

"Best Fine Dining in Paris"

Created By:: Cityseeker

📍 16 Locations Bookmarked



📷 by Hagena718 ©

Dans le Noir

"Dining in the Dark"

Fond of extreme and astonishing experiences? Dans Le Noir is an innovative-concept bar and restaurant based on rediscovering the many flavors of food by dining in the complete darkness. After making your selections from the menu, you are guided to your table in the dark by one of the eight visually impaired waiters as your senses begin to adjust in preparation for this uncommon dining experience. Chef Virginie Bossu, who trained in some of the best restaurants in Paris, will enchant you with her traditional French cuisine with Mediterranean accents. You can also choose the 'Surprise Menu' to try and guess the items in your plate. All ingredients are organic and recipes are established by a nutritionist. Talk to your 'without a face' neighbors, eat with your hands or take your (blind) date out for a fun experience. The establishment largely supports the visually impaired in the work environment. The timings vary, please check the website for more details.



☎ +33 1 4277 9804

🌐 paris.danslenoir.com/

✉ resa@danslenoir.com

📍 51 rue Quincampoix, Paris

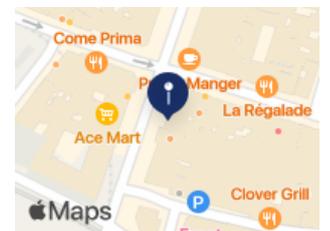


📷 by Mads Eneqvist on Unsplash ©

La Dame de Pic

"Sensory Experience"

The concept of acclaimed chef Anne Sophie Pic's latest restaurant, La Dame de Pic, highlights the interaction between the olfactory as well as gastronomic senses. Working with a perfumer, Pic designed the prix fixe menus based upon fragrance themes, and these scents are presented to you on scent strips before your meal. For example, the "Amber Vanilla" dinner menu may feature courses infused with bergamot, coffee, vanilla, green tea, rosemary and honey. Open for lunch and dinner, reservations are a must at this trendy place.



☎ +33 1 4260 4040

🌐 anne-sophie-pic.com/paris/

✉ contact@ladamedepic.fr

📍 20 Rue du Louvre, Paris

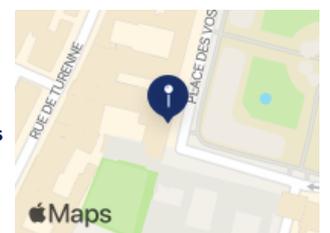


📷 by Ibrahim Husain Meraj ©

L' Ambroisie

"French Gastronomy at its Best"

Located in a grand townhouse setting in Place des Vosges, L' Ambroisie is a popular fine dining restaurant serving delicious meals in Paris, France. Every dish served here is carefully cooked by expert chef Bernard Pacaud using the freshest of the seasonal ingredients. He also updates the menu at regular intervals to assure the same. Moreover, the impressive wine list just makes every meal at this restaurant a divine experience for its patrons. Though on a little expensive side, this restaurant is a perfect place for a date or a family dinner with its beautiful ambience, impeccable service, and flawless food. Make sure to reserve a table before your visit as it is one of the favorite spots among gastronomes in the city.



☎ +33 1 4278 5145

🌐 www.ambroisie-paris.com/

📍 9 Place des Vosges, Paris



by Pat Guiney

Le Comptoir du Relais

"Reinvented Retro Bistro"

Le Comptoir du Relais is a neo-bistro, the pet project of the acclaimed Chef Yves Camdeborde. The two distinct menus (the bistro menu and the five course menu) have customers queuing. The wait is worth it, considering that the dinner menu has reservations booked months in advance. Once in and seated on one of the wooden chairs and slightly small table, the chef's creations will surely convert even the most stubborn and discerning.



+33 1 4427 0797

9 Carrefour de l'Odéon, Hôtel Relais Saint-Germain, Paris



by Zairon

Le Grand Véfour

"Gourmet Cuisine"

A glorious red and gold, 18th-century dining room, resplendent with mirrors and chandeliers, greets guests as they enter Le Grand Véfour. Within its palatial boundaries, Chef Guy Martin displays magical culinary artistry, as he skillfully whips up his trademark dishes like Tourte d'Artichauts et Légumes Confits and some divine concoctions, such as Ravioles de Foie Gras à l'émulsion de Crème Truffée. Business lunches are often organized during the day, but, at night, a romantic atmosphere takes over. Don't let the long names on the menu intimidate you. Indulge, and let the flavors linger. Even longer lasting, however, are memories of this splendid dining experience.



+33 1 4296 5627

www.grand-vefour.com/

resa.gvefour@orange.fr

17 Rue de Beaujolais, Palais-Royal, Paris



by acme

L' Atelier de Joël Robuchon

"Return of the Master Chef"

This very small restaurant is the more modest and affordable version of chef Joël Robuchon's finest dining. You can expect carefully prepared dishes seasoned with the same innovative creativity. Must haves include Lamb Cutlets with Smoked Salmon or Pan-fried Asparagus with Comté Cheese. If that's not what you fancy, then try the scrumptious Braised Duckling and Caramelized Quail. There is also a wide selection of wines from California, Australia, Argentina, Spain and Italy. Apart from French cuisine, the restaurant also serves delicious sushi with crusty baguettes. L' Atelier de Joël Robuchon fills up very quickly since it can only host up to 40 guests, so make sure to come early if you want to get in.



+33 1 4222 5656

atelier-robuchon-saint-germain.com/

reservation@atelier-robuchon.com

5 Rue de Montalembert, Hôtel Pont Royal, Paris

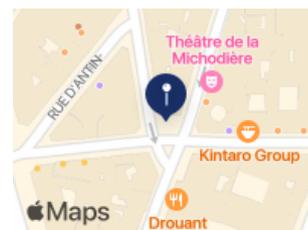


by TheFork

La Fontaine Gaillon

"Lavish French Cuisine"

La Fontaine Gaillon is the best option for local traditional cuisine. The comfortable seats and soothing decor by Carole Bouquet, will make your dining experience memorable. The warm and professional service of the staff deserves a special mention. It also offers a good variety of wine. Nestled in a 17th century mansion, the restaurant is owned by actor Gérard Depardieu and it won't be surprising to see some celebs enjoying a meal here.



+33 1 8833 9300

www.lafontaine-gaillon.com/

contact@lafontaine-gaillon.com

1 Rue Gaillon, Paris



by Schwoaze

+33 1 4477 1040

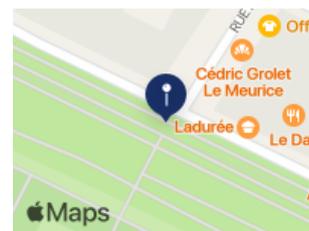
Le First, Restaurant Boudoir Paris

"Elegant Parisian Restaurant"

Overlooking Tuileries Gardens, Le First, Restaurant Boudoir Paris epitomizes elegance. The classy interiors designed by Jacques Garcia exude a certain charm and romance, true to the city's vibe. The food is an inventive twist to French classics, and is exemplified by Chef Gilles Grasteau's usage of aromatic essential oils and exotic ingredients in the cuisine.

www.marriott.com/hotels/travel/parvw-the-westin-paris-vendome/ lefirst@pariswestin.com

234 Rue de Rivoli, The Westin Paris, Paris



by Mathieu Lebreton

+33 1 7098 7300

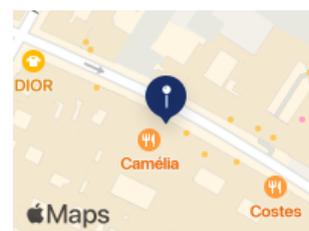
Sur Mesure par Thierry Marx

"Bespoke Fine Dining"

Sur Mesure par Thierry Marx is a two-Michelin-starred restaurant located in the Mandarin Oriental Paris hotel. Headed by Chef Thierry Marx, it is known for his innovative and modern approach to cuisine. The menu features dishes that showcase the best seasonal ingredients, with a focus on light and healthy cuisine that is both visually stunning and delicious. In addition to the restaurant, Sur Mesure par Thierry Marx also offers a chef's table experience where diners can watch the chefs prepare their meal up close and learn more about the techniques and ingredients used in the dishes.

www.mandarinoriental.com/paris/fine-dining/sur-mesure-par-thierry-marx/ mopar-reservations@mohg.com

251 Rue Saint-Honoré, Mandarin Oriental Paris, Paris



by Katrin Morenz

+33 1 4260 8089

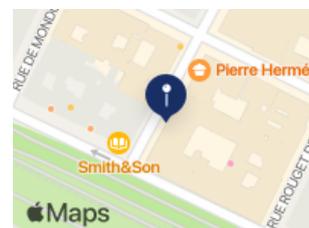
Chez Flottes

"Warm Hospitality"

After finishing your sight seeing, you can come to Chez Flottes to enjoy some delicious French food. The interiors are done up with Art Deco paintings and the stained glass windows help create a warm ambiance. And don't worry, you won't run out of options, the menu consists of both international and traditional French cuisine. Take your pick from the selection of country wines on offer. There is also a wood bar, where you can sit back and enjoy your drink. If you are on the look out for a place to host an event, you need not look any further.

www.flottes.fr/ contact@flottes.fr

2 rue Cambon, Paris



by Daniela Díaz on Unsplash

+33 1 5343 4340

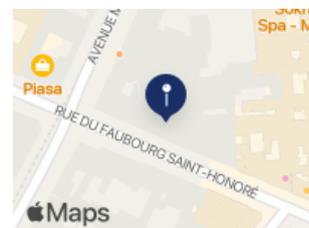
Epicure

"Exquisite Michelin Star Meal"

Epicure, a three Michelin-starred restaurant elegantly welcomes Parisians to a classic French meal. Offering a vastly spaced dining room with chic decor, overlooking an exquisite garden in the courtyard of the Hôtel Le Bristol, the restaurant promises excellent service on this gastronomical journey. Award-winning chef Eric Fréchon is an ardent advocate of French culinary traditions and a personal admirer of great past chefs like Escoffier or Vatel. His cuisine, spanning the French classics, is revisited to enhance the recipes with exotic flavors and spices, highly praised by the food critics. Patrons favorites include roast duck breast with spices and orange-caramelized turnips or macaroni with Foie gras, artichokes, and truffles. The restaurant also has an exceptional wine cellar.

www.oetkercollection.com/hotels/le-bristol-paris/restaurants-bar/epicure/ epicure@oetkercollection.com

112 rue du Faubourg Saint-Honoré, Hôtel Le Bristol, Paris



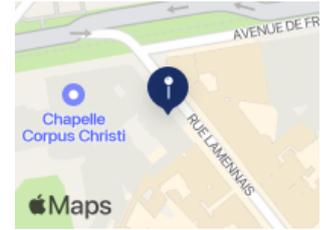


by Chaica

Taillevent

"Distinguished Fine Dining"

Taillevent is a legendary fine dining restaurant located in the heart of Paris. It was founded in 1946 by André Vrinat and is now known for its classic French cuisine and exceptional wine cellar. The menu of this two-Michelin-star restaurant features dishes that highlight the best seasonal ingredients, with a focus on traditional French techniques and flavors. Taillevent is a must-visit destination for food and wine lovers looking for an unforgettable dining experience in Paris. It is a true institution of French gastronomy and has set the standard for fine dining in the city for decades.



+33 1 4495 1501

taillevent.com/fr/

reservation@taillevent.com

15 Rue Lamennais, Paris

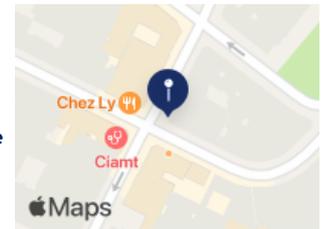


by Delightin Dee on Unsplash

Pierre Gagnaire

"Haute Cuisine Genius"

Omnipresent in the tabloids, one of the most talented French chefs, Pierre Gagnaire, is highly acclaimed by international food critics. His Paris restaurant was awarded the third star by Michelin in 2007 and ranked third best restaurant in the world by British magazine Restaurant, calling its chef "France's Genial Culinary Magician." If haute cuisine is an art, Pierre Gagnaire is a virtuoso. Offering the most charming french fine dining experience, the chef is known to play with the most exquisite ingredients to bring out surprising flavors. All in all, the chef delivers on his promising menu and meticulously designed wine collection. Call or see the website for more information or to make a reservation.



+33 1 5836 1250

pierregagnaire.com/restaurants/pierre_gagnaire

reservation@pierregagnaire.com

6 Rue Balzac, Paris

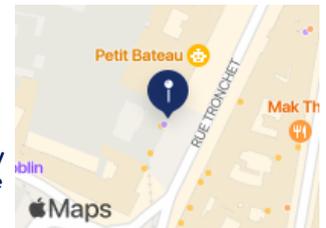


by eKokki

Restaurant Akrame

"Contemporary Fine Dining"

Chef and owner Akrame Benallal's eponymous restaurant is the holder of the prestigious Michelin star. The cuisine defines 21st-century gastronomy and finds inspiration in global flavors. The no-menu format promises three to six imaginative courses of aesthetically-plated creations. Your gourmet meal is complemented by unrivaled wine-pairing that enhances your fine dining experience. The sophisticated interiors of hues of grey and contemporary accents exude an elegant and futuristic aura. Select a table in view of the open kitchen and embrace your inner epicurean.



+33 1 4067 1116

www.akrame.com/

7 Rue Tronchet, Paris

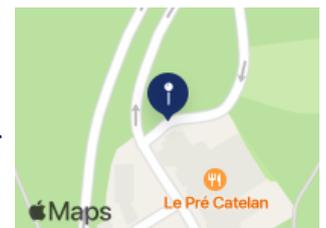


by Celette

Le Pré Catelan

"Dine in Napoléon III's Salon"

Escape from the city center by taking a culinary ride to the Le Pré Catelan. Located in Bois de Boulogne and housed in a Napoléon III-style mansion, the magnificent décor will make you feel special. Chef Frederic Anton has won many "Chef of the Year" awards and was granted a three-star rating by the prestigious Michelin guide. He is inventive when it comes to his cuisine yet uses the finest traditional ingredients. A great selection of seafood and shell, seasoned with delicately mixed flavors and spices, is on the menu. The Velvet Swimming Crab, sumptuously dressed with Coral Jelly, French Caviar, and accompanied by a fennel soup is a house specialty. Other delicacies include the Ris de Veau (calf sweetbread), the Langoustine (giant prawns) and the Homard Breton (lobster).



+33 1 4414 4114



by Derrick Coetzee

La Grande Cascade

"Luxurious Napoléon III Style"

Near the Longchamp racetrack, Jean-Louis Nomicos settled in this beautifully decorated Napoléon III-style restaurant. Alain Ducasse's 'disciple' revamped the traditional cuisine and now creates excellent dishes such as mushrooms with vegetables; oysters cooked with seaweed and butter and macaroni stuffed with foie gras; and roasted figs and blackberries for dessert. Décor, service and the cellar are the stuff of dreams! Call ahead for restaurant timings.



+33 1 4527 3351

www.restaurantsparisiens.com/la-grande-cascade/

commercial@restaurantsparisiens.com

Allée de Longchamp, Bois de Boulogne, Paris

JOIN US AT:

cityseeker.com