



CUT-OUT-AND-GO GUIDE | GREEDY PARIS



instant escapes

# Greedy Paris

Food, glorious food — and not just the Michelin-starry kind. Bon appétit!

You know you're in an epicurean city when fizzy water spouts from public drinking fountains and restaurants sprinkle even the simplest of dishes with truffles. Then there are the new-generation chefs redefining French cuisine in unpretentious neo-bistros — not to mention the classic Parisian brasseries. Best unbuckle that belt... **By Anna Brooke**



**SEE & DO**

As soft light dapples the pavement, your Saturday morning begins at the Marché des Enfants Rouges (Rue de Bretagne; ① on map). In the Upper Marais, it's a bon vivant's market, where the **scent of Moroccan spice, Creole curry and sizzling crêpes** fills the maze-like alleys. Outside, on food-shop-lined Rue de Bretagne, go to Jouannault (No. 39; fromagerie-jouannault.fr; ②) for wondrously whiffy cheeses, and Araku (No. 14; arakucoffee.com; ③) for ground coffee in pretty tins.

After lunch, take a 20-minute stroll across the Marais to Les Halles to explore cook's shop E Dehillerin (18-20 Rue Coquillière; edehillerin.fr; ④), a two-floor chef's favourite **loaded with glistening copper pans, silvery snail dishes, fondue pots** and gizmos you didn't realise you needed (fishbone pickers, butter curlers...). Closet baker? Mora (13 Rue Montmartre; mora.fr; ⑤), around the corner, is where serious patissiers go for equipment.

The berry notes of Syrah go straight to your head at the Caves du Louvre wine museum in Châtelet (cavesdu louvre.com; free; ⑥). Set in the cellar once owned by Louis XV's sommelier, it's an **old meets new world of limestone walls and interactive exhibits**, where smell, touch and taste are used to teach you all about French wine. The free self-guide app's OK, but the one-hour guided tour (£28) gives you extra titbits and triple tastings.

**PASTRIES TO DIE FOR**

Those orange, snowman-shaped treats everyone's scoffing on the 8th floor? They're Christophe Michalak's salted caramel religieuses (£6) — caramel-cream-stuffed choux pastries with marzipan and fudge. Heavenly!

**NEED TO KNOW**

The prices are displayed in paper files at the end of each row. Note your item's code then pay at the till to collect your goods. It's archaic, but charming

Sweet temptation: delicious window-shopping; below, Le Bristol hotel is the place for a fabulous high tea; fill your eyes with superb views from the rooftop bar at Printemps department store

A posh food hall to stuff your face in? Printemps du Goût (printemps.com; ⑦), atop the Printemps department store on Boulevard Haussmann, is the place for you. Everything is French, from the earthy truffles at Maison Balme's counter to the Distillerie de Paris's blow-your-head-off vodka. Then there are the views from the top floor: **sweeping rooftops stretching from the Opéra to the Eiffel Tower.**

The heady scent of vanilla makes you giddy as you **learn to make those trickiest of French sweets, macarons**, in the three-hour Secrets du Macaron workshop (£103) at the famous Cordon Bleu cooking school (13-15 Quai André Citroën; cordonbleu.edu; ⑧). Watch the Seine ripple past a mini Statue of Liberty (on the Pont de Grenelle, by the Eiffel Tower) as you pipe cream onto 75 perfect (ahem) squidgy discs, before taking home what you've baked, souvenir chef's apron in tow.

First thing Sunday, head to a quaint square known only to locals, where an Art Deco church spire soars above Rue Alexandre Dumas and the **smell of pork crackling wafts through the air.** The market on Place de la Réunion ⑨ is the most authentic in town and the perfect place to pick up goodies for home: homemade jams, artisan pâté and wines by *petits producteurs*.

The **sweetest, pinkest, most buttery brioche you may ever taste** is François Pralus's delectable, dome-shaped *Praluline*. There are four boutiques in Paris, but the only one open on Sundays 'til 7pm is the Marais shop by the Pompidou Centre (35 Rue Rambuteau; chocolats-pralus.com; ⑩). Devour it in the Jardin Anne Frank ⑪, two minutes' walk away, where a graft from the chestnut tree she described in her diary flourishes by the entrance.

On your last afternoon, splurge on high tea at the palatial Le Bristol hotel (oetkercollection.com; £52; ⑫). You'll get **velveteen hot chocolate and the best finger food ever** (mini club sarnies, chocolate-hazelnut cake, lemon tart...), all piled high on tiered plates and dessert trolleys. It's overseen by chef Eric Fréchon, who can boast three Michelin stars. It's a splurge, but divine — and you won't need dinner. >



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EAT

● Québecois street food

**MAISON DE LA POUTINE** (Mains about £6)

**Because:** Parisians adore Québec's poutine: chips covered in sweet gravy and melted cheese. You will, too, once you've gobbled it at this friendly joint north of Châtelet. **Travel's tip:** To avoid queueing, arrive at 11.45am for lunch or 6pm for dinner. 11 Rue Mandar; 00 33 1 4026 3776; poutine.fr; 13.

● The brunch spot

**BENEDICT** (Mains about £12)

**Because:** This Marais eatery serves eggs Benedict eight ways, including with avocado, Reblochon cheese and tuna tartare. Pimp your fries with truffles — they're a treat dipped in yolk. **Travel's tip:** Book two days ahead to guarantee a brunch-time table. 19 Rue Saint-Croix de la Bretonnerie; 00 33 1 4276 9137; benedict-paris.com; 14.

● Truffle institution

**MAISON DE LA TRUFFE** (Mains about £30)

**Because:** Truffles have been slathered on lip-smackers such as langoustine risotto and Rossini beef filet since 1932 at this posh place opposite Madeleine Church. They even make it onto the dessert menu. **Travel's tip:** Truffles on the go? Its second branch (14 Rue Marbeuf) does takeout. 19 Place de la Madeleine; 00 33 1 4265 5322; www.maison-de-la-truffe.com; 15.

● Neo-bistro staple

**SEMILLA** (Mains about £32)

**Because:** This Left Bank gem serves delicious seasonal cuisine. Try the snail arancini (stuffed rice balls), roasted lamb with sorrel salad and chocolate strudel. **Travel's tip:** Go for lunch — the two-course £30 set menu is a steal. 54 Rue de Seine; 00 33 1 4354 3450; semillaparis.com; 16.

● Michelin splurge

**LE PRE CATELAN** (Mains about £110)

**Because:** Everything is exquisite at this three-starred delight in a 19th-century pavilion in the Bois de Boulogne. Complex dishes include langoustine ravioli and lamb with goat's cheese. **Travel's tip:** Take a taxi — the nearest Métro station is 2km away. Bois de Boulogne; 00 33 1 4414 4114; restaurant.leprecatelan.com; 17.

A TOUCH OF ROMANCE

Candelaria throngs at night, so book the 6pm slot before the crowds arrive and it'll be your own little den of amorousness.

DRINK

● Hybrid cocktail bar

**LOCKWOOD**

**Because:** Open all day, this coffee shop morphs into a fab cocktail bar at night, with a dancefloor in the basement.

**Travel's tip:** Arrive by 6pm and you can tuck into free plates of charcuterie and crostini until 7.30pm. 73 Rue d'Aboukir; lockwoodparis.com; 18.

● Mexican speakeasy

**CANDELARIA**

**Because:** This cocktail lounge at the back of a Mexican taco joint started Paris's speakeasy movement. Try the punch-packing Las Ciguapas (gin, rum, violet cream and citrus jam). **Travel's tip:** Eating? Just turn up. Drinking? Book ahead as the bar is teeny. 52 Rue de Saintonge; quixotic-projects.com; 19.

● Nostalgic cocktails

**HARRY'S NEW YORK BAR**

**Because:** Hemingway drank here and Gershwin composed some of *An American in Paris* in the basement. You'll love the kitschy ex-pat vibe.

**Travel's tip:** Arrive after 10pm for live music in the downstairs piano bar. 5 Rue Daunou; harrysbar.fr; 20.



ASK THE LOCAL

Paris-based Anne Coppin is the author of the blog and cookbook *Happy World Food*.

“Not many visitors know we have a Breton quarter in Montparnasse, where restaurants serve real Breton crêpes (Rues du Montparnasse and d'Odessa); the best *complète* (ham, cheese and egg galette) is from Le Petit Josselin (59 Rue du Montparnasse; 21). You can't beat the juicy chicken at Le Petit Pontoise in the Latin Quarter (lepetitpontoise.fr; 22), either (and its handy for a stroll by the Seine after). We also have some fab Vietnamese places, well worth the detour: try the beef and spring rolls at Paris-Belleville (43 Rue de Belleville; 23) and the best *bo bun* noodles in town at Le Cambodge (lecambodge.fr; 24), by Canal Saint-Martin.

LUNCH SPECIAL

The £120 two-course lunch menu is a great-value way to sample the cooking (menus start at £200 at night), plus you get plenty of post-dessert sweet treats.



STAY

● Steakhouse sleep

**AU BOEUF COURONNE** (Doubles from £86, room-only)

**Because:** Rooms have a cool vintage vibe and sit above a '30s-style brasserie where the T-bone steaks (£73 for two) are so filling you'll want that upstairs room to roll back to. Parc de la Villette's excellent music and science museums, plus the Philharmonie de Paris, are across the road. **Travel's tip:** It's a good choice for families — breakfast is free for kids under 12. 118 Ave Jean Jaurès; boeuf-couronne.com; 25.

● Champagne den

**LES BULLES DE PARIS** (Doubles from £107, room-only)

**Because:** The entire hotel is Champagne-themed — from the bubble-patterned carpets to the headboards adorned with wine quotes and the black/gold bar. **Travel's tip:** Head back between 5pm and 8pm for Happy Hour, when your second glass of bubbly is half-price (from £5). 32 Rue des Ecoles; lesbullesdeparis.com; 26.

● Foodie hotspot

**HOTEL DE SEZE** (Doubles from £129, room-only)

**Because:** The Madeleine district's posh food shops (Fauchon, Caviar Kaspia, Patrick Roger) are on the doorstep, and you can unwind in the hotel's hammam at the end of the day. **Travel's tip:** Skip its expensive £17 buffet breakfast — the Parisian Coffee option is just £8 and has more than enough breads and pastries to keep you going. 16 Rue de Sèze; hoteldeseze.com; 27.

● Nosh nirvana

**HOTEL BACHAUMONT** (Doubles from £174, room-only)

**Because:** Aside from the lovely rooms — Art Deco-inspired nests of restful blues — this grand hotel in up-and-coming Sentier has a fabulous brasserie with a gleaming open kitchen and a dining area set under a glass roof. **Travel's tip:** Classic rooms are tiny with limited luggage storage, so it's worth paying an extra £24 a night for a larger Superior. 18 Rue Bachaumont; hotelbachaumont.com; 28.



Chic 'n' sleek: clockwise from top left, interior at the Champagne-themed Les Bulles de Paris; cocktail at Harry's New York Bar; sumptuous room in La Réserve; the atmospheric speakeasy Candelaria; poutine at Maison de la Poutine

● Quirky grocers'

**PARIS BOUTIK — L'ÉPICERIE**

(Doubles from £217, room-only) **Because:** Life offers few opportunities to sleep in a grocery store — especially one converted into a chic duplex suite by the Gare de Lyon. You sleep amid shelves lined with tins and boxes. But be aware — there's a glass floor in the dining area above that looks down into the bedroom. **Travel's tip:** Do DIY dinner one night — next door's Gourmet Gourmand sells fab cold meats, cheese and wines. 12 Bis Rue Parrot; parisboutik.com; 29.

● Epicurean treat

**LA RESERVE** (Doubles from £988, room-only)

**Because:** Oui, it's expensive, but this mini-palace drips in sumptuous velvet and golds. Every room has its own butler, and the restaurant, Le Gabriel, is one of the finest in town. **Travel's tip:** Chef Jérôme Bancetel serves up a unique dish: artichoke hearts fermented for days in limewater to give a flavour and texture unlike any you've ever tasted. 42 Ave Gabriel; lareserve-paris.com; 30.

WRITER'S TIP

Even if you're not staying, call in for a cocktail on a sunny day. It's heavenly to relax in the gorgeous courtyard.

GET ME THERE GO INDEPENDENT

From Heathrow, BA flies to Paris Charles de Gaulle (CDG) from £84, one-way. Air France flies from eight UK airports, including Heathrow and Edinburgh, from £84 return. Jet2 flies to CDG from Leeds, from £31, one-way, or try EasyJet from 10 UK airports, from £24, one-way. The best way into Paris from CDG is by RERB from Terminal 3 (ratp.fr; £10, one-way), or Uber offers £40 set-price airport transfers. Eurostar (eurostar.com/uk) has seats from £58 return from London St Pancras to Paris Gare du Nord.

GO PACKAGED

Thomas Cook (thomascok.com) has a three-night break, staying at a central four-star hotel, from £313pp, B&B, including flights from Heathrow. Or try Kirker Holidays (kirkerholidays.com).

FURTHER INFORMATION

Check Paris's tourist board at parisinfo.com, or the French tourist office at uk.france.fr. ■