

"Best Specialty in Paris"

Created by: Cityseeker

 31 Locations Bookmarked

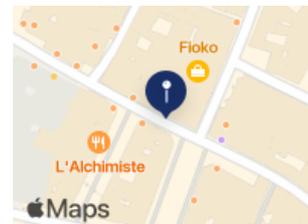


 by Scott Warman on Unsplash 

Les Piétons - Tapas Bar

"Tapas Bar & Much More"

Experience a little bit of Spain and lots of fun at the Les Piétons. This tapas bar is popular for its lovely and friendly ambiance that welcomes locals and tourists alike. The tasty lunch is filling enough to keep your energy levels high for the rest of the day. You can also try the Spanish delights doled out by the chef and wash down the meals with your favorite drink. Taste the Pisto Serrano or Arroz Frito and you can't resist but go in for a second helping. Ensure that you do not miss out on the decadent desserts.



 +33 1 4029 4913

 www.lespietons.com/

 8 rue des Lombards, Paris



Amorino

"Creamy Delight"

Skip dinner and treat yourself to an ice cream. Amorino offers some creamy treats that just makes you want to have some more of it. While some of the cool favorites of the locals are the Amaretto and Creme Caramel, Nutell Pistachio and Nocciola, all the treats are worth a try. Call +33 9 5057 4476 for details



 +33 4278 7143

 www.amorino.fr

 socialusa@amorino.com

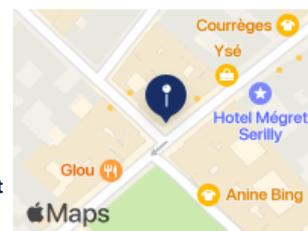
 31 rue Vieille du Temple, Paris



Breizh Café

"Crepe Heaven"

Breizh Café is all about crepes! With a wide variety of crepes and galettes, this unique eatery offers a Franco-Japanese twist to a great selection of organic hard ciders. The small but stylish interior is decorated with pop-art paintings, wood paneling and heavily scented with the aroma of fresh ingredients, with the quiet chatter of other patrons in the background. Top this off with excellent service and you have yourself a memorable dining experience. Reserve your table and get ready for a taste of crepe heaven.



 by portmanteaus 

 +33 1 4272 1377

 www.breizhcafe.com/le-marais

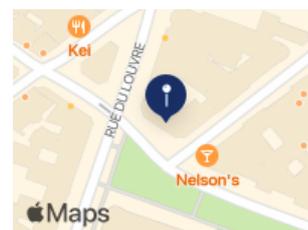
 109 rue Vieille du Temple, Paris



E. Dehillerin

"A Cook's Dream"

At E. Dehillerin, it's not hard to imagine what the store was like when it began selling cooking utensils in 1820. The shop is dim and dusty with extremely narrow aisles and towering rows of shelves, groaning with cookware. But you don't go to E. Dehillerin for aesthetics; you go for the abundance of copper pots and pans, the variety of professional-grade knives, and because you can find fun items like serving dishes for oysters and copper crème brûlée ramekins. The knowledgeable staff and reasonable prices won't turn you off either. This store will delight anyone who loves to cook.



 by @DrGarcia 



by Jeremy Yap on Unsplash

Le Bar du Marché

"Quintessential Parisian Bistro"

Always bustling, Le Bar du Marché is a quintessential Parisian café, occupying a special place in the hearts of locals and tourists alike. Waiters don red overalls and berets to add a whimsical touch to the lively setting and the terrace provides the perfect viewpoint to enjoy some people-watching while sipping on an afternoon espresso or savoring a hot dog avec fromage. Due to its popularity, you might want to get here early for a chance at a seat to see what makes this little cafe so unique.

75 Rue de Seine, Paris



by Taxiarchos228, CC

Les Succulents Cactus

"Desert Plants"

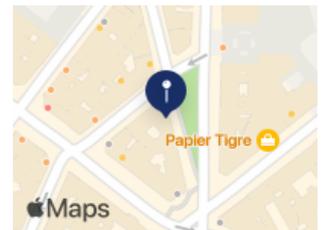
Les Succulents Cactus is unlike other florists. It specializes in exotic cacti such as spurge, echinopsis, opuntia, euphorbias and sea-urchin. This Le Marais quarter shop will show you how to use these succulent plants and cactus as an ornamental piece or a unique gift item. Interior designers or anyone who wants to try something unusual, will revel at their impressive collection. The staff will also guide you on the right way to care for these desert plants.

+33 1 4887 0718

www.lessucculentscactus.com/

contact@lessucculentscactus.com

111 rue de Turenne, Paris



by Mylene2401, CC

+33 1 4015 0104

Didier Ludot

"Vintage Clothing Galore"

Didier Ludot stocks famous brands, such as Dior, Chanel and Hermès, and is popular for its collection of vintage clothing. This multi-brand fashion house can't be called affordable, but it's fun to hit the upscale shop once in a while and check out the trends and fashions spanning the decades. Find unique vintage pieces to make your wardrobe pop with originality.

24 Galerie de Montpensier, Jardin du Palais Royal, Paris



by AJ, CC

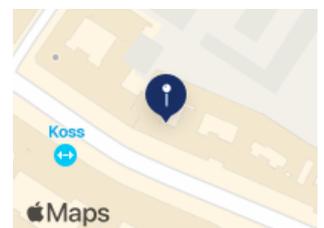
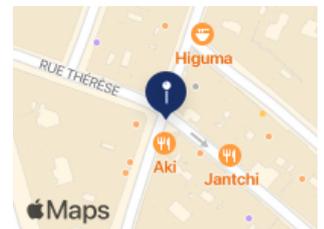
+33 1 4015 6338

Aki Boulanger

"Fusion Bakery"

Nestled in the 1st Arrondissement of Paris, Aki Boulanger is a fusion bakery specializing in Japanese and French confections. Small yet cozy, this corner cafe bakes around the clock to provide patrons with the freshest baked goods like their marbled green tea and red bean bread, matcha eclairs, green tea macarons, azuki bean filled beignets and more. They also serve up fusion gourmet coffee drinks like their matcha au lait. So grab one of the few tables, a sweet treat, and watch the world go by at this popular Parisian boulangerie.

16 rue Sainte Anne, Paris



Alexandra Sojfer

"A Must Have"

Taking the family legacy forward, Alexandra Sojfer is an eponymous brand that has its roots in the 1930s. It breathes new life into a 19th-century shop in Paris' seventh arrondissement. Featuring artisanal parasols and umbrellas as well as walking sticks, their unique collection is a spectacle in fashion that has an aesthetic leaning. Select your seasonal arm candy from artistic styles and whimsical designs handcrafted from the finest fabric like mink and lace, and adorned with Swarovski crystals. Do check out their line of leather wallets, gloves, cardholders, jewelry, and other accessories as well.

+33 1 4222 1702

www.alexandrasojfer.com/ alexandra@sojfer.com

218 Boulevard Saint-Germain, Paris



by Taxiarchos228, ©

Causee Gantier

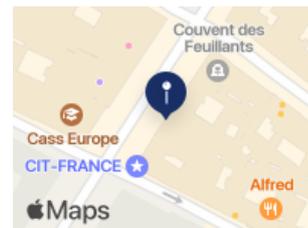
"Vintage French Glove-maker"

Causee Gantier is a brand synonymous with luxury and élan. Established in 1892, its fashion philosophy and commitment to quality remains unchanged over four generations. Specializing in gloves for men, women and sportswear, pick up your pair of the fashion staple from an array of styles and designs made exclusively at their Millau factory. Their vintage and contemporary juxtaposition has even attracted top celebrities like Madonna, among others.

+33 5 6560 0305

causeegantier.com/fr/ infos@causee-gantier.fr

12 rue de Castiglione, Paris



by stu_spivack ©

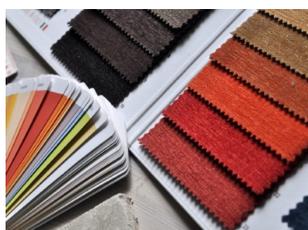
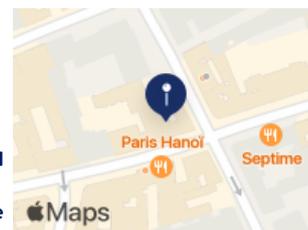
Crêperie Bretonne

"Charming Crêperie"

Crêperie Bretonne is a charming small eatery that has wooden chests and tables, lots of candles, an old map of Britain and pictures of old sailors and wives adorning the walls. All this adds to the charisma of this place. It has a nice range of savory and sweet crepes and some of the popular ones are the buckwheat ones with sausage, cheese or goat cheese. They also serve apple ciders, wines and beers. Bretonne has a loyal patronage and it seems the list is just growing, surely you will love this cute crêperie.

+33 1 4355 6229

67 Rue de Charonne, Paris



by pozytywnetrza ©

La Manufacture du Design

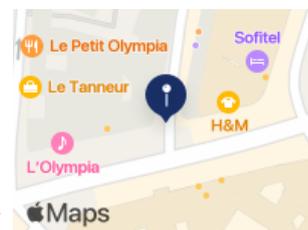
"Interior Art and Craft"

For contemporary and futuristic living space solutions for your home and business head to La Manufacture du Design. This sprawling 5000 square-meter (5382 square-foot) showroom provides inspiration and functionality, juxtaposing state-of-the-art interior design with cutting-edge amenities. Brands like Simon-Gavina, Knoll, Vitra as well as Cider, 2SW and 8.5 are the force behind this enterprise. On offer are haute furniture, opulent ceilings, avant-garde stairways, specialist walls and flooring, modern bath fittings and more. Visit during exhibitions for great deals and displays.

+33 1 8417 0937

lamanufacture-paris.fr/en/pages/boutique info@lamanufacturedudesign.com

15 Square Edouard VII, Paris





Boutique Maille

"In Mustard Heaven"

The Boutique Maille was opened by Antoine Maille in Marseille in 1720. Since then, the store takes pride in stocking the most delicious mustard, with flavors ranging from rose to apricot. With vinegar, oils, sauces, dressings, pickles and tableware for purchase, this boutique is every cook's idea of heaven.



by Spixey

+33 1 4015 0600

fr.maille.com/blogs/boutiques/paris-la-maison-maille-french-store

6 place de la Madeleine, Paris



Casablanca

"Early 20th-century Fashions"

Fashion, like history, repeats itself. Casablanca are advocates of this very philosophy. Opened in 1996 by fashion designer Najat, this boutique curates vintage styles from the 1930s onwards. Peruse their racks for secondhand clothing and accessories, as well as unused items. From ruffled skirts, trench coats, ballerinas, blouses, masks, bows and props, relive a yesteryear trend with elan. Reasonable prices and nostalgic charm in their collection makes this place a popular choice among locals and tourists alike.

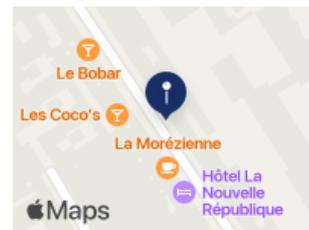
by Annie Spratt on Unsplash

+33 6 6427 9015

www.casablanca-vintage.fr/

casablanca3@wanadoo.fr

17 rue Moret, Paris



Creperie Josselin

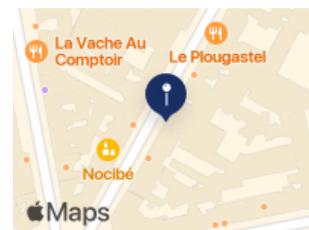
"Yummy Street Crêpes"

Creperie Josselin is helmed by a Brit and serves one of the best street crêpes in the neighborhood. The menu has a wide array of savory and sweet crêpes. Some of them are the La maraichère (spinach, bacon, egg & cheese) and salmon with lemon cream. They are so wonderful that you will just fall in love with them. A must visit if you want to taste this delightful French delicacy. Please bring cash as credit cards are not accepted.

by Alan Light

+33 1 4320 9350

67 Rue du Montparnasse, Paris



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 Selection 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.

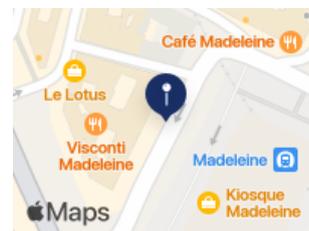
by ray rui on Unsplash

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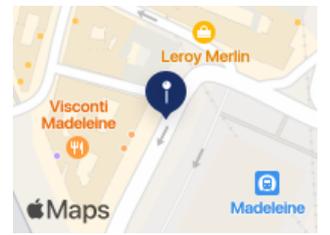
www.caviarkaspia.com/nos-adresses/#restaurant

restaurant@kaspia.fr

17 Place de la Madeleine, Paris







Maison de la Truffe

"Embassy of Truffles"

This is a wonderful place for people who like everything from the Périgord region, especially the much-sought truffles. Any cooking-enthusiast would know that cooking with truffles is an art and at Maison de la Truffe, this art is near-perfected. You'll find every form that exists: fresh (beginning every March), dried and in sauces. This restaurant also has a shop which not only sells truffles but also other products from the same region such as foie gras, confits and more. This is a real paradise of luxury ingredients for food lovers!

+33 1 4265 5322
(Reservations)

www.maison-de-la-truffe.com/

mnaccache@kaspia.fr

19 Place de la Madeleine, Paris



by Monique Carrati on Unsplash

Henri Le Roux

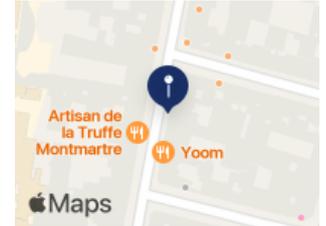
"World of Chocolates"

Henri Le Roux has been delighting chocolate lovers since 1977 with their ingenious caramels and chocolates. Renowned throughout France, this charming confectionery will tempt you to buy all of their beautifully-wrapped sweet delights on display. Some of their specialties include their patented Caramel au Beurre Salé, Truffe de Truffe, Soizig and Caraméliér. Indulge yourself by buying a range of assorted chocolate and caramel boxes and animal-shaped lollipops. They also advise you the ideal way to enjoy your sugary treats.

+33 1 8228 4983

www.chocolatleroux.com/

24 rue des Martyrs, Paris



by Danielle Scott

Restaurant Petrossian 'Le 144'

"Celebrate with Caviar"

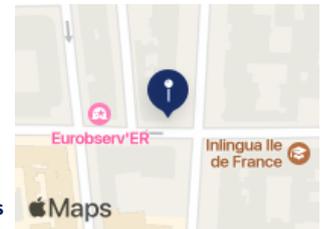
Restaurant Petrossian 'Le 144' is a new member at Boulevard La Tour Maubourg. A young and lively staff takes your order and is ever ready to offer suggestions. The venue specializes in dishes with caviar. Go ahead and order one; let the juicy flavors burst onto your palate as you enjoy this expensive delicacy. A fine wine from the wine list can add wonders to the experience. Avail the superior service for the pleasing service personnel as you dig into the meal.

+33 1 4411 3232

www.petrossian.fr/

restaurant@petrossian.fr

144 rue de l'Université, Paris



by Kyle Wagner on Unsplash

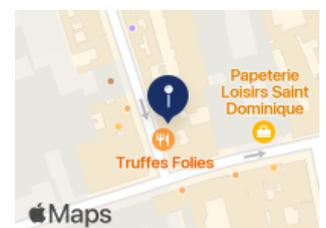
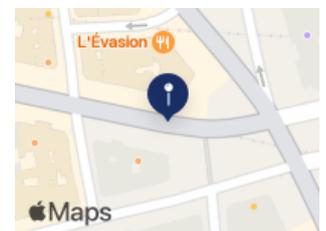
Caves Augé

"One of the Best Wine Shops in Paris since 1850"

This wine shop opened in 1850 and is one of the oldest in Paris; Marcel Proust was one of the regular customers. The selection of wines and alcohol is excellent, and you will find a large range of rare vintages and seductive Bordeaux. The advice is very serious and professional.

+33 1 4522 1697

116 Boulevard Haussmann, Paris



Truffles Folies

"Truffle Heaven"

Part prepared-foods store, part restaurant, Truffles Folies concentrates, as its name suggests, on the French favorite: the truffle. The menu highlights this most revered of ingredients, with classics like a simple truffle-studded omelet as well as more adventurous dishes like scallops and shrimp with melted truffled leeks. Even desserts have a truffled hue, with black truffle ice cream and truffled crème brûlée. After eating, you'll want to stop by the épicerie (prepared food section), with many items to buy and bring home with you. Truffle-infused specialty oils, foie gras, and even a specialty infused apéritif beverage with truffle are only some of what's available. Of course, you can also purchase truffles in the store. Whether you're in Paris during black, white or summer truffle season, any fans of the truffle are sure to enjoy a meal here.

+33 1 4418 0541

trufflesfolies.fr/

contact@trufflesfolies.fr

37 rue Malar, Paris



by fas

Marie-Anne Cantin

"Spectacular Tastings"

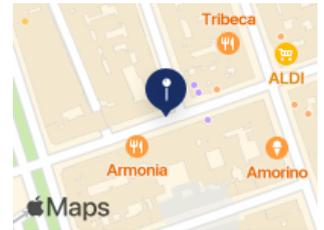
If you are a fan of cheese, this place will leave you breathless. This iconic store is a cheese connoisseur's heaven. In business since 1950, the staff's expertise will help you learn about the different qualities and types of cheese. Attend one of their tastings and understand truly the world of cheese gastronomy, from the production process to presenting and eating to preserving.

+33 1 45 50 43 94

www.cantin.fr/

contact@cantin.fr

12 rue du Champ de Mars, Paris



by kubotake

Dalloyau

"The Temple of French Pastries"

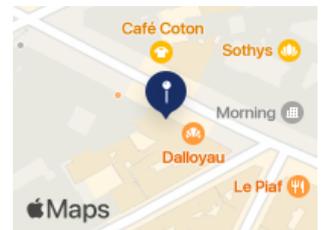
This pastry temple opened in 1802, but has been modernized since. It includes a three-level space, a 140-square meter (1506 square-foot) boutique, a plush tea-room and a bar for quick meals. There is an extensive choice of pastries and chocolates; their excellent quality has won Dalloyau an excellent reputation around the world. Other fashionable Dalloyau locations in Paris are at Bastille (5, boulevard Beaumarchais, 4th), Convention (69, rue de la Convention, 15th), Raspail (63, rue de Grenelle, 7th), and Luxembourg (2, place Edmond Rostand, 6th).

+33 1 4299 9000

www.dalloyau.fr/

thinkpink@dalloyau.fr

101 rue du Faubourg-Saint-Honoré, Paris



by Priscilla Du Preez on Unsplash

Courrèges

"Experimental Fashion"

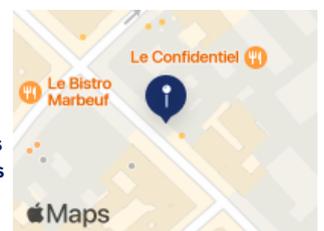
Courrèges is a brand synonymous with fashion revolution. Creating waves in the fashion capital of the world since 1961, André Courrèges' juxtaposes classical tailoring with cutting-edge design. Art-inspired silhouettes, neon and metal accents, unusual fabric like vinyl and plastic combine into a stunning clothing line for women. It is no surprise, since this brand is behind trendsetting phenomenons like the glow-in-the-dark dress, second-skin as well as space suits. In addition, sample their collection of fragrances in signature combinations. Absinthe perfume, anyone?

+33 1 5367 3000

www.courreges.com/

contact@courreges.com

40 rue François 1er, Paris

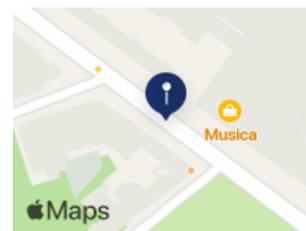




Tang Frères

"Chinese Supermarket"

If you like Asian cuisine, you'll love this vast emporium situated in the heart of Chinatown. Stocked with all kinds of Asian products and exotic fruits and vegetables unknown to most westerners, many of the products are labeled only in Chinese. Fans of kitsch will love the colorful packaging and canned goods. Very friendly staff. Call ahead for more details.



by TeroVesalainen

+33 1 4585 1985

www.tang-freres.fr/supermarche-asiatique/tang-freres-paris-13-avenue-ivry-olympiades/

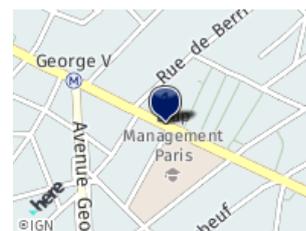
44 avenue d'Ivry, Paris



Ladurée

"Famed Restaurant & Bakery"

A high-class restaurant on the world's most famous avenue, Ladurée (founded in 1862) also boasts a bakery. You can try the famous "macarons" (moist jam-filled cookies), a specialty of this establishment, or enjoy the raw and cooked vegetable salad along with a variable of other dishes served for lunch and dinner.



by Matthias v.d. Elbe

+33 1 4075 0875

www.laduree.fr/en/laduree-paris-champs-elysees.html

servicesclients@laduree.com

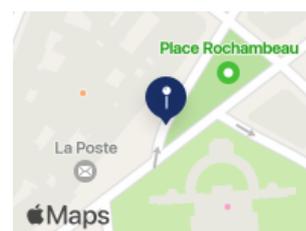
75 Avenue des Champs-Élysées, Paris



Potel et Chabot

"A Gala of Desserts"

This famed caterer is especially known for its finesse. Since 1820, it has been organizing events all over the city (at more than 200 locations). Professional events and galas are also arranged abroad. Potel et Chabot is also known for its yummy desserts and pastries apart from the impeccable food. Order now to add more charm to your private function and satiate the appetite of your guests with their magical fare.



by Geoff Peters 604

+33 1 5323 1582

www.poteletchabot.com/

contact-site@poteletchabot.fr

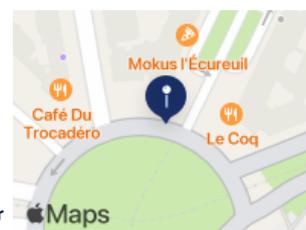
3 rue de Chaillot, Paris



Carette

"A Landmark Pastry Shop"

On the Place du Trocadéro, with a stunning view of the Eiffel Tower, this chic and enduring institution dating back to the 1930s offers an exquisite selection of the finest French pastry. Their luscious scrambled eggs, copious salads and quiches, all served with delicious bread, are perfect for lunch or brunch. Their claim to fame, however, is really everything sweet – their many flavored 'macarons' and their outrageously rich hot chocolate with whipped cream are considered by many a gourmet to be the best in town.

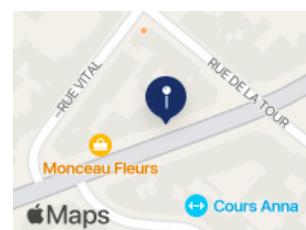


by Michal Osmenda

+33 1 4727 9885

contact@carette-paris.com

4 Place du Trocadéro, Paris



Pierre Hermé

"Award-Wining Patisserie"

With baking in his genes and a lifetime of experience, it's no surprise that Pierre Hermé's eponymous venture has won him many accolades. From French Pastry Chef Of The Year to Presidential honors, the patisserie is at the forefront of 21st Century pastry making. He is most famous for his colorful macarons, which must be tried when in the city. Cakes, cookies, candied dried fruits and other sweets are sold in inventive flavors like balsamic vinegar, olives and cheese. A designer of all things sweet, indulge in his line of seasonal confectionery at this shop.

+33 1 4354 4777

www.pierreherme.com/storelocator/paris-doumer-en

58 avenue Paul Doumer, Paris

Le Relais de Venise L'Entrecôte

"Steak Specialty"

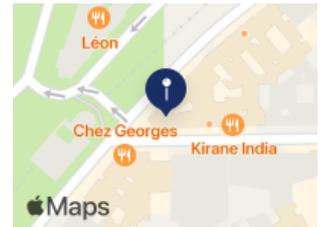
Paul Gineste de Sours opened the Porte Maillot establishment back in 1959 as a trading space for the wines produced at his family winery in Toulouse. Having restored the Venetian charm that dominated the place, complete with paintings and artifacts, the only item on offer was his take on the eternal local favorite, Steak Frites. Five decades on, the philosophy remains unchanged as his daughter Hélène Godillot carries the culinary legacy forward. Minus a menu and reservations, let the staff know how you like your steak, and enjoy the signature salad and fine wine while the delectable main course arrives, served with a secret condiment concoction and hand-cut fries. A piece of meat is thoughtfully held back so as to be enjoyed later. End your meal with classic a French confectionery like cheese, profiteroles or meringue. Le Relais de Venise L'Entrecôte has etched its mark on dining scenes in London and New York too.

by LWY ©

+33 1 4574 2797

www.relaisdevenise.com/

271 Boulevard Pereire, Porte-Maillot, Paris



by Jorge Royan ©

+33 1 4504 7319

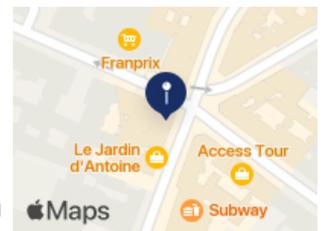
www.lameredefamille.com/

59 rue de la Pompe, Paris

A la Mère de Famille

"Chocoholics Identified"

A la Mère de Famille, the iconic chocolate factory, is the oldest of its kind in the city. Founded in 1761 by Pierre Jean Bernard, the establishment specializes in a wide variety of artisan chocolates. Velvety ganache and luscious pralines are molded into lovely gemstone-like shapes and packed with flavor and texture. Crafted from the finest cocoa, the edible jewels almost melt in your mouth. The assortment is artistically attractive, with unique styles and designs that make for great gifts and souvenirs.



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