne, Paris 2nd – M° Étienne-Marcel, RER Châtelet-Les-Halles – Tel +33 (0)1 42 33 04 86

The bar of the Hôtel Murano 13 bd du Temple, Paris 3rd – M° Filles-du-Calvaire – www.muranoresort.com

The Prescription Cocktail Club 23 rue Mazarine, Paris 6th – M° Odéon, RER Saint-Michel – Tel +33 (0)1 46 34 67 73

The Académie des cinq sens 25 rue Royale, Paris 8th – M° Madeleine, RER Auber – www.academieincinqsens.com

The Atelier des chefs 10 rue de Penthièvre, Paris 8th – M° Miromesnil – www.atelierdeschefs.com



The bar of the Éclaireur 10 rue Boissy-d'Anglas, Paris 8th – M° Concorde – www.leclaireur.com

The Drugstore Publicis 133 av des Champs-Élysées, Paris 8th – M° Charles-de-Gaulle-Étoile, RER Charles-de-Gaulle-Étoile
www.publicisdrugstore.com

Le Forum 4 bd Maiesherbes, Paris 8th – M° Monceau – www.bar-le-forum.com

The bar of the Hôtel Concorde Lafayette 3 pl du Général-Koenig, Paris 17th – M° Porte-Maillot, RER Porte-Maillot
www.lafayette.concorde-hotels.fr

The Ice bar at the Kube 1/5 passage Ruelle, Paris 18th – M° La Chapelle, RER Gare-du-Nord – www.kubehotel.com

> Salad bars and soup bars

Who said that gourmet and healthy cooking can't go together? The phenomenon of salad bars and soup bars is on the rise in the capital. This new genre of restaurants is flourishing all over Paris and relies on a simple concept: a wide choice of fresh vegetables, a personalized choice (clients often compose their own meal even sometimes choosing the ingredients to make up their soup or salad) and the possibility to either "take away" or "eat in". With the current trend for snacking in mind, these restaurants advocate healthy yet always trendy cuisine. Lunches of salads, soups and wraps have thus taken over, in winter as well as summer. So, are you ready to swap the classic baguette sandwich for a takeaway soup?

Jour 29 rue du Louvre, Paris 2nd – M° Sentier – www.jour.fr

Salad bar Green 81 rue Miromesnil, Paris 8th – M° Villiers – www.greenisbetter.fr

Ankka 24 rue de la Boétie, Paris 8th – M° Miromesnil – www.ankka.fr

Soupifrutti 1 rue Alexandre-Parodi, Paris 10th – M° Louis-Blanc – www.soupifrutti.com

Le Bar à Soupes 33 rue de Charonne, Paris 11th – M° Ledru-Rollin – www.lebarasoupes.com

> Concept eating

In the mood to experience a new dimension in dining? Some restaurants propose innovative ideas: eating in the dark "dans le noir" for a heightening of the senses, or, joining a picnic on the banks of the Canal Saint Martin, where Pink Flamingo delivers pizza orders to those sporting the tell-tale sign – a bright pink balloon. The Pink Flamingo Marais restaurant even offers the chance to eat your pizza onboard a van facing the restaurant. Then there is dining while reclining at the Mum Sabai or aboard a former railway carriage from the Orient Express (Wagon bleu), have a feast with a medieval menu (Le Jardin du Graal), play the chef for family or friends (L'Atelier des chefs or La table de Claire), eat « a balance meal » in a restaurant where everything is the same price (Le Café banal), or simply tickle your taste buds at a web-restaurant just for single people (Love Connection Café). The list is endless ...



Love Connection Café 46 rue d'Argout, Paris 2nd – M° Sentier – Tel +33 (0)1 40 28 12 20

Le Pink Flamingo 105 rue Vieille-du-Temple, Paris 3rd – M° Saint-Sébastien-Froissart – Tel +33 (0)1 42 71 28 20

Dans le noir 51 rue Quincampoix, Paris 4th – M° Rambuteau, RER Châtelet-Les-Halles – Tel +33 (0)1 42 77 98 04

Le Café banal 39 bd de Port-Royal, Paris 5th – M° Gobelins – Tel +33 (0)1 43 31 27 39

Durandal 32 bd de l'Hôpital, Paris 5th – M° Saint-Marcel – Tel +33 (0)1 45 35 39 20

Mum Sabai 5 rue Bernard-Palissy, Paris 6th – M° Saint-Germain-des-Prés – Tel +33 (0)1 42 22 14 40

L'Atelier des chefs 10 rue de Penthièvre, Paris 8th – M° Miromesnil – Tel +33 (0)1 53 30 05 82

La table de Claire 30 rue Émile-Lepeu, Paris 11th – M° Charonne – Tel +33 (0)1 43 70 59 74

Le Jardin du Graal 29 rue des Trois-Bornes, Paris 11th – M° Parmentier – Tel +33 (0)1 43 14 98 91

Wagon bleu 7 rue Boursault, Paris 17th – M° Rome – Tel +33 (0)1 45 22 35 25

> Gastronomy for the body and soul!

In Paris, it is good taste to combine food for the body and mind, fork in one hand and a book in the other. Along with the day's menu and the wine menu, books have a privileged spot on the shelves ready to quench the literary thirst of the clientele. Why not dip into "Le Rouge et le Noir" by Stendhal while waiting for your lunch guest, or start with "Sparkling cyanide" by Agatha Christie during the aperitif? The capital's several literary restaurants provide you with a warm welcome. Sometimes special evenings are organized, where an author talks about his work; and poets come to recite or sing their works.

L'Autre Parnasse 1 rue de la Grande-Chaumière, Paris 6th – M° Vavin, RER Denfert-Rochereau – Tel +33 (0)1 43 54 98 98

Les Editeurs 4 carrefour de l'Odéon, Paris 6th – M° Odéon, RER Saint-Michel

Tel +33 (0)1 43 26 67 76

Le Club des poètes 30 rue de Bourgogne, Paris 7th – M° Varenne – Tel +33 (0)1 47 05 06 03

L'Ogre à plumes 49-51 rue Jean-Pierre-Timbaud, Paris 11th – M° Parmentier – Tel +33 (0)1 48 06 64 39

La Maroquinerie 23 rue Boyer, Paris 20th – M° Ménilmontant – Tel +33 (0)1 40 33 30 60

> Art and gastronomy

A visit to a restaurant is an opportunity for contemplation, in particular when there is art on show, or when a restaurant pays a visit to an artists' residence. Other places like Mains d'œuvres create a dialogue between images and flavours. This association seeks to promote contemporary techniques in visual art and multimedia by using residences, at the heart of which is Le Resto, and its creative cooking.

Le Lucernaire 53 rue Notre-Dame-des-Champs, Paris 6th – M° Notre-Dame-des-Champs – Tel +33 (0)1 45 48 91 10

♥ **L'Entrepôt** 7-9 rue Francis-de-Pressensé, Paris 14th – M° Pernety – www.lentrepot.fr

Le Resto – Association Mains d'œuvres 1 rue Charles-Garnier, 93400 Saint-Ouen – M° Garibaldi – Tel +33 (0)1 40 11 25 25

> Wine tasting

Courses in oenology run throughout the year and are the perfect guide to how to taste and enjoy wine. From the "legs" to the "body" of the wine, from its "bouquet" to its "colour", you will learn how to appreciate this divine drink even more. You can also enjoy wine in the French capital's best wine bars like the Café de la nouvelle mairie behind the Panthéon (5th), the Verre volé (10th) or La Crémierie (6th). The custom of spitting out wine after tasting is not practised here as the wine merchants, also restaurateurs, will serve you food to accompany their favourite wine.

Café de la Nouvelle Mairie 19 rue des Fossés-Saint-Jacques, Paris 5th – M° Place-Monge, RER Luxembourg – Tel +33 (0)1 44 07 04 41

De Vinis Illustribus 48 rue de la Montagne-Sainte-Geneviève, Paris 5th – M° Cardinal-Lemoine – Tel +33 (0)1 43 36 12 12 – www.devinis.fr

La Crémierie 9 rue des Quatre-Vents, Paris 6th – M° Odéon, RER Saint-Michel – Tel +33 (0)1 43 54 99 30

Ecole du vin de Paris 99-103 rue de Sèvres, Paris 6th – M° Vaneau – www.ecole-du-vin.fr

Le Verre Volé 67 rue de Lancry, Paris 10th – M° Jacques-Bonsergent – Tel +33 (0)1 48 03 17 34

L'Atelier des sens – www.atelier-des-sens.com

Ô Château, Le Wine loft – www.o-chateau.com

Œnodyssée – www.oenodyssee.fr



NOT FORGETTING ...

> Chefs and stars

It is a bit like the Césars at the Cannes film festival or the Oscars at Hollywood; the list of starred chefs established by the famous Michelin guide is the gastronomic event of the year and is a reference for gourmets throughout the world. Out of sixty-five starred chefs in Paris, there are no less than ten restaurants with three stars, including The Meurice, L'Astrance, The Pré Catelan, The Arpège and The Bristol (a new addition), 14 "two-star" including L'Atelier with Joël Robuchon and The Espadon (a new addition), and 41 "one-star", including Ze Kitchen Galerie, the Japanese restaurant Aida, and Il Vino with Enrico Bernardo.

Le Meurice*, chef Yannick Alleno** 228 rue de Rivoli, Paris 1st – M° Tuileries – Tel +33 (0)1 44 58 10 55

Ze Kitchen Galerie*, chef William Ledeuil 4 rue des Grands-Augustins, Paris 6th – M° Saint-Michel, RER Saint-Michel
www.zekitchengalerie.fr

Aida*, chef Koji Aida 1 rue Pierre-Leroux, Paris 7th – M° Vaneau

Arpège*, chef Alain Passard** 84 rue de Varenne, Paris 7th – M° Varenne – Tel +33 (0)1 47 05 09 06

Auguste*, chef Gaël Orioux 54 rue de Bourgogne, Paris 7th – M° Varenne – Tel +33 (0)1 45 51 61 09

Les Fables de La Fontaine*, chef Christian Constant 131 rue Saint-Dominique, Paris 7th – M° École-Militaire, RER Pont-de-l'Alma – Tel +33 (0)1 44 18 37 55

Il Vino, chef Davide Barilone 13 bd de la Tour-Maubourg, Paris 7th – M° Invalides, RER Invalides
www.ilvinobyenricobernardo.com

Bristol*, chef Éric Fréchon** 112 rue Faubourg-Saint-Honoré, Paris 8th – M° Saint-Philippe-du-Roule – Tel +33 (0)1 53 43 43 00

Dominique Bouchet, chef Dominique Bouchet 11 rue Treilhard, Paris 8th – M° Miromesnil – Tel +33 (0)1 45 61 09 46

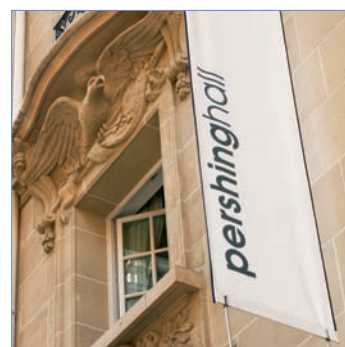
L'Astrance*, chef Stéphane Gaborieau** 4 rue Beethoven, Paris 16th – M° Passy – Tel +33 (0)1 40 50 84 40

Le Pré Catelan*, chef Frédéric Anton** bois de Boulogne, route de Suresnes, Paris 16th – M° Porte-d'Auteuil
Tel +33 (0)1 44 14 41 14

Bath's*, chef Jean-Yves Bath 25 rue Bayen, Paris 17th – M° Ternes, RER Charles-de-Gaulle-Étoile – Tel +33 (0)1 45 74 74 74

> Where to have brunch?

Paris has a great choice of places for Sunday brunch, and something to please everyone with an eclectic line-up: typically English at The Tea Caddy, with eggs on the menu cooked according to your taste, organic at L'Aromatik, artistic at the cafe at the Musée Jacquemart-André, gastronomic at the Comptoir ... not forgetting the brunch at Pershing Hall, served on the patio opposite the vertiginous vertical garden. Looking for an "at the farm" style brunch? This is also possible in Paris at Coco&Co where the wood decor and beams evoke the countryside and the chicken coop is a great finishing-touch. Offering eggs cooked any way you want them, muffins and bacon, the restaurant is a real breath of fresh air.



Comptoir 37 rue Berger, Paris 1st – M° Les Halles, RER Châtelet-Les-Halles
www.comptoirparis.com

The Tea Caddy 14 rue Saint-Julien-le-Pauvre, Paris 5th – M° Cluny-La Sorbonne, RER Saint-Michel – www.the-tea-caddy.com

Coco&Co 11 rue Bernard-Palissy, Paris 6th – M° Saint-Germain-des-Prés – www.cocoandco.fr

L'Atelier Renault 53 av des Champs-Élysées, Paris 8th – M° Franklin-Roosevelt, RER Charles-de-Gaulle-Étoile
www.atelier.renault.com

Café Jacquemart-André 158 bd Haussmann, Paris 8th – M° Miromesnil – www.musee-jacquemart-andre.com

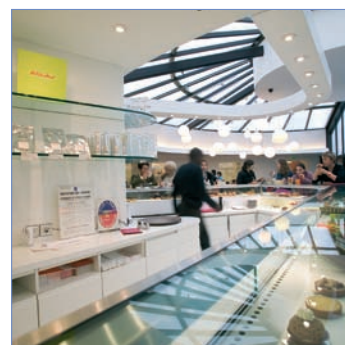
Pershing Hall 49 rue Pierre-Charron, Paris 8th – M° George-V, RER Charles-de-Gaulle-Étoile – www.pershinghall.com

L'Aromatik 7 rue Jean-Baptiste-Pigalle, Paris 9th – M° Pigalle – www.laromatik.com

Mems 1 rue de Marseille, Paris 10th – M° Jacques-Bonsergent – www.restomems.fr

> Learn to cook

Cookery workshops are on the up and up and take the wraps off the secrets of the top chefs. They are highly popular with the public, eager to master recipes with which to impress dinner guests. There are of course the great classics, Alain Ducasse, Lenôtre, Le Ritz Escoffier and Le Cordon bleu, but also smaller packages within everyone's grasp, including for children like at Fraîch'attitude. The Atelier Guy Martin now also offers lessons designed for professionals as well as amateurs. And the more daring could try "cook dating", a concept adapted from the highly popular "speed dating".



Arômes et Saveurs – www.saveurs-aromes.com

Cours de cuisine Olivier Berté – www.coursdecuisineparis.com

Écoles de cuisine Alain Ducasse – www.atelier-gastronomique.com

Fraîch'Attitude – www.cuisinefraichattitude.com

Guy Martin Atelier – www.atelierguymartin.com

Pavillon Lenôtre – www.lenotre.fr

L'Atelier de Fred – www.latelierdefred.com

L'Atelier des Chefs – www.atelierdeschefs.com

Le Cordon Bleu – www.lcbparis.com

Le Ritz Escoffier – www.ritzparis.com

> Traditional brasseries

These typically Parisian restaurants with their inimitable charm are perpetual purveyors of traditional French dishes. Brasseries cultivate the spirit of art deco and each have a story to tell, of writers, great men or revolutionary souls.

Au pied de cochon 6 rue Coquillière, Paris 1st – M° Les Halles, RER Châtelet-Les-Halles – Tel +33 (0)1 40 13 77 00

Le Vaudeville 29 rue Vivienne, Paris 2nd – M° Bourse – Tel +33 (0)1 40 20 04 62

Bofinger 7 rue de la Bastille, Paris 4th – M° Bastille – Tel +33 (0)1 42 72 87 82

La Closerie des lilas 171 bd du Montparnasse, Paris 6th – M° Port-Royal – Tel +33 (0)1 40 51 34 50

Le Procope 13 rue de l'Ancienne-Comédie, Paris 6th – M° Odéon, RER Saint-Michel – Tel +33 (0)1 40 46 79 00

Chez Chartier 7 rue du Faubourg-Montmartre, Paris 9th – M° Grands-Boulevards – Tel +33 (0)1 47 70 86 29

Brasserie Flo 7 cour des Petites-Ecuries (entry via 63 rue du Faubourg-Saint-Denis), Paris 10th – M° Château-d'Eau – Tel +33 (0)1 47 70 13 59

La Coupole 102 bd du Montparnasse, Paris 14th – M° Vavin, RER Denfert-Rochereau – Tel +33 (0)1 43 20 14 20

Le Dôme 108 bd du Montparnasse, Paris 14th – M° Vavin, RER Denfert-Rochereau – Tel +33 (0)1 43 35 25 81



GREAT GOURMET IDEAS

> Free restaurants!

Did you know that some restaurants offer their customers free meals? On certain evenings of the week, especially at the weekend, customers are served free couscous if you have drinks in the following establishments ... A great occasion to have a night out and a meal with friends for a few euros!

La Cordonnerie 142 rue Saint-Denis, Paris 2nd – M° Etienne-Marcel – Tel +33 (0)1 40 28 95 35

Le Bouillon Belge 6 rue Planchat, Paris 20th – M° Avron – Tel +33 (0)1 43 70 41 03

Le Grenier 152 rue Oberkampf, Paris 11th – M° Ménilmontant – Tel +33 (0)1 48 05 13 52

Le Tribal Café 3 rue des Petites Écuries, Paris 10th – M° Château d'Eau – Tel +33 (0)1 47 70 57 08

> The loveliest terraces

It is no fun eating indoors in warm weather. Outdoor eating is more fun, festive and romantic. Restaurateurs set up tables and chairs outdoors, and streets look like huge dining rooms. Here are some of the loveliest terraces to dine out on either for their special atmosphere or for their wonderful views of Paris.

Les Ombres Musée du Quai-Branly 27, quai Branly, Paris 7th – M° Alma-Marceau – Tel +33 (0)1 47 53 68 00
www.lesombres-restaurant.com

Chez Francis 7 place de l'Alma, Paris 8th – M° Alma Marceau – Tel +33 (0)1 47 20 86 83 – www.chezfrancis-restaurant.com

Le Bristol 112, rue du Faubourg Saint Honoré, Paris 8th – M° Miromesnil – Tel +33 (0)1 53 43 43 00 – www.lebristolparis.com

Le Cou de la Girafe 7, rue Paul Baudry, Paris 8th – M° Franklin Roosevelt – Tel +33 (0)1 56 88 29 55 – www.restaurantlecoudelegirafe.com

Les Jardins plein ciel, Hôtel Raphaël 17, avenue Kléber Paris 16th – M° Kléber – Tel +33 (0)1 53 64 32 00 – www.raphael-hotel.com

Tokyo Eat 13 avenue du Président-Wilson, Paris 16th – M° Léna – Tel +33 (0)1 47 20 00 29

Le Georges, Centre Pompidou 19 rue Beaubourg, Paris 4th – M° Rambuteau – Tel +33 (0)1 44 78 47 99

> Restaurants open all night

Late night partying can make one peckish. Many restaurants in Paris serve food right through the night. Here are some of the best in Paris.

L'Alsace 39 avenue des Champs-Élysées, Paris 8th – M° Franklin D.- Roosevelt – www.restaurantalsace.com

Pub Saint Germain 17 rue de l'Ancienne Comédie, Paris 6th – M° Odéon – www.lepubparis.com

La Tour de Montlhéry Chez Denise, 5 rue des Prouvaires, Paris 1st – M° Châtelet

La poule au pot 9 rue Vauvilliers, Paris 1st – M° Châtelet

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