



RESTAURANT FULL LIST

Curated by 1492



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1ST ARRONDISSEMENT

A L'Epi d'Or

An old world Parisian bistro revived by Michelin-starred chef Jean-François Piège and his wife Elodie.

25 Rue Jean-Jacques Rousseau, 75001

Balagan

Flavorful Israeli- Mediterranean cooking in a beautiful space, with boudoir-style corners, that's great for lunch or dinner.

9 Rue d'Alger, 75001

en.balagan-paris.com

Bistrot Mee

An intimate Korean bistrot with excellent Dolsoot bibimbap and a selection of Korean beers.

5 Rue d'Argenteuil, 75001 Paris

Ellsworth

The casual bistro from the American couple behind Verjus. Get the fried chicken if it's on the menu when you dine.

34 Rue de Richelieu, 75001

Ellsworthparis.com

Juveniles

A Franco-Scottish wine bar institution with unfussy small plates and a massive selection of mostly biodynamic and natural wines.

47 Rue de Richelieu, 75001

Maison Maison

(along the quai) Laid back small plates and delicious wine overlooking the Seine, open late!

63 voie Georges Pompidou, take the stairs across from 16 Quai du Louvre, 75001

Maisonmaison.fr

Kunitoraya

The best Japanese udon noodles in the city (plus sake, and tempura).

41 Rue de Richelieu, 75001

Yam'tcha / Yam'tcha Boutique

Chef Adeline Grattard's Michelin-starred restaurant marrying Asian flavors and French technique. Optional tea pairing. Her husband runs their tea salon, located a block away, that also serves delicious steamed baos from a to-go window. Order the Stilton with Amarena cherry.

121 Rue Saint-Honoré, 75001

4 rue Sauval, 75001

yamtcha.com



2ND ARRONDISSEMENT

Brasserie Dubillot

A bit of Paris of yesteryear with a contemporary and colorful design twist. You'll find brasserie staples (deviled eggs! celery rémoulade with sausage! Onion soup!) alongside a very impressive selection of natural wines. Excellent service.

222 rue Saint-Denis, 75002
nouvellegardegroupe.com/en/dubillot/infos

Café Compagnon

The latest and largest neo-bistro from serial restaurateur Charles Compagnon (see *The New Paris* book!). The menu rotates regularly and always features several vegetable-forward dishes. Excellent wines, specialty coffee Compagnon roasts himself, and a sharp interior designed by Gesa Hansen.

22-26 Rue Léopold Bellan, 75002

Frenchie / Frenchie Wine Bar

Chef Gregory Marchand hardly needs an introduction anymore so let's just say rue du Nil is HIS street. Go for shareable snacks at the wine bar or book his one-Michelin tasting menu for creative, seasonal, and vibrant cooking.

5 rue du Nil, 75002
frenchie-ruedunil.com/en



Ibrik Kitchen

It's all about the Balkans at chef Ecaterina Paraschiv's Romanian restaurant with flavorful dishes inspired by Greek, Turkish and central European cuisines.

9 rue de Mulhouse, 75002
ibrik.fr/

La Bourse et La Vie

French-trained American chef Daniel Rose's ode to the bistro revives Parisian classics using high quality ingredients, serving them up in a wonderfully moody dining room you'll want to linger in until late.

12 rue Vivienne, 75002
labourselavie.com

Liza

The most stylish and consistently delicious Lebanese restaurant in Paris that opened 17 years ago. Try the grilled halloumi served with sesame-coated tomato jam and don't leave without having the to-die-for riz au lait.

14 rue de la Banque, 75002
restaurant-liza.com

Racines

A French-Sardinian bistroteria, as chef Simone Tondo calls it, in the heart of the Passage des Panoramas. Among the mix are fresh pastas which you should absolutely order.

8 Passage des Panoramas, 75002
racinesparis.com

Shabour

From chefs Assaf Granit, Uri Navon, and Dan Yosha, this is an Israeli tasting menu. It all plays out around a granite bar that wraps around the central kitchen so you can watch as the chefs prepare each dish.

19 Rue Saint-Sauveur, 75002 Paris
restaurantshabour.com

Sunday in Soho

Salads, sandwiches, juices, excellent coffee with an American bent. Anyone who dreams of having a generous salad (think: kale! Lots of nutrients!) in a town full of simple greens will be in heaven, here. Also: they host one of the best Thanksgiving feasts in town each November.

7 rue Saint-Marc, 75002
sundayinsoho.com/

Tékés (V)

An Israeli vegetarian restaurant from the excellent team behind Balagan and Shabour.

4 bis Rue Saint-Sauveur, 75002
Tekesrestaurant.com



3RD ARRONDISSEMENT

Bouillon République

As a format, the bouillon predated the explosion of the Parisian bistro in the 19th century and was known largely for its spacious dining room, hearty, simple and very inexpensive dishes, and rapid service for working-class diners. By the early 1900s, however, tastes leaned more upscale, and the bouillon fizzled out. Bouillon Pigalle brought it back in a BIG way (and a better way—I will never recommend Bouillon Chartier in case you've heard of it) and BR is their sister location. Spanning two floors and seating nearly 450 in what was formerly Chez Jenny, an old school Alsatian institution, this restaurant upholds a tried-and-true formula: plush banquettes and wood bistro chairs, original Art Nouveau wood paneling and marquetry designed by Charles Spindler, a multigenerational crowd dining elbow-to-elbow, feel-good classics such as oeufs mayonnaise, veal blanquette, boeuf bourguignon, and a to-die-for baba au rhum served non-stop 7/7, noon to midnight. No reservations.

39 Boulevard du Temple, 75003
bouillonlesite.com

Candelaria

The city's first Mexican taqueria with all-day service. It is also home to one of the world's best-ranked craft cocktail bars – you'll find your way in through the door at the max of the kitchen.

52 rue de Saintonge, 75003
Candelaria-paris.com

Chez Alain Miam

Miam Alain is a crêpe-slinging character who got his start in the Marché des Enfants Rouges and regularly attracts a crowd. At this outpost around the corner, you'll find the same excellent/overflowing sandwiches and crêpes that earned him a following.

26 rue Charlot, 75003

Gramme

Inventive, casual dishes for breakfast and lunch in a canteen-style space a block from the Carreau du Temple. Don't leave without trying the cookie.

86 rue des Archives, 75003
grammeparis.fr



Le Mary Celeste

A bright and fun wine and small plates bar from Quixotic Projects, the group behind

Candelaria. This is one of my all-time favorites. Don't miss the oeufs du diable topped with deep-fried wild rice.

1 rue Commynes, 75003
lemaryceleste.com

Le Marché des Enfants Rouges

The oldest covered market in Paris with food stands and stalls representing cuisines from all over the world. Go for tagine, thai, pizza, burgers, cheese plates, seafood, Caribbean fare, and sushi!

Market entrance at 39 rue de Bretagne, 75003

Les Enfants du Marché

A seafood-forward neo-bistro bar in the heart of the Marché des Enfants Rouges with non-stop service throughout the day.

Market entrance at 39 rue de Bretagne, 75003

Mao Dumpling Bar

A fun Chinese canteen with good music, excellent dumplings (including a veggie option), Popcorn fried chicken, and a variety of other snacks I keep going back for with friends.

28 rue de Saintonge, 75003

Monbleu Le Comptoir

A wine and cheese bar! A cheese-forward wine bar! Call it whatever you want, it's awesome, especially for those moments when you don't care about eating your vegetables and perfectly content with a panoplie of cheeses for dinner.

12 rue Dupetit Thouars, 75003

Song-Heng

Tucked at the junction of two streets in Paris's oldest Chinese neighborhood, this tiny spot has been the arrondissement's destination for Vietnamese bún bò xào (which the French quizzically call bo bun) and pho since 2005.

3 rue Volta, 75003



Parcelles

First came the cave-épicerie in 2020 then the old-world bistro across the street in 2021 that is classic in appearance (since 1936 the space was Le Taxi Jaune, an institution) but fresh and modern in menu with a superb selection of natural wines.

13 rue Chapon, 75003
parcelles-paris.fr

4TH ARRONDISSEMENT

Benoit

If you're into classic bistros with old fashioned, well, everything— from tableware to cooking—this spot is for you. Overseen by Alain Ducasse, the restaurant carries a Michelin star for its mastery of the greats: garlicky escargots, beef cheek, cassoulet, and other tried-and-true dishes.

20 rue Saint-Martin, 75004
benoit-paris.com/en

Capitaine

A beautiful, modern bistro with a short but market-driven menu and organic wines. Blind tasting menu or à la carte options available.

4 Impasse Guéménée, 75004
restaurantcapitaine.fr

L'As du Falafel

Is it **the** best falafel in town? Maybe. I also like the others on the rue des Rosiers but this is a solid, delicious option.

34 Rue des Rosiers, 75004

Janet

Moïse Sfez first created Homer Lobster (lobster rolls galore) and then followed up with this retro Jewish deli with a signature worth lining up for: a corned-beef-style pastrami sandwich on rye. There's also a very good BBQ beef roll and kosher hot dog that rivals any NYC iteration.

13 rue Rambuteau, 75004

Miznon

Israeli with a touch of French, sans ou avec pita. That's the gist at this beloved Marais canteen. Go veggie with the cauliflower, falafel or ratatouille pita (or a whole-roasted cauliflower) or stick to the meaty standouts: rotisserie chicken with caviar d'aubergine in a fluffy pita, lamb kebab, beef bourguignon, or chicken salad.

22 rue des Ecoffes, 75004

**Second location on the Canal Saint Martin in the 10th arrondissement*



5TH ARRONDISSEMENT

Kitchen Ter(re)

The beloved chef William Ledeuil of Ze Kitchen Galerie fame has been running this casual, hard-to-classify restaurant for several years. What you need to know: the menu is built around ancient grain pastas and incorporates French and southeast Asian flavors. It's a favorite!

26 boulevard Saint-Germain, 75005
zekitchengalerie.fr/en



Rotisserie d'Argent

The sister restaurant to the legendary Tour d'Argent, you'll find rotisserie dishes and classic bistro staples front and center, all served in an old-world dining room (red checkered tablecloths, ruby red leather banquettes, and vintage wine bottles displayed as decor).

19 Quai de la Tournelle, 75005
tourdargent.com/en/la-rotisserie-dargent/

Tram Librairie

Part bookshop, part café serving casual dishes from salads and quiches to croques and hot dishes such as risotto. Lots of good desserts and teas if you prefer to come after lunch hours.

47 Rue de la Montagne Sainte Geneviève, 75005



6TH ARRONDISSEMENT



Quinsou

Antonin Bonnet's exquisite, ingredient-driven cooking is matched only by the romance of the dining room—a casual bistro environment that belies the sharpness of the chef's technique. Tasting menus available.

33 rue de l'Abbé Grégoire, 75006
quinsourestaurant.fr

La Crèmerie

This cave à manger is never a bad idea. A neighborhood institution, now with chef Tsuyoshi Yamakawa (who previously worked at Saturne) set up in a converted dairy shop. Solid small plates with excellent wines.

9 rue des Quatre Vents, 75006

Breizh Café (Odéon)

The crêpe may not have originated in Paris but this family of cafés serves up the best of Brittany in the city. This particular location is my favorite: spacious, outdoor seating, and in the heart of the 6th arrondissement.

1 rue de l'Odéon, 75006
Breizhcafe.com

Chez Dumonet

Belle Epoque bistro dining known for beef bourguignon, duck confit, and many other hip-hugging staples you're sure to love.

117 rue du Cherche-Midi, 75006
chezdumonet.com

Colorova

I remember writing about this tea-salon, café, pastry shop hybrid when it first opened in 2012 but it has far surpassed its early ambitions. Since, it's turned into a hub for creative and vibrant lunch and brunch fare and a must-visit destination for fine pastry.

47 rue de l'Abbé Grégoire, 75006
colorova-brunch.com

Avant Comptoir (as well as: Avant Comptoir sur Marché, Avant Comptoir sur Mer, Avant Comptoir sur Terre)

These high-energy, standing-room-only tapas bars from Yves Camdeborde (recently taken over by his bistronomy peer Bruno Doucet) are neighborhood and food-media favorites where menus are replaced by hanging pictorials and everyone snacks and drinks elbow-to-elbow (yes, even in *these* times).

3, carrefour de l'Odéon, 75006
Marché Saint-germain, 14, rue Lobineau, 75006

7TH ARRONDISSEMENT

Café Lignac

One of France's most loved chefs and media personalities Cyril Lignac took over Café Constant when Christian Constant retired and made it his own. Expect classic French bistro dishes with some 19th century recipes thrown into the mix, such as the vol-au-vent de ris de veau (sweetbreads in a hollow puff pastry shell with wild mushrooms).

139 rue Saint-Dominique, 75007
cafelignac.com/

Milagro

An elegant neo-bistro from the American chef Justin Kent and his wife Lindsey, the couple's second restaurant project after Zia.

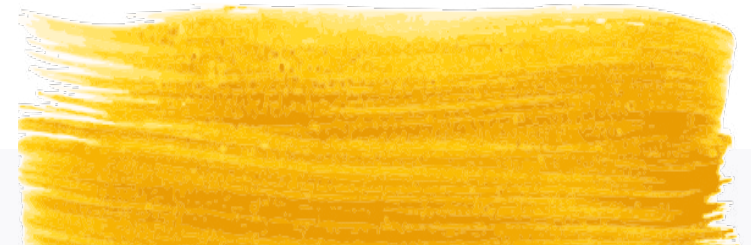
85 avenue Bosquet, 75007
Milagroparis.com



L'Ami Jean

A world-renowned destination bistro from Stéphane Jégo, one of the pioneers of the bistronomy movement in Paris. There's communal-style dining, distressed red leather banquettes, tiled floors and sliver of a kitchen where Jégo work his magic. Food is fresh and modern, with Michelin-level technique but delivered with the boisterous energy of a tightly-packed old-timey bistro.

27 Rue Malar, 75007
lamijean.fr/en



8TH ARRONDISSEMENT



Le Mermoz

It still surprises me that this wonderful modern bistro is a quick hop to the Champs-Élysées where everything is overpriced and unworthy of your attention. But thank goodness it exists! The English-born chef, Thomas Graham, is big on ferments (he interned at Noma in Copenhagen) and inventive riffs on classic formats. An absolute delight.

16 rue Jean Mermoz, 75008

Le Gabriel

The other noteworthy fine dining spot in the area can be found inside La Réserve hotel. I dined here before Jérôme Banctel earned the restaurant its two stars and still remember each dish vividly. A beautiful experience led by one of the city's best guardians of haute cuisine.

42 avenue Gabriel, 75008

Le Clarence

If you're going to splurge, do it here. This old-world, extravagant fine dining temple is owned by Prince Robert of Luxembourg and features the tremendous talents of chef Christophe Pelé. Modern, innovative, and unexpected dishes with a lengthy wine list full of rare vintages. Recently ranked 28th in the World's 50 Best Restaurants list for 2022.

31, avenue Franklin D. Roosevelt, 75008

le-clarence.paris/en



9TH ARRONDISSEMENT

Bleu Bao

The approach of the Bao Family group (which currently has 3 establishments) is to dismantle stereotypes around Chinese cuisine and offer a diversity of dishes in design-forward spaces. This is its third restaurant and serves up bao and dim sum, which diners can see getting made by hand behind the ground floor bar, Dong Po pork belly and ginger milk curd, alongside creative cocktails (try the Nankin Minimaliste, with gin, shiso, umeshu, verjus and tonic) in a two-level space that playfully riffs on old-world Chinese tea houses.

8 rue Saint-Lazare, 75009
baofamily.co/bleu-bao

Bouillon Pigalle

See Bouillon République, 75011
22 Boulevard de Clichy, 75009



Dumbo

Yes, the French have gotten in on the smash burger trend and this is one fine iteration. No seating, take it to go! (There is some counter seating at their second location, 14 rue des petites-écuries, 75010)

64 rue Jean-Baptiste Pigalle, 75009
dumboparis.com

Frenchie Pigalle

Chef Gregory Marchand lends his name and talents to this very good restaurant on the ground floor of the Grand Pigalle hotel. Think of it as a cross between Frenchie Wine Bar and his street food joint, Frenchie-to-Go with dishes like ris de veau nuggets, grilled fish and meat, sumac gougères, and banoffee for dessert.

29 rue Victor Massé, 75009
frenchie-pigalle.com

Papi

A Japanese spin on Italian classics, including sourdough pizza (rare in Paris) and homemade fresh pastas. Chef Akira Sugiura, who previously worked in Piedmont, might serve up an udon cacio e pepe topped with egg yolk, spaghetti with mentaiko, or a spianata pizza with 'nduja, and smoked cherry tree honey. Veggie options available.

46 rue Richer, 75009
Papirestaurant.fr

Pompette

A small plates wine bar with an excellent natural wine selection overseen by Australian sommelière Jess Hodges. In the kitchen, the Canadian chef Jordan Robinson plays up seafood and fried chicken with a Cajun touch. Don't skip dessert; there's usually a killer bowl of chocolate ganache sprinkled with chili and sea salt.

5 Rue Hippolyte Lebas, 75009
Pompetteparis.com

10TH ARRONDISSEMENT

Abri

Not new but consistently one of the most exciting and delicious tasting-menu-only experiences in the city. No à la carte options available and not suitable for diners with specific dining intolerances and restrictions. As my friend Sara Lieberman says: “Chef Katsuaki Okiyama makes what he plans, and you either are going to eat it (and, I promise you, love it) or you won’t.” This spot is compact so not ideal for tables exceeding four people.

92 rue du Faubourg-Poissonnière, 75010
Abrirestaurant.fr



Bob's Juice Bar

What began as the city's first fresh juice bar has become the go-to for fruity beverages as well as salads and legitimately good bagel sandwiches (read: appreciated by New Yorkers). Eat inside or take it all to go as a picnic and sit by the Canal Saint-Martin.

15 rue Lucien Sampaix, 75010
bobsjuicebar.com

Daily Syrien (several locations)

A bounty of beautiful mezze and sandwiches are churned out daily at these favorites for Syrian cuisine. Le Daily Syrien Veggie is, as it sounds, an entirely vegetarian outpost.

55 and 72 Rue du Faubourg Saint-Denis, 75010

Da Graziella

Divine Neopolitan pizza in an Art Nouveau-era former bird shop that still retains its mosaic tiles. Also good for take-out.

43 Rue des Petites Écuries, 75010
dagraziella.fr

Early June

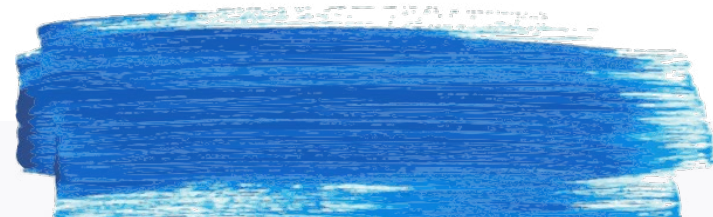
A lively wine bar and cave à manger with traveling chefs in weeklong residence. Previous guest chefs have included: Susan Kim of Eat Doshi; Joel Aronsson formerly of Fäviken in Sweden; Esul Lee; Túbo Logier of 4850nl in Amsterdam; and the trio from has_dac_biet.

72 Rue du Faubourg Saint-Denis, 75010

Le Verre Volé

A compact bistro in eyeshot of the Canal Saint-Martin that has been a beloved hotspot for natural wine lovers since 2000.

67 rue de Lancry, 75010



Le 52

One of Charles Compagnon's other all-day modern brasseries (see 2nd arrondissement, Café Compagnon).

52 rue du Faubourg Saint-Denis, 75010

groupe-compagnon.com/pages/le-52-faubourg-saint-denis

Eels

Opened in 2017, this restaurant features exquisite ingredient-driven cooking from chef Adrien Ferrand and beautiful wines selected by sommelier Félix Le Louarn (and yes, eel is a signature dish). Reservations recommended.

27 Rue d'Hauteville, 75010

restaurant-eels.com

Gros Bao

The second and most fun of the Bao Family group's restaurants is this two-level Chinese canteen along the Canal Saint-Martin. You'll find fresh bao made-to-order in the downstairs open kitchen, excellent cocktails, shareable plates (eggplant in soy sauce and fresh noodle salad are excellent) and a design— with formica tables from Hong Kong, bright red waxed concrete floors and red hanging lamps—meant to modernize the look of Chinese restaurants in the city. No reservations.

72 Quai de Jemmapes, 75010

baofamily.co/grosbao

Habile

A multi-purpose space you're more likely to find in Amsterdam, London or Berlin: a sustainable unisex fashion label mixed with a market-driven bistro and shop for specialty food products and wine. Come for lunch, come for a drink, stay for dinner!

16 Rue de Lancry, 75010

habile.com



Åke - Table & Vin

This is the rustic neo-bistro from Swedish-born chef Linda Granebring, located a block from the Canal Saint-Martin. There's none of the pretension and excessive reverence for highly technical cooking and fine dining bona fides that have come to define many of the city's most talked-about restaurants. Instead, it's big on simplicity, a harmony of ingredients and flavors, and low-intervention wines that pair beautifully with them.

8 Rue Marie et Louise, 75010

Akeparis.fr

Urfa Dürüm (1 and 2)

A destination for the most delicious Kurdish sandwiches since 1987. You'll find a few sidewalk seats (most people take these to-go). For more seats, head to the second location where there's a long counter and sturdy wood tables and mixed grilled meat platters in addition to sandwiches.

10 Rue du Faubourg Saint-Denis, 75010

58 rue du Faubourg Saint-Denis, 75010

Holybelly 5 / 19

It's thanks to this French duo, Nico Alary and Sarah Mouchot, that Paris has a model for superior service and all-day breakfast fare. At Holybelly 5, you'll find the kinds of dishes that put the duo on the map: gold-star pancakes, eggs and sides, and a host of other breakfast specials, with excellent coffee. At 19, the level and sophisticated jumps a few notches.

5 rue Lucien Sampaix, 75010

19 rue Lucien Sampaix, 75010

Jab Jab (V)

There aren't many fully vegan restaurants in Paris but this one leads the charge and for good reason: it's damn delicious! You'll find plant-based, Afro-Caribbean dishes, from bowls to sandwiches, in a vibrant space.

11 rue des Petites-Ecuries, 75010

Les Arlots

The Parisian bistro par excellence near the Gare du Nord: chalkboard menu of traditional and contemporary dishes, excellent ingredients, energetic service, and an accessible environment. Nothing overwrought or overcomplicated. Reservations recommended.

136 Rue du Faubourg Poissonnière, 75010

Miznon

See 4th arrondissement! This is my preferred location.

37 Quai de Valmy, 75010

Ora (V)

Located on the site of what is reportedly Europe's largest sustainable fashion incubator, La Caserne, this is a fully vegetarian, seasonal restaurant with a great vibe (especially for weekend brunch).

12 Rue Philippe de Girard, 75010



11TH ARRONDISSEMENT

Bouche

A year-old small plates and natural wine bar that feels like it may be more appropriate, aesthetically speaking, in Berlin but we're thrilled to have it in the neighborhood. Expect creative seasonal dishes (skate fish steamed in a Thai bouillon with lime, garlic, and chile pepper and an octopus okonomiyaki coated with lardo were among recent highlights), which changes every two weeks, signature cocktails, and European grower wines.

85 rue Jean-Pierre Timbaud, 75011
bouche-paris.com



Brutos

Take French ingredients and blend them with South American flavor and you have this French- Brazilian steakhouse from Ninon Lecomte and her partner chef Lucas Baur de Campos. Be sure to start the meal with an order of the standout fried tapioca cubes.

5 Rue du Général Renault, 75011
brutosparis.com

Café Méricourt

The best of breakfast and brunch in one place! Guy Griffin, who founded my former HQ Café Oberkampf (now closed), has been running this much-loved canteen for several years. Go for green eggs, shakshuka, and daily dishes of the day alongside excellent coffees.

21 rue de la Folie Méricourt, 75011
cafemericourt.com

Chanceux

Part delicatessen, part café, this is the place for several moments of the day. You can go to shop for fresh, local produce, cheese, charcuterie and thoughtfully sourced pantry products; have coffee, stay for lunch (sandwiches and hot dishes of the day), brunch (weekends) or linger in the evening for apéritif.

57 rue Saint-Maur, 75011

Clamato

Septime, Bertrand Grébaut and Theo Pourriat's iconic big sister with Michelin cred, is next to impossible to book. While it played an absolutely pioneering role in the culinary shifts in the city, I wouldn't bend over backwards to try to get in. As a result, I suggest going to this seafood bar next door which is delightful, fresh, fun, and most importantly, doesn't accept reservations and is open non-stop on weekends. Do not leave without ordering the maple syrup tart!

80 rue de Charonne, 75011



Clown Bar

This early 20th century historic bistro (officially a monument historique largely for its gorgeous ceramic tiles featuring clowns) was revived 8 years ago with a natura wine focus and Japanese-inflected dishes with chef Sota Atsumi running the kitchen. The chef has moved on to other projects (his own place called Maison Sota) but his signature dish remains (whole veal brains, or cervelle de veau) as does the short but beautifully modern ingredient-driven menu (à la carte) now led by chef Luis Andrade.

114 rue Amelot, 75011

Fulgurances – L'Adresse

The first of several restaurants from the entrepreneurial trio Rebecca Asthalter, Hugo Hivernat, and Sophie Cornibert. Here, they pioneered a wave of chef residency programs and continue to act as a culinary incubator for young, emerging international chefs. (The other locations: a wine bar nearly across the street and a massive space, L'Entrepôt, in the 14th arrondissement).

10 rue Alexandre Dumas, 75011

Le 6 Paul Bert

The more modern sister restaurant of Le Bistrot Paul Bert (which is not my favorite and I'm perhaps the only person in Paris who feels this way but I stand by it!), with top-shelf ingredients and plates meant for sharing.

6 rue Paul Bert, 75011

Le Chateaubriand

Basque chef Iñaki Aizpitarte's contemporary bistro that helped jumpstart the neo-bistro/bistronomy boom in Paris.

129 avenue Parmentier, 75011
lechateaubriand.net

Le Dauphin

Le Chateaubriand's little sister (and next-door neighbor) serves tapas-style, market-driven small plates and natural wines in a striking space designed by Rem Koolhaas.

131 avenue Parmentier, 75011
restaurantledauphin.net

Le Rigmarole

Robert Compagnon and Jessica Yang-Compagnon's small but mighty small plates restaurant focused on binchotan grilled dishes, homemade ice creams (which inspired them to open their ice cream parlor and wine shop, Folderol, next door), and a wide selection of natural and biodynamic wines. NOTE: While the couple adjusts to life with a second child, the restaurant will serve as a pizza joint and will return to its usual operation in early 2023.

10 Rue du Grand Prieuré, 75011
lerigmarole.com/

Jones

A much-loved, casual, small plates and natural wine bar with big energy and a steady following. The Italian chef Riccardo Ferrant brings a Mediterranean influence to the sharing menu.

43 Rue Godefroy Cavaignac, 75011
jonescaferestaurant.com

Le Saint Sébastien

This is sommelière Daniela Lavadenz's neo-bistro with a beautifully patinaed formica bar, 1950's era mirrors, speckled floors and green leather banquettes, an excellent natural wine list, and a hard-to-define (but excellent!) veggie-forward menu. Basically, modern, creative, and unexpected.

42 Rue Saint-Sébastien, 75011

Le Servan

International flavors add a fresh twist to this affordable modern bistro run by sisters Tatiana and Katia Levha, who also run Double Dragon on the same street.

32 rue Saint-Maur, 75011

Mokonuts and Mokoloco

At their beloved café-bakery, lightly influenced by their Lebanese and Japanese backgrounds, Omar and Moko (one of the women I profile in *The New Parisienne*) have heavily shaped the contemporary bistro palate. Dishes change weekly, sometimes daily, reservations can be hard to come by, and the cookies are *always* a must. Mokoloco, nearby, is the duo's other, more casual restaurant that features chefs in residence.

5 rue Saint-Bernard, 75011

74 Rue de Charonne, 75011

mokonuts.com

Nonette

Gourmet bánh mì sandwiches and superb little donuts for dessert. Why this combo? Why not? is really the question.

71 rue Jean-Pierre Timbaud, 75011

Pierre Sang (sur Gambey and sur Oberkampf)

Located on the same street, you'll find this Top Chef France finalist's first and second restaurants, big on surprises. The first has an open-kitchen with counter seating, the second is more loft-like, both with a market-driven menu.

55 rue Oberkampf, 75011

6 rue Gambey, 75011

pierresang.com/en/home/

Tawlet Paris

Located a block from the Canal Saint Martin, Tawlet Paris is a two-level canteen and grocer with the same focus on regional Lebanese dishes served buffet style. Depending on the day, you'll taste the cooking from the Beqaa Valley, from the area around Mount Lebanon, or from the south, with dishes of the day served for weekday lunch.

2 rue de la Fontaine au Roi, 75011

The Hood

On paper, it's a Singaporean café but this spot has become a destination for divinely good southeast Asian cuisine more broadly, which includes Pandan cake, kaya on toast, and other Singaporean specialties. Excellent coffee served here, too. Sister restaurant to Nonette, across the street.

80 rue Jean-Pierre Timbaud, 75011

thehoodparis.com



12TH ARRONDISSEMENT

Passerini

An Italian neo-bistro from the most well-known and respected Roman chef in Paris, Giovanni Passerini. Expect beautiful fish, large, shareable meat dishes, and his signature fresh pasta on a set menu at lunch or à la carte for dinner and Saturday lunch.

65, rue Traversière, 75012
passerini.paris

Passerina

This is the Italian wine bar across the street from Passerini that has quickly become a hot spot for natural wines and shared plates. Do yourself a favor and hangout at least until 10 p.m. when the off-menu pasta dish du soir (could be risotto, could be rigatoni...) starts circulating around the room.

45, rue Traversière, 75012
passerini.paris

Virtus

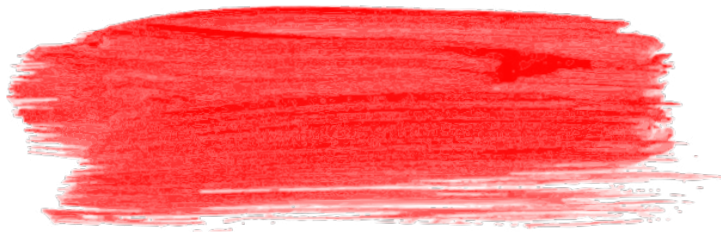
Arguably the arrondissement's standout restaurant, right around the Marché d'Aligre. This consistently beautiful dining experience is driven by a Japanese and Argentinian couple, chefs Chiho Kanzaki and Marcelo Martin Di Giacomo. Exquisite presentation, inventive flavor pairings, and inspirations drawn from well beyond French borders.

29 rue de Cotte, 75012
virtus-paris.com

Ground Control

A massive, industrial multi-use space on what was formerly a mail sorting site for the SNCF. Here, you can take part in cultural events, talks and festivals or just go to eat at one of the many street food stands on the premises, in addition to La Résidence, the first restaurant from the Refugee Food Festival organization.

81 rue du Charolais, 75012
groundcontrolparis.com



13TH/14TH/15TH ARRONDISSEMENT

Cayo Coffee Roasters

I'm including this spot because it's as much a bar-restaurant as it is a coffee shop and coffee roastery from the Paname Brewing Company team. On top of that, it's in a massively underserved area of the city!

9 Rue du Chevaleret, 75013

Fulgurances L'Entrepôt

See Fulgurances, 75011

7 Rue Francis de Pressensé, 75014

Mosuke

Best in neighborhood, best overall in Paris. The first restaurant from 29-year-old Mory Sacko who earned a Michelin star within only a few weeks of opening for his delicate and inventive cooking drawn from his French-West African origins alongside a profound affection for Japanese produce; and culinary techniques.

11 Rue Raymond Losserand, 75014
mosuke-restaurant.com

Nosso

The newer and larger restaurant from the Brazil-born chef Alessandra Montagne located directly across from the Bibliothèque François Mitterrand. What Nosso lacks in classic Parisian elements – no crown moldings or Chevron floors but floor-to-ceiling windows that let incredible light, even on the darkest days– it makes up for in ambiance (cont.) and truly inspiring cooking. Another bonus: you can choose from nearly a dozen wines served by the glass.

22 Promenade Claude Levi Strauss, 75013

Nosso-restaurant.fr

Le Severo

Long considered one of the best old world steakhouses in Paris. Don't order meat without the frites, here!

8, rue des Plantes, 75014



Pilgrim

The 15th arrondissement would almost never be considered a dining destination but if there's one place worth the journey west of the Eiffel Tower, it's this one. The Japanese chef Yurika Kitano delivers a memorable gastronomic experience with incredible precision and the best-of in produce, fish, dishware, and service.

8 Rue Nicolas Charlet, 75015

16TH ARRONDISSEMENT

Comice

French cuisine with a foreign perspective: this one-star Michelin restaurant owned by Canadian talents Etheliya Hananova, the sommelier, and Noam Gedalof, the chef, is brilliant from top to bottom—from the warm interior to the precision of Noam's neo-Classical cooking and Etheliya's artisan-driven wine program. One of the best meals I have in 2021.

31 Avenue de Versailles, 75016
comice.paris



Les Marches

From the red-checked tablecloth to the generous portions of classic bistro dishes like oeufs mayonnaise and entrecôte in béarnaise sauce served with crispy fries, the nostalgia of this affordable Relais Routier, traditional roadside restaurant, is a big part of the draw for both locals and foreigners.

5 rue de la Manutention, 75016
lesmarches-restaurant.com

Substance

A chic neo-bistro with a young, creative chef, responsible for awakening the 16th arrondissement as a potential dining destination. Matthias Marc, one of the most promising young talents in Paris, leans heavily on his Jura origins for a tasting menu (five, seven, or nine courses) that's vibrant and fresh whether you book for lunch or dinner.

18 rue de Chaillot, 75016
substance.paris

Restaurant Pages

The masterful, superb, refined (I can keep going...) cooking at this spot in the shadow of the Arc de Triomphe is led by the one and only Ryuji Teshima («Teshi» for short), whom I featured in *The New Paris*. Still as brilliant as ever. Tasting menus at lunch and dinner.

4 rue Auguste Vacquerie, 75016
restaurantpages.fr

17TH/18TH ARRONDISSEMENT

Coretta

Beautiful, bistronomic cooking from chef Beatriz Gonzalez with views of the Martin Luther King park. Indoor and outdoor seating.

151 bis Rue Cardinet, 75017

Restaurantcoretta.com

Papillon

Formerly the head chef at Le Meurice hotel under Alain Ducasse's tutelage, chef Christophe Saintagne left to open his own contemporary bistro that blends Parisian-Scandi aesthetics with fine dining techniques. Elegant, beautiful food!

8 rue Meissonier, 75017

papillonparis.fr



Café de Luce

This all-day café-bistro is named for Chef Chaignot's grandmother and does everything from spruced up devilled eggs with wild herbs and pickled onions to beef tartare which can be topped with Sturia caviar if desired and savory croissants (surprising largely because the idea of a savory croissant is normally so reviled by the French) with ham and comet or smoked salmon alongside a mound of fresh greens. Generous salads are also fixtures of the menu alongside a vegan main course option.

2 Rue des Trois Frères, 75018

cafedeluce.com

Etsi

A standout in the arrondissements, this is a modern Greek bistro with divine mezze, Greek wines, and specialty cocktails.

23 rue Eugène Carrière, 75018

etsi-paris.fr

Il Bregante

If you're going to have pizza in Paris (which I absolutely recommend at some point on your trip), go here.

14 Rue du Ruisseau, 75018

ilbrigante.fr

La Main Noire

I could have reserved this spot for a coffee guide but it isn't only a destination for specialty coffee, it brings an equally strong brunch game with a menu that evolves seasonally. Perfect if you're spending time around Montmartre.

12 Rue Cavallotti, 75018

lamainnoirecollective.com

19TH ARRONDISSEMENT

Ama Siam

The modern, baby sister canteen of Lao Siam, a neighborhood favorite for Thai food since the 1980s. Diners sit around distressed wood bistro tables on multicolored plastic stools and dig into the Chinese, Laotian, Vietnamese and Thai recipes the owners grew up eating at home and aren't necessarily common to Parisian restaurant menus.

49 rue de Belleville, 75019

Amasiam.com



Capitale

This intimate café from Combat founder Margot Lecarpentier is kitted out with flea-market finds and an unpretentious approach to all-day breakfast and brunch. There's quality coffee, Combat-style cocktails, non-coffee and non-alcoholic drinks like the house Doodh (milk and 7up mixed together with pistachios), and a short selection of brunch-appropriate dishes.

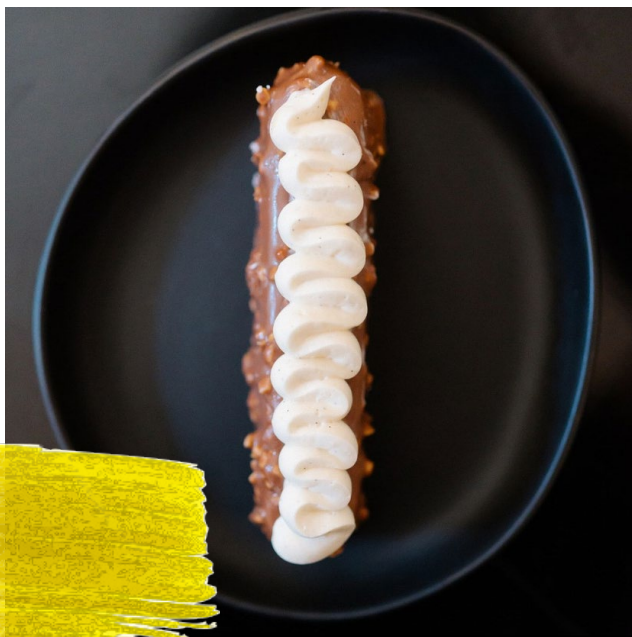
10 rue Pradier, 75019

Le Cadoret

Traditional French, give or take a few twists, can best describe this neighborhood favorite in Belleville. There's accessible natural wines, good beer, and a fun local energy. Particularly good roast chicken.

1 rue Pradier, 75019

20TH ARRONDISSEMENT



Bang Bang

Everyone says Paris doesn't do truly spicy food but that all changed with the opening of this temple of spice in Belleville run by Danish chef Mads Christensen and Colombian Carlos Peñarredonda. They bring cooking techniques from all corners of the world and make liberal use of spices you might find in Thailand, Peru, and many other destinations.

9 Rue du Liban, 75020
spicybangbang.com

Dilia

A rustic bistrattoria run by the Tuscan chef Michele Farnesi that flies somewhat under the radar but is tremendous every time I visit. There's lots of fresh pastas, perfectly cooked fish, and gorgeous wines to go around.

1 Rue d'Eupatoria, 75020
dilia.fr

Caché

The more sophisticated, fish-focused sister bar-restaurant from the same group that owns Amagat, located next door. The chef's provençal roots are on beautiful display but there's plenty of influences on the menu from much further afield.

23 Villa Riberolle, 75020
cache-paris.com

Le Grand Bain

There's something for every diner at this creative, shared plates restaurant on a colorful ruelle in Belleville. The chef serves up a generous menu of dishes that cater to vegetarians, pescatarians, and meat lovers, and pair perfectly with a rather funky selection of natural wines.

14 Rue Denoyez, 75020
legrandbainparis.com

Amagat

Those in-the-know go to this Spanish-inflected/ Mediterranean small plates restaurant that's somewhat hidden (hence the name which means hidden in Catalan) at the end of an unmarked alley. It's also one of the most fun spots in the city these days.

23 Villa Riberolle, 75020
amagatparis.fr/en