

FRANCE



→ Paris

WHERE ON EARTH

PARIS CONCIERGE

by ELYSE GLICKMAN

GALERIES LAFAYETTE
LA MAISON - LE GOURMET

LE GOURMET
LE GOURMET

RdC
bas

Place du marché
Epicerie fine
La Maison du Chocolat
Fromager / Poissonnier
Boucher - Le Bourdonnec
Primeur - Maison Colom
Charcutier - Maison Vérot
Foie gras - Maison Dubernet

RdC

Dalloyau
Yann Couvreur Café
Pierre Hermé Paris
Pierre Marcolini
L'éclair de génie
Philippe Conticini
Jean-Paul Hévin
Le Chocolat - Alain Ducasse
Maison Boissier
Il gelato del Marchese
Mariage Frères
La Route des Indes
Maison de la Truffe
Cinco Jotas
Traiteur Italien - Levoni
Traiteur asiatique
chez Meunier

THIS PHOTO Galeries Lafayette is one of the places to go for fancy food in the centre of Paris.

ONLY GOT A FEW DAYS
or hours to spend in Paris?
Here's an insider's guide to
some culinary highlights in
the City of Light.

Paris offers a vast array of gastronomic gems but if time is short, one of the best places to start is **Galleries Lafayette Le Gourmet**, part of the impressive three-building Galleries Lafayette flagship on Boulevard Haussmann in the centre of Paris. It does for packaged fancy foods and prepared meals what the rest of the emporium of style has done for fashion.

St Germain de Près (the 6th Arrondissement) is a haven for those preferring boutiques over emporiums. Fun finds here include **Maison Bremond 1830**, stocking specialties from Provence (the pistachio butter is a revelation), and **Richart**, a family-owned producer of chocolate squares rendered in unusual flavours and macarons cited by various local newspapers as the best in the city. While the **Paul** brand has gone global with its bakeries, interior and stage designer Emilie Bonaventure has transformed the Paul space in the 6th into an atmospheric oasis for a quick breakfast or leisurely dessert and coffee.

The Champs-Élysées as it exists today may remind some of Times Square or a giant open air mall. You can even find a McDonald's with its own canelés, macarons and baguette sandwiches.

Restaurant Le Drugstore serves up many reasons to brave Paris' busiest thoroughfare. The restaurant was brought to life in 1958 by Publicis advertising agency founder Marcel Bleustein-Blanchet, inspired by his time in New York City. Based on his vision, the interior design reflected post-World War II optimism while the menu was a synthesis of American and French sensibilities.»





«Although Le Drugstore was almost too trendy for its own good at one point (resulting in over-expansion) the original thrives thanks to an ambitious menu and a cool Mid-Century vibe by British interior designer Tom Dixon that people of all generations can appreciate. Michelin three-star chef Eric Frechon devised a menu juxtaposing international travel with several American staples. Louisiana fried chicken breast, barbecued pork ribs with grilled corn, and a classic cheeseburger co-exist with originals like crispy broccoli and curry butter sauce; salmon tartare with yuzu and yellow chilli; carpaccio of marinated sea bass, vanilla, chilli and grilled avocado; and a corn appetizer best described as a take on Mexican elote transformed with tempura batter and tandoori seasoning.

These and other dishes are excellent foils for bartender Nicholas Usselman's glamorous and memorable cocktails. "Le Sprummer" (with French-distilled Gin Anaë, house-made verbenia syrup, lemon juice, and champagne), "L'Été Indien" (rosé Champagne, Chambord, Pimm's N°1, and strawberry juice), and Maple Julep capture the happy, fizzy Parisian cocktail culture of the 1950s while adding modern spins in keeping with the decor and food menu.

The artsy Marais District (skirting the 4th Arrondissement) is one of the city's great incubators for new French food, fashion and lifestyle trends. Streets overflow with pocket-sized fancy food shops, delis, artisanal vendors and ethnic food eateries that prove some of the best things to come out of Paris are affordable, accessible and even family-friendly. Moïse Sfez created "street food" establishments **Homer** in 2017 and **Janet by Homer** in January 2022, in such a way that they both transcend the novelty of serving classed-up American comfort food.

Both restaurants are now regarded as essential Paris dining thanks to Sfez's commitment, spending up to two years perfecting the recipes for everything from the brioche — the backbone of both restaurants' menus — to house-made Old Bay seasoning, truffled hot sauce, house-made pickles, potato chips and fresh lemonade. Each restaurant even has its own bespoke craft beer — an IPA which complements the deli meats and a pilsner that holds up to the rich, buttery lobster rolls, tuna melts and red caviar on cream cheese.

The "Connecticut" lobster roll, in spite of its name is a rich, complex and decadent "only-in-Paris" bite. The much simpler classic lobster roll with buttered brioche, generous pieces of lobster meat and chive topping, is equally satisfying. Sandwiches with crayfish, shrimp and crabmeat are also beautifully done and perfect in their simplicity and seasoning. While my native New Englander travel companion was impressed with Sfez's takes on his childhood favourites, the look of pure joy on his face when sampling the tuna melt was priceless. At **Janet**, the pulled beef sandwich provided tough competition for *Vogue*, *Esquire*, and *Elle*-lauded pastrami sandwiches. While some review sites point to the fact that no fries are offered, we agreed the house-made chips, coleslaw and pickles allow the sandwiches to take center stage.»




PHOTOS THIS SPREAD CLOCKWISE FROM TOP LEFT
 Nick mixes it up at le Drugstore;
 Coffee break at Paul; Paul's flagship
 store; Cooks at Rotisseur d'Argent;
 Homer lobster rolls and beer; Café
 Les Flottes; Le Drugstore julep;
 Sandwich jambon; Le Drugstore
 tempura; Les Flottes mac 'n cheese.



PHOTOS THIS SPREAD
CLOCKWISE FROM TOP
LEFT Paris rooftop
picnic; Richart
chocolates;
Vintage metro
sign; Maison
Bremond cheeses.





« Finally, a visit to Paris is usually not complete without at least one meal at an intimate brasserie, especially one populated with neighbourhood regulars. Latin Quarter institution **La Rôtisserie d'Argent** perfectly executes roasted chicken along with roasted duck, foie gras, terrines and other hearth-wrought dishes alive with flavour and warm aromas, as well as a nice wine list. It also doesn't hurt that on a clear day, one can see Notre Dame Cathedral and the Eiffel Tower from the outdoor seating area. In the 1st Arrondissement, just off ultra-posh Rue Saint Honoré, the always busy **Le Petit Flottes** boasts a fittingly rich seating area outfitted with an oyster bar. While its wildly popular croque monsieur sandwiches sell out, there's also a fabulous pasta dish topped with ten-year aged comté cheese big enough to share and rich enough to satisfy a melted cheese craving. 



FRANCE



Galleries Lafayette Le Gourmet
www.gourmet.gallerieslafayette.com

Maison Bremond 1830
www.mb-1830.com

Richart
www.richart.com

Paul St. Germain des Pres
www.paul-bakeries.com

Restaurant Le Drugstore
www.restaurant-le-drugstore.com

Homer
www.homerlobster.com/homer-lobster

Janet by Homer
www.homerlobster.com/janet-by-homer

Le Rôtisserie d'Argent
www.tourdargent.com/la-rotisserie-dargent

Le Petit Flottes
www.lepetitflottes.fr/en