

A panoramic view of Paris rooftops at dusk. The Eiffel Tower is visible in the distance, illuminated with blue lights. The sky is filled with soft, colorful clouds in shades of orange, pink, and blue. In the foreground, numerous rooftops with red and grey tiles are visible, along with several orange chimneys and satellite dishes.

PARIS

Restaurants

1492

GASTRONOMY

Arpège ***

Just steps away from the Musée Rodin is another creation from the renowned chef Alain Passard. Here, he focuses on the simple elegance of French fine dining. The menu serves the best that the seasons have to offer, with dishes such as leafy radishes accompanied by a cabbage turnover, the legendary garlic brûlée and other creative takes on garden vegetables.

Kei **

Japanese chef Kei Kobayashi infuses his haute gastronomie with touches of his homeland to produce clean, delicate and exquisitely presented dishes. They appear minimalistic to the eye but are wonderfully complex in flavour, with each element a carefully considered addition to the whole. With two Michelin stars, Kei is about perfection in all areas: food, service and setting.



Le Grand Véfour ***

Steps away from the Palais Royal gardens, Le Grand Véfour remains a fixture on the French fine-dining scene, catering to its elite clients for over 200 years. The walls are embellished with hand-carved panelling that dates back to the reign of Louis XVI, making this two-star restaurant a fascinating journey back in time.

L'Ambroisie ***

Located in the picturesque Place des Vosges, the three-Michelin-starred L'Ambroisie is the ultimate example of French haute gastronomie. The décor is modern with a hint of the Renaissance, echoing a menu that also marries old with new and features classic French dishes with a modern edge.

Apicius *

Set in a 19th-century mansion in the striking 8th arrondissement, guests find themselves seduced by the charm of the pristine Parisian garden setting, which comes alive with flowers during the summer months. Chef Jean-Pierre Vigato plays with this sentiment by creating extravagance out of simplicity in his inspired menu.

Marsan**

Refurbished in 2019, H el ene Darroze earned two Michelin stars for her refined, accomplished cooking. The interior of Marsan is elegant yet inviting. The sophisticated cuisine honors her roots in the Southwest of France. Pride of place can be found right in the kitchen, next to the action where there is a table with 6-8 seats. Specialties include oysters with a glazed bean velout e and oyster caviar, tandoori lobster with a mousseline of carrots and citrus, and raspberries with sorrel and olive oil.

Pavillon*

This stylish restaurant brings All eno's gastronomic fare to a broader audience. A long counter and blue velvet stools face the open kitchen where diners watch their meals being made. Succulent dishes like Wagyu beef stroganoff with celeriac matchsticks and potato straws, caramel ice cream with Amarena cherries and candied hazelnuts, plus excellent desserts make this restaurant one of Paris's most convivial offerings.

Sur Mesure**

If food could be described in terms of fashion, Sur Mesure would undoubtedly be the haute couture of dining. Offering a complete exploration of the senses, chef Thierry Marx regards each dining experience as a culinary voyage that is guided by the seasons, with original dishes that are layered in taste and texture.

David Toutain*

A cosy spot in the 7th arrondissement where renowned chef David Toutain has contributed a well-received addition to the circle of French gastronomic delights. Stepping up to the plate alongside other influential chefs in the genre, this former prot eg e of Alain Passard is now making a name for himself.

Violon d'Ingres*

The flagship restaurant of Christian Constant, Violon d'Ingres stands out as a favourite on the Paris fine-dining scene among the political elite and celebrities. This Michelin-starred restaurant presents both a laid-back and sophisticated atmosphere as it elevates the concept of a classic Parisian bistro to a culinary level.



Taillevent**

Regarded as the founders of French gastronomy, Taillevent has been a formidable force since it opened in 1946. The sole restaurant to be made a member of the Comit e Colbert, an association committed to the promotion of luxury, Taillevent delivers on this promise.

Astrance**

Across the Seine from the Eiffel Tower is Astrance, a restaurant not to be missed. Led by Pascal Barbot, whose credentials include an apprenticeship under Alain Passard, Astrance is universally celebrated for its role in redefining French dining by fusing traditional haute cuisine with exotic ingredients from the Far East.

ITALIAN

Caffè Stern

Located in the 18th-century Passage des Panoramas off the Grands Boulevards is one of Paris' most eclectic addresses for Italian cuisine. The coffee house and restaurant is a conceptual destination spearheaded by renowned restaurateur David Lahner and designer Philippe Starck. The menu boasts a modern take on Italian cuisine, with small plates that the restaurant describes as intensely light and nostalgically contemporary.



Stresa

Today this cosy eatery is run by native Italian brothers Antonio and Claudio Faiola, who have kept the retro spirit of this iconic restaurant alive by preserving its modest and original décor, as well as its elite clientele of socialites, fashion figures and celebrities. Menu highlights include artichoke salad, salmon or beef carpaccio, market-driven seafood dishes, as well as homemade pastas and raviolis.



L'Enoteca

In the heart of the Marais, L'Enoteca is a fine Italian restaurant that is most noted for its impressive selection of Italian wines, with a cellar that boasts over 400 labels. Its rustic charm of original beams, exposed stonework and a stocked bookshelf adds to the restaurant's warmth, along with traditional dishes that are prepared with seasonal produce imported daily from Italy.

Casa Bini

Hailed for its authentic Italian flavour, this charming spot has become a local favourite for those who appreciate the refined simplicity of Tuscan cuisine. Casa Bini caters to its loyal clientele, while also welcoming new guests looking to discover Anna's Italian fare over a glass of wine, or cured meats and fine cheeses that are imported daily from Tuscany.



Ober Mamma

In the trendy Oberkampf district is this neighbourhood darling. The Italian eatery, which specialises in quality ingredients sourced directly from the best Italian producers, is a call back to the traditional trattorias of Little Italy, stylised with exceptionally creative décor. Guests can enjoy handmade pastas, woodfired pizza, and build their own bruschetta in a cosy space that has been abuzz since the day it opened.

NEW GASTRONOMY

Septime *

One of the most coveted reservations in Paris since it first opened, Septime is a favourite for food professionals and food enthusiasts alike. Located in the hip 11th arrondissement, this one-star neo-bistro by chef Bertrand Grébaut has been described as a culinary work of art that serves contemporary cuisine based on the finest produce at the peak of its seasonality.

Itinéraires *

Itinéraires has become a local favourite in the scenic 5th arrondissement. Chef Sylvan Sendra describes the restaurant that he runs with his wife as a place where people meet around a good meal; pulling inspiration from his travels and collaborating with chefs from Tokyo to Mali, Itinéraires boasts modern cuisine with an international twist.



Saturne

Serving cuisine that is both simple and top-notch, using only the freshest and most natural ingredients, chef Sven Chartier and sommelier Ewen Lemoigne have created the casual but refined Saturne. A local favourite for foodies and industry professionals who enjoy the carte blanche approach to dining, they trust the chef's imagination and innovation.



Au Passage

An absolute reference when it comes to small sharing plates; the menu is constantly changing, according to the dictates of season and inspiration, but each dish is guaranteed to provide an unexpected twist on its star ingredient. The wines are more often natural than not, the décor has an old-world charm and the staff are welcoming and friendly.

Yam'Tcha *

Located on the iconic Rue Saint-Honoré—a street known more for fashion than food is one of the most difficult reservations to obtain in Paris: Yam'Tcha, a French-Chinese infusion restaurant. Aside from the steamed dim sum that has developed a cult following, and a whole range of exotic teas, the menu changes daily based on chef Adeline Grattard's market finds.



Dersou

The point of difference here is the dinner format, which revolves around a number of Asian-inspired set menus (varying by the number of dishes on offer), which are paired with custom cocktails. The Sunday brunch is also an excellent option; in either case, diners will be treated to the chic, contemporary setting and adventurous flavour pairings.

Racines

This Italian-inspired bistro/natural wine bar is set within one of Paris' charming passageways and has the perfect mix of relaxed ambience and quality cooking. Diners can choose between small plates of quality produce, like cheese and charcuterie, or larger plates to satisfy a real hunger—though be sure to leave room for the tiramisu come dessert.

Papillon

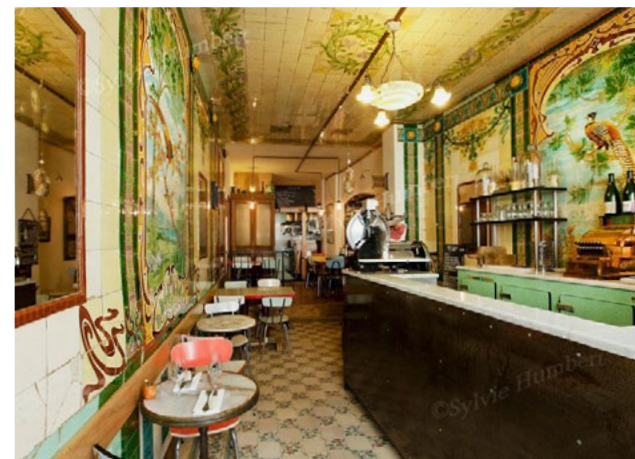
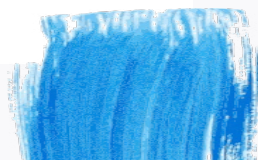
Located in the 17th arrondissement, Papillon may be a geographic outlier, but in terms of taste, this restaurant is firmly at the centre of Paris' dining scene. The chef, Christophe Saintagne, picked up three Michelin stars at Le Meurice before leaving to set up his own bistro in 2016. And while the result is more relaxed, the quality of cooking still shines through.

Eels

Located on an unassuming corner in the 10th arrondissement, Eels has done away with pretention and allows itself an air of comfortable informality, backed as it is by a short menu of expertly prepared dishes—a selection of which are based around the restaurant's namesake ingredient, all of which are fresh and seasonal, with an original mix of ingredients.

Liquide

One of the most exciting new restaurants on the scene in Paris is Liquide. The kitchen is led by Jarvis Scott (formerly of Arpège). He produces modern French cuisine with cosmopolitan flair. Scott aims to create an establishment that is contemporary and fun. Pickled cucumbers with timut peppers, fresh peas and elderberry blossoms, and rice pudding with wood sorrel are some of the inventive dishes you'll find at this not-to-be missed address.



Vivant 2

Vivant 2 is the newly revamped digs of the original Vivant restaurant, just a few doors down from its sister wine bar, Déviant. Both sites are youthful, in clientele and management. At Vivant 2, small, inventive dishes are the order of the day; they're accompanied by a selection of natural wines that are just as much a part of the offering as the food.

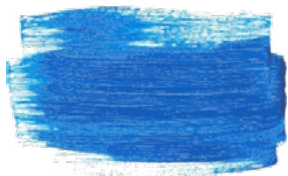
Marsan

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Maison

This 40-seat restaurant in Paris' 11th arrondissement is run by chef Sota Atsumi, formerly of Clown Bar, Saturne, Toyo, Michel Troisgros, and L'Atelier de Joël Robuchon. Japanese elegance combined with premium, sustainable French ingredients are combined to make unique flavor combinations. The menu changes daily according to seasonality and freshness of ingredients. The buzzy open air dining room on the mezzanine dining room means that this is a place for people watching, and of course, to be seen.



Halle aux Grains at the Bourse de Commerce

The third floor of the Bourse de Commerce-Pinault Collection is home to Café-Restaurant, a striking space with extraordinary views of Paris, Tadao Ando's work, and the building's glass dome. Michel and Sebastian Bras' cooking style, defined by original ways of working with grains, is at the forefront. Inspired by both their travels around the world and the terrain of Aubrac, the cooking is infused with great imagination surrounding this essential ingredient. Renovations began three years ago and the restaurant is open to all, not just the museum's visitors.

Cèna

Just moments from the Parc Monceau, David Lahner's new project is an exciting new addition to the 8th arrondissement's dining scene. Lyon based chef Alban Chartron (who trained with Alain Ducasse, Anne Sophie Pic and Eric Fréchon) runs the kitchen which puts out a short menu for gastronomes: a choice of 4 starters, 4 main courses and 4 desserts. Changing seasons and the finest ingredients inspires 'emotion-inducing food to be shared'.

Mosuke*

Mory Sacko of Top Chef fame opened his first restaurant in the 14th arrondissement, mixing African, Japanese and French cuisine. Formerly the sous-chef at the Mandarin Oriental under Thierry Marx, Sacko aimed to create 'something new, not identifiable elsewhere'. Here you will find the spices of Africa, the refinement of Japanese food, and the sophistication of French cuisine. Dishes include roasted lobster with facto-fermented peppers, miso and tomato, Yassa-chicken with lemon and onions, and marinated pineapple with hibiscus sorbet and candied shiso leaf.

Jugaad, Paris

The Uma Nota team and chef Manoj Sharma have teamed up to open a modern Indian restaurant in Paris' 2nd arrondissement. Located across the Opéra-Comique, Jugaad makes you rethink everything you knew about Indian restaurants. Here you will find contemporary interiors, delicious cocktails, and modern Indian cuisine. Signature dishes include white fish marinated in coconut mustard and cooked in a banana leaf; also, inspired from the Portuguese colonization of Gao is the pork chop Vindaloo.

FISH

Dessirier

In the western corner of Paris, this polished yet cosy seafood brasserie owned by two-star chef Michel Rostang is a brilliant exploration into the celebrated culture of seafood dining. The menu is carefully designed to follow the seasons and boasts dishes like red mullet with a gratin of asparagus during warmer months, or soul-warming scallops with preserved lemon purée in the winter.

Clamato

The seafood offshoot of the much-celebrate Septime restaurant (located next door), Clamato adapts its menu daily according to what's delivered from its host of trusted suppliers dotted around the country. The restaurant itself is sleek and modern, and the staff are extremely knowledgeable about their fare; Clamato is a hallmark of relaxed fine dining.



Prunier

Owned by Pierre Berger, the co-founder of fashion house Yves Saint Laurent, Prunier piques the interest with its aquatic-green-mosaic Art Deco façade. Chef Eric Coisel's reinvention of traditional French seafood dishes includes oyster and sea bass tartare with caviar, octopus salad with piquillo peppers and black olives, and steamed sea bass with baby vegetables au pistou.

Rech

Widely feted for its excellence, Rech has set the standard for seafood restaurants since 1925. In 2007, its reputation only increased with the addition of renowned chef Alain Ducasse. The menu depends on the availability of the daily catch, which ensures that only the freshest fish is prepared with Rech's signature use of fresh herbs and seasonal produce.



BISTRO

Café Constant

As if walking into a postcard of Paris, Café Constant is a classic bistro that embodies a typical French scene with its original mosaic-style floor, buzz of Parisian diners and the bustling staff setting an atmosphere that manages to be both intimate and lively. This casual eatery is open from breakfast to dinner and welcomes guests without reservations.

Le Comptoir du Relais

With renowned chef Yves Camdeborde at the helm, it's not hard to imagine why this wildly popular bistro in Saint Germain-des-Prés is one of the hardest reservations in town to acquire. It's a casual eatery by day and a sophisticated restaurant by night, with diners regaling in hearty classics such as an expertly prepared steak béarnaise or a French boudin noir served with stewed apples.



Le Voltaire

With its close proximity to some of Paris' favourite spots, its exceptional cuisine and old-world wooden décor, Le Voltaire encapsulates the excellence that is the French bistro. Servers bustling about in white vests take pride in their profession, presenting white-glove service in this iconic spot. Diners can expect to find staples such as expertly prepared meat with matchstick fries, as well as ambitious specials such as a creamy lobster omelette.

Le Café des Musées

Steps away from the iconic Place des Vosges is the Café des Musées, a corner bistro that has become a staple in the Marais. Serving traditional French dishes, such as seasonal vegetable casseroles with Provence herbs or homemade country-style pâtés in a cosy atmosphere, the result is what makes it a perfect introduction to Paris' bistro culture.

Joià

One of the country's favourite chefs, Hélène Darroze, has opened a restaurant that pays tribute to her native southwest—expect beautifully prepared seafood or brioche chicken cooked with foie gras. Open for breakfast, there's also a cocktail bar upstairs that provides a welcome evening treat to be sampled alongside the restaurant's main fare.



Le Cadoret

Le Cadoret offers traditional French fare at reasonable prices in Paris's bustling Belleville neighborhood. Léa Fleuriot's bistro classics have been a big hit with locals since she and her brother opened the bistro in 2017. The café offers traditional fare, affordable wines, and craft beers, served with efficiency and a commitment to top notch produce. This timeless restaurant offers extraordinary cuisine behind an unassuming façade.

Pétrelle

Located in the 9th arrondissement, Pétrelle offers refined cuisine in an intimate setting with only 20 seats. The interior is elegant and sober, yet still warm and inviting. Chef Lucie Boursier-Mougenot and sommelier Luca Danti offer gourmet meals and accompanying wines, prepared with exceptional products, from the finest French producers.

L'Assiette

Auvergne native David Rathgeber (formerly of Alain Ducasse in NY and Tokyo) is at the helm at this chic bistro. Specialising in South Western French cuisine, the restaurant's cassoulet is on its way to achieving cult status. Sardines in with lemon and piment d'Espelette, and quail with bacon and confit potatoes are some of the items you'll find on the menu. A short but exquisite wine list designed by the chief sommelier of Alain Ducasse, and desserts like the caramel cream moelleux with salted butter ensure your meal is sumptuous in every aspect.



Bistrot Paul Bert

Hailed for its authenticity, Bistrot Paul Bert is an all-time favourite among locals and food connoisseurs. Located off the beaten path around Bastille, diners delight in appetisers of eggs and truffles, a perfectly prepared Sarawak pepper beef filet dressed in a cognac cream sauce, their famed hand-cut steak fries, as well as a chalkboard of daily specials.

Chez Janou

At Chez Janou it's like walking into an old French film. By far one of the most picturesque corner cafés in the Marais, it also boasts exceptionally friendly service, as well as delicious meals. Diners can expect to find classic bistro dishes, such as fresh salads, steaks, cheese selections, as well as a cocktail and wine list.

Clover Grill

For those who are craving rich, meaty dishes, look no further. Michelin-starred chef Jean-François Piège has squarely based his menu on all that can be wood-fired and spit-roasted, with a number of fish and lobster plates for good measure. The highest-quality meats have been sourced from around the world, including Kansas prime Angus and Australian Black Market.

Allard

In the heart of Saint-Germain-des-Prés, Allard prides itself as being one of the few remaining authentic bistros in Paris. Founded in 1932 by Marthe Allard, a peasant from Burgundy who came to Paris with a dream of sharing her vision of home cooking, today her restaurant is run by Alain Ducasse, who honours the family name by turning out dishes such as line-caught sea bass with an artichoke and razor clam au gratin and Mr Fernande Allard's traditional frog legs.



La Régalade Saint-Honoré

Chef Bruno Doucet's bistro is a popular destination for locals who enjoy the rustic flair of both the décor and the menu. Described as comfort food, this Rue Saint-Honoré favourite serves soul-warming dishes, such as their legendary autumn mushrooms, a chicken soup festooned with foie gras and parmesan shavings, as well as hearty bean and free-range pork dishes.

Au Bon Saint Pourçain

Another creation from the esteemed restaurateur David Lahner, this refurbished French restaurant features contemporary cuisine with an artful touch, turning out dishes such as a white asparagus and grapefruit appetiser, a roasted hake and green asparagus entrée or a perfectly prepared carbonara with squid and bacon.



La Poule au Pot

The two Michelin-starred chef Jean François Piège has taken over one of the oldest and most authentic Parisian restaurants. The restaurant still retains its old-school feel. Hearty classics like onion soup, escargots, frog's legs, bone marrow, Charolais beef, and flawless desserts are regulars on the menu. Here you'll find comforting classics done with a flair that is increasingly difficult to find in the City.

Les Enfants du Marché

This innovative eatery offers a fine-dining experience among the narrow alleyways of a covered market that was originally founded in 1615. Seating is along the bar of the market stall, or around a few communal tables; the menu is chalked up and inventive: veal brain in tempura with squid, perhaps, or mackerel seared with a blow torch and sprinkled with feta.

L'Ami Jean

L'Ami Jean is one of those institutions that has a loyal local following, while also attracting a raft of discernible travellers looking for an authentic bistro dining experience. The chef, Stéphane Jégo, leads the show from his boisterous kitchen, and is known for his signature parmesan soup—as well as his anti-waste attitude and use of seasonal produce.



Rural by Marc Veyrat

Far from your average Parisian dining experience, Rural is located in a large, open space within the Palais des Congrès, where the rustic décor transports diners back to the chef's native region of Savoie. Hearty dishes like terrine and tartiflette populate the menu, while ascending displays of cheese, bread and charcuterie add to the pastoral atmosphere.



BRASSERIE



Le Balzar

A staple of the Latin Quarter since 1886, Le Balzar is a stone's throw from La Sorbonne University, which has made it a meeting place for the Parisian intelligentsia for over a century. The traditional bistro is a welcome step back into the 1930s, with its original Art Deco interiors and range of French classics prepared with only the finest market ingredients.

La Fontaine de Mars

For those looking for that quintessential Parisian experience, La Fontaine de Mars, with its cosy atmosphere, possesses both the provincial charm of a corner bistro and the sophistication of a top restaurant. Specialising in French cuisine from the southwest region, guests can expect hearty French classics, such as escargots, foie gras and duck confit.

114 Faubourg

Located in the Bristol Hotel, 114 Faubourg is one of the most celebrated destination restaurants in Paris. The menu is designed by Jean-Charles Cauquill, who earned his Michelin stars with classic dishes splashed with an inspired twist, such as king crab legs served with homemade ginger and lemon mayonnaise, and the Scottish salmon cooked with wild garlic and artichoke flavoured with vadouvan spices.

Mollard

Located opposite the Saint-Lazare train station, Mollard was founded in 1895 and remains a reference point for other Parisian brasseries. Earning its 'Maître Restaurateur' title in 2014, the menu offers expertly prepared fresh seafood and traditional French cuisine in its ornate décor of vibrant frescoes.



BRUNCH

Mokonuts

Long an insider favourite, this small café in the unassuming 12th arrondissement constantly amazes with its ability to offer original and delicious meals day after day. Driven by Middle Eastern influences, this husband and wife team are equally unafraid to sample other cuisines as they see fit. On the sweet side, the cakes and pastries are also outstanding.



Ralph's

The classic tale of 'an American in Paris' is best captured at Ralph's, the iconic American grill and eatery owned by fashion legend Ralph Lauren. Ralph's sets the standard, attracting designers and the fashion elite, who enjoy the contemporary menu in a décor that embodies the Ralph Lauren brand.

Holybelly

Be sure to go early to avoid the lines of hungry locals hoping to score a seat at this institution of brunch. The menu includes both sweet and savoury options, including all manner of egg dishes, pancakes and granolas, paired with excellent coffees. The vibe is busy but relaxed, with a top music selection to help things along.

Ladurée

Bolstered by its well-deserved reputation, Ladurée remains the standard when it comes to the illustrious French macaron. Created in the late 19th century, Ladurée is one of the oldest Parisian teahouses, with several locations throughout Paris. With their dining rooms adorned in royal décor fit for a French queen, each teahouse welcomes guests with its trademark pastel-hued confections that are as beautiful as they are delicious.



GOURMET FAST FOOD



Marché des Enfants Rouges

The oldest covered market in Paris can be found behind a discreet green metal gate—and is one of Paris' favourite secrets. A labyrinth of over 20 food stalls welcomes you with ready-to-eat dishes from around the world, such as a heaped plate of Moroccan couscous, a Caribbean platter, a hamburger or a hot cup of mulled wine to digest at the communal tables where locals gather for a daily dose of good food and culture.

L'Arrière-Cuisine

This is David Rathgeber's cave à manger, a little grocery store offering simple meals. Street food and quick eats inspired by comfort classics from the South are on the menu here. Kefta, pissalidière, socca, pan bagnat and other comfort classics from the South of France can be found at this establishment located in Montparnasse. Rathgeber's refined take on street food was honed in the kitchen of Alain Ducasse's 3-star Louis XIV in Monaco.

Blend

One restaurant taking the reins of the Parisian gourmet hamburger trend is Blend. A hotspot since opening in 2011, Blend boasts signature sandwiches such as their famed balsamic vinaigrette, Bleu d'Auvergne and Emmental burger, and have given the 'French touch' to their burger of goat cheese and Provence herbs.

Frenchie to Go

In the centre of Paris, the Rue du Nil has become a sort of culinary mecca in its own right, with its range of top-notch eateries. This informal cousin of the upmarket Frenchie restaurant offers some of the best burgers and meaty sandwiches anywhere in Paris; it's always bustling and after one bite it's easy to know why.



FUN/HIP/SCENE

L'Avenue

For those who like to people-watch while dining, L'Avenue is a place to see and be seen. Another hotspot by the Costes brothers, L'Avenue is considered one of their best spots. Located in the 8th arrondissement opposite the Christian Dior boutique, this eatery is a celebrity favourite for stars like Kanye West or Lana Del Rey. The all-day menu is also top-notch, offering traditional brasserie fare with a trendy flair.



La Société

With the serene glass walls, lacquered wood and modern art, La Société is the sort of place preferred by the Parisian fashion crowd. Owned by the trailblazers of taste, the Costes brothers, the cuisine and cocktails here are equally as appetising as the ambiance. The menu favours a post-modern approach to brasserie fare with roasted duck, tuna niçoise and an elegant take on the classic club sandwich.

Café Marly

An iconic brasserie offering a stunning view of IM Pei's famous pyramid, Café Marly, named after the courtyard where 17th-century French sculptures are displayed, is the place to be following any visit to the Louvre. Boasting innovative dishes with pitch-perfect execution, this mainstay has proved to be anything but a tourist trap.

Café de Flore

One of the most famous cafés in Paris, this iconic restaurant located in the heart of Saint-Germain-des-Prés is universally adored, frequented by tourists, celebrities and Parisians since it opened in the 1880s. Come to enjoy both the bistro-style menu, as well as the atmosphere of one of Paris' most lively neighbourhoods.

Hôtel Costes

The pinnacle of Parisian chic can be found here, on the fashion-forward Rue Saint-Honoré, where Hôtel Costes brands itself as a lifestyle destination that attracts the international jet-set. The restaurant's opulent décor is the perfect setting for a bold and innovative menu, where a confluence of French, Italian and Asian flavours produces dishes like Thai basil chicken spring rolls, grilled aubergine burrata and creamy prawn risotto.

Kong

This famous dining room was featured in the series finale of Sex and the City, but apart from making a cameo in TV history, Kong is still one of Paris' favourite Right Bank hotspots-perched as it is on the top floor of its building, nestled under a stunning glass dome. The kitchen serves up French-Chinese cuisine, from udon noodles to roasted duck.



Le Georges (Pompidou)

Situated in the 4th arrondissement and stretched across the vast roof of the Centre Pompidou, Georges boasts spectacular views over Paris and is one of the best museum restaurants in town. The food is elegant, with exceptional dishes like artichoke carpaccio with a truffle appetiser and a 'crying tiger' char-grilled beef dish.



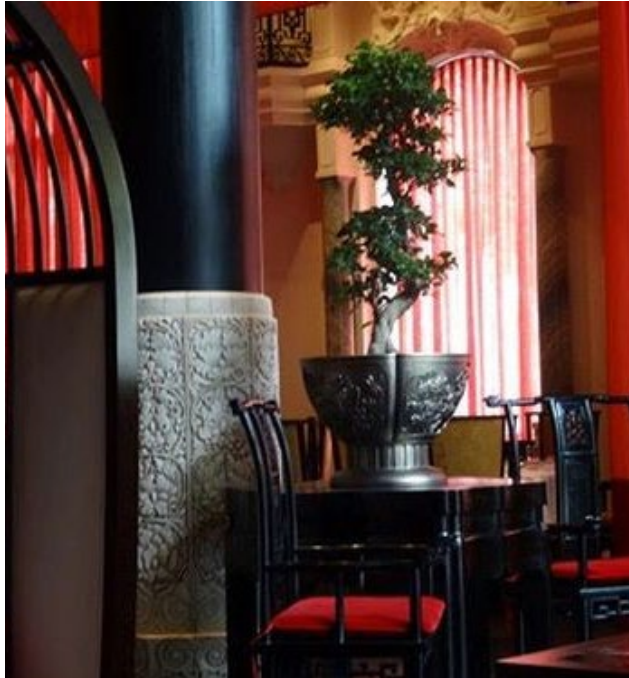
Monsieur Bleu

Monsieur Bleu sits within the renovated wing of the modern art museum Palais de Tokyo. The sleek dining room features marble accents and subdued greys, while the terrace looks onto the River Seine and an outstanding view of the Eiffel Tower. Chef Benjamin Masson's menu is strong on French culinary know-how, with dishes that evolve with the seasons.

Le Grand Bain

This hipster haven in Paris's Belleville has become a local favorite for its small modern plates. Here, you'll find tapas served in a rustic ambiance. There are many vegetarian choices, although meat lover's won't be left out when served dishes such as tête de cochon and épaule d'agneau from the restaurant's ever changing menu. The vibe is young and cool, and the semi-open kitchen allows you to admire the kitchen staff's talent in action.

CHINESE GASTRONOMY



LiLi (Hotel Peninsula)

Inspired by the drama of Chinese and French opera, the exquisite décor at LiLi is a perfect match for the authentic Cantonese cuisine prepared by award-winning chefs. Gastronomic highlights include dim sum with decadent options like lobster and crabmeat, as well as sophisticated seasonal dishes, such as the braised prawns prepared Sichuan-style or the ginger-infused wok-sautéed blue lobster.



Shang Palace (Shangri-La Hotel)

The hand-carved jade columns, golden silk screens and chandeliers of the restaurant encapsulate the elegance of Chinese décor, while the menu honours the robust flavours and authenticity of Cantonese gastronomy with rice dishes served on lotus leaves and intriguing entrées, all prepared with creativity and originality.

Café Lai'tcha

This centrally located café combines a range of East and Southeast Asian flavours with French technique and savoir-faire. Acting as a restaurant, deli and teahouse, Lai'tcha is the newest address from the owners of Yam'Tcha, another tried and tested local favourite.

Double Dragon

Double Dragon was founded by sisters Katia and Tatiana Levha, whose first venture, La Servan nearby won accolades and became a local favorite. This hip Asian 'canteen' serves dishes inspired by China, the Philippines, Thailand and other Asian locales. The cuisine is informal, with an elevated 'street food' vibe. Bold, characterful flavors, and spice characterize this fun, buzzy restaurant located in Paris' 11th arrondissement.