

"Best Seafood in Paris"

Created by: Cityseeker

📍 16 Locations Bookmarked



📷 by ralph and jenny ©

Le Bar à Huîtres

"Bounty of the Sea!"

Tender succulent fish, straight from the waters, awaits you at Le Bar à Huîtres. A brainchild of Garry Dorr, Le Bar à Huîtres has various outlets in the city and is a popular haven for the seafood lover. This outlet is located in Paris' 5th Arrondissement. The preparations are made of fresh catch ensuring high quality. Nestled in Saint-Germain neighborhood, this restaurant is a short walk away from popular attractions like Place des Vosges and Victor Hugo's former residence.

☎ +33 1 4407 2737

📍 33 rue Saint-Jacques, Paris



📷 by Edsel L ©

Huitrerie Régis

"An Oyster Meal"

This is a small and pleasant oyster bar just off Boulevard Saint Germain. The menu segregates the oysters served into the following categories, namely: fines de claires, spéciales de claires and pousse en claires. Also, one can find the rare and expensive belon variant here. There's also a nice range of French wines to complement the food. Mostly packed, this restaurant is a favorite with both locals and tourists.

☎ +33 1 4441 1007

🌐 huitrerie-regis.com/

✉ contact@huitrierieregis.com

📍 3 rue de Montfaucon, Paris



📷 by ERNOUF Guillaume ©

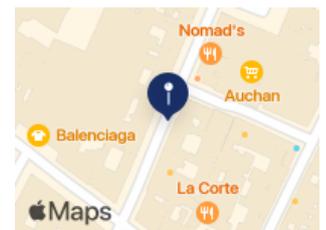
L'Écume Saint-Honoré

"Oyster Hub"

Get your oyster fix with a visit to L'Écume Saint-Honoré. Located in the heart of the famous Rue du Marché Saint-Honoré, this charming restaurant promises a taste of the ocean with a delectable assortment of seafood. At one end of the space lobsters, crabs, scallops, mussels and clams rest on crates of seaweed or crushed ice. The other half of the restaurant is lined with several wooden tables and chairs to enjoy freshly-shucked bivalves. The sound of seagulls are the background score of your visit.

☎ +33 1 4261 9387

📍 6 rue du Marché Saint-Honoré, Paris

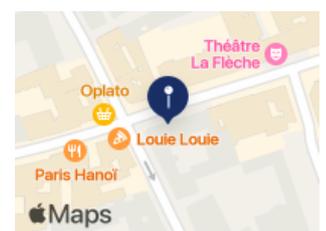


📷 by Fuzzy Gerdes ©

Clamato

"Oyster and Champagne Pairing"

Clamato is the second venture of chefs Théo Pourriat and Bertrand Grébaut after their restaurant Septime. This place is solely a bivalve bar that gets its name from the clam broth-tomato juice beverage. On the menu are clams, mussels, shellfish and oysters that are paired well with white wine and champagne. Specialties include Maldon Oyster, Oysters on Ice and Banka Trout. Complement the same with Rose Lies Jousset and Savoy Jaja Berlioz. The thoughtfully put together decor features a spiral stairway to the mezzanine area and an au naturelle ambiance.



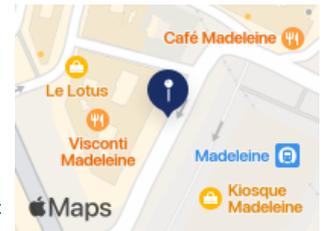


by ray rui on Unsplash

Caviar Kaspia

"Must For Seafood Lovers"

An undisputed Russian staple in the French capital since more than a decade, Caviar Kaspia is where you go to indulge in a lavish and unique seafood extravaganza. Tucked on Place de la Madeleine, this culinary institution is decked through and through in old-fashioned opulence, right from the rich carpets, drapes, antique showpieces to the chinaware displays. Highlights of the menu include Baked Potato with Oscietra Seleccion Caviar, Duo de caviar "impérial Baeri" et esturgeon blanc and Ibérico Ham de Bellota " Gran Reserva. Champagnes and wines complement the exquisite menu selections. Reserve ahead.



by suehixson

L'Ecailler du Bistrot

"Seaworld Delights"

L'Ecailler du Bistrot is a great place to savor seafood in Paris. Specializing in crustaceans and bivalves, tuck into delicious specialties of lobster, shrimp, scallops, clam and crab. Their oysters selection is sourced from the regions of Belon, Marennes-Oléron as well as Utah Beach. Select from a backboard menu of Coquilles Saint-Jacques, Crevette Rose, Moelleux au Chocolate, and more. These dishes are best complemented with regional wine like Cheverny Blanc and Red Sancerre. Their nautical decor, model boats and murals on marine life create an ambiance to match.

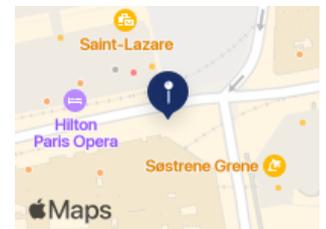


by Benson Kua

Garnier

"Seafood, French Style"

No one does oysters and shellfish buffets as Le Garnier. And to indulge in this seafood extravaganza you will have to come down to the 8th district where this posh restaurant sits on rue Saint-Lazare. An effortless ambiance is elicited by the charming cream, wood and mirrored interiors decorated in designs by Dominique Honnet. Dishes you must try are the lobster, pan-fried Dover sole and the herb-cruste rack of lamb. Wines and desserts add a finesse to the overall dining experience. Reserve ahead or just walk in.

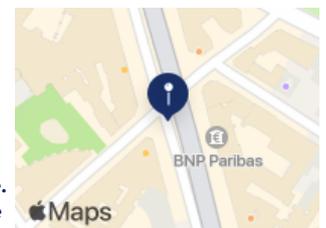


by T.Tseng

Vin et Marée

"Frommage Et Du Vin at Your Service"

Vin et Maree is a delightful chain of restaurants in Paris. Known for their exciting and delectable menu which consists of Tartare de saumon, les huitres(oysters) accompanied by the best vin(wine) that is found in France. This is the place you should go to if you want to truly enjoy what it is to be in Paris and to get the Parisian feel of food. For more details do check their website.





by ampersandyslexia

La Cagouille

"The Genuine Taste"

This restaurant is an ode to all seafood lovers, and a tribute to the cooking style of La Charente, the flat sandy district on the south of Bordeaux. Using no sauce or spice, the seafood is fresh and retains its original taste. The mastermind behind this restaurant is the owner and Chef Allamandou. If you're confused to make a choice from the menu, request for his favorite dish - the Red Mullet, which is baked in rock salt or sautéed in oil.



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10 Place Constantin Brancusi, Paris

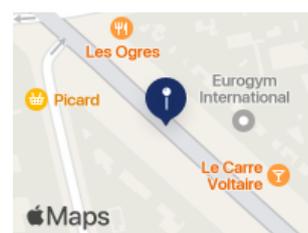


by UggBoy UggGirl PHOTO || WORLD || TRAVEL ||

Vin & Marée

"Sea For Yourself!"

A part of the reputed Vin & Marée seafood restaurant chain, this Voltaire outlet reinforces the standard of fresh seafood, and the equally high level of culinary prowess involving sea-fare that the chain has always claimed of. The marriage of French cuisine and sea-food makes way for a whole new gastronomic revelation which is aided by the master-chefs at work. Although, the restaurant may not have the most fluent English-speaking servers, or the most expansive dining space, Vin & Marée more than makes up for it through its all-pervading food that appeals to patrons of all faiths and nationalities.



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vin-et-maree.restaurant/voltaire/

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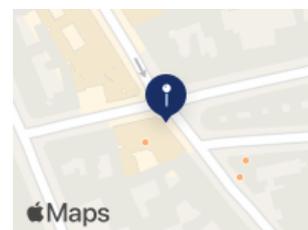


by pointnshoot

La Luna

"A Seafood Treasury"

La Luna stands proudly in the 9th arrondissement, albeit on an off-beaten path. True seafood-lovers do not fail to search this restaurant out with the hard-to-resist fragrance of herb-scented seafood that arises out of the doorway and the windows of La Luna. La Luna has stood here for more than a decade's time, and it has impressively managed to retain its level of finesse and expertise over seafood through this duration. The Clams Marinara and the Sole Menuire have found a commendable following among seafood-enthusiasts while mussel and cod dishes have also garnered appreciation. For those who practically live on seafood, or harbor a soft spot for fishes and oysters, then LA Luna will not fail to enthrall your senses.



+33 1 4293 7761

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69 rue du Rocher, Paris

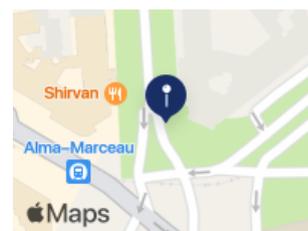


by TheFork

Marius et Janette

"Seafood Delicacies at its Best"

If you are craving for seafood, then head to the Marius et Janette on Avenue George V in the 8th arrondissement of Paris. This upscale restaurant is known for serving fresh catches of the day prepared in Mediterranean style of cooking. Try the Saint Pierre golden fillet with truffle juice and finish your meal with Apple "Chanticleer" warm pear sorbet. It is an ideal place for business lunch or dinner.



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www.mariusetjanette.com/

4 Avenue George V, Paris

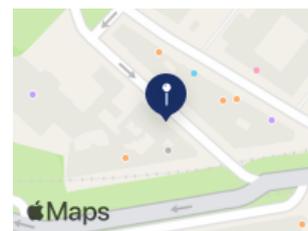


by Marika Sartori on Unsplash

Helen

"Dishes of Rare Fish"

This 2012 addition to the Paris food scene has captured the fancy of all seafood lovers. Helen will take you through a delightful, seafood culinary journey that will remain etched in your memories for a long time. The understated elegance of the decor with its blue and gray hues adds to the charm of this restaurant. The menu is dependent upon the catch of the day as the establishment prides in serving the best that is available. From live lobsters, Mediterranean sea urchins, grouper, white octopus and more, you will find wild fish, rarities and popular ones that are creatively made in traditional as well as modern flavors. Complement your meal with wine and round it off with any of their delectable pastries.



+33 1 4076 0140

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3 Rue Berry, Paris

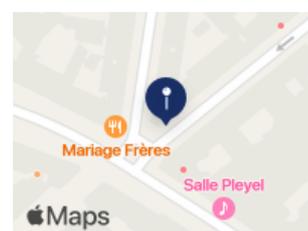


by TheFork

La Marée

"Seafood Extravaganza"

An old-world elegance permeates every corner of the dining room decked in plush banquettes and Flemish tapestries at La Marée. The man behind the kitchen is Samuel Le Torriellec who masterfully creates exquisite dishes like La Marmite de coquillages, La Lotte du Guilvinec and La Sole de petit bateau grillée ou meunière. The combination of bouquet wines and oysters is just divine.



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1 rue Daru, Paris

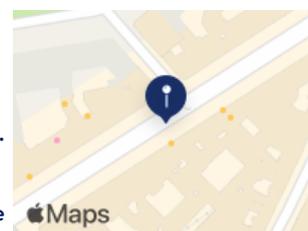


by geishaboy500

Prunier

"Caviar And More"

Prunier opened in 1925 to the delight of epicureans of seafood fine dining. Famous for French caviar, here you can sample turbot caviar and spinach, tartare with caviar and oysters, and a variety of salt-cured fish eggs. Chef Eric Coisel lends a contemporary and artistic touch to coastal favorites like salmon, king crab, shellfish and lobsters. The restaurant is designed by Jacques Grange, and its magnificent interiors represent work by Art Deco-inspired artists. Monochromatic photographs and nautical memorabilia exude a nostalgic charm.



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16 Avenue Victor Hugo, Paris

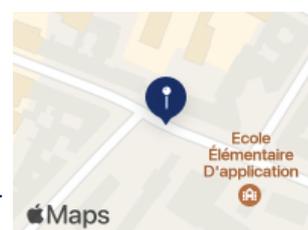


by Richard Iwaki on Unsplash

Vin et Marée

"Only Fish!"

This is one of the best chain of bistros for fish and seafood. Some of the creative dishes include lobster with bacon and Sea bass in wine sauce. There is a different menu everyday depending on the catch of the day. For dessert, try the famous Baba au Rhum - a ring shaped cake dipped in rum. One of the four Vin et Marée outlets in Paris, this restaurant also banks on its effortless ability to reproduce fresh seafood into plates of artistry.



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