

"Best Desserts in Paris"

Created by: Cityseeker

 12 Locations Bookmarked



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



 by StephenCarlile 

Berthillon

"Heaven in a Scoop"

Of all the things to do in Paris, eating ice cream at Berthillon probably counts as one of the top ten. To get to this fabled ice cream parlor and their celebrated ice creams, head for Île Saint-Louis located in the middle of Seine river next to Notre Dame. The story of this cafe goes back to 1954 when the eponymous Raymond Berthillon brought an ice cream maker to his mother-in-law's cafe on Île Saint-Louis and created ice cream so incredibly good that it exceeds his legacy today. And the secret that went into making this heavenly dessert? Only the best ingredients, freshest fruits as they're when plucked sans any sort of stabilizers, preservatives or artificial sweeteners/flavors. At present the fourth generation of the Berthillon family runs this cafe in Île Saint-Louis along with several others across Europe. From the fruity sorbets (cassis, blackcurrant), chocolate, coffee, marrons glacés, Agenaise, nougat au miel to the popular favorite-Salted Caramel, every icy treat calls for at least two scoops. So leave the shame behind and indulge in a giant scoop on a cone just the way kids do to experience the best ice cream in the world. Closed for a few weeks during summer.



 +33 1 4354 3161

 www.berthillon.fr/

 31 Rue Saint Louis en l'île, Paris

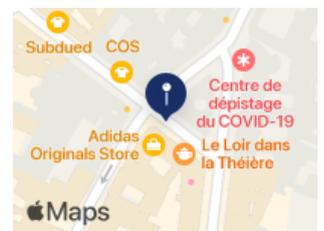


 by joyosity 

Le Loir dans la Thèière

"Delightful & Delicious"

Set in one of the most typical little back-streets of the Marais district, this delightful salon de thé has everything to satisfy the most ardent café-culture enthusiasts, including sumptuous canapés, elegant surroundings with tasteful decor and a relaxed atmosphere. Tasty hot dishes, like spinach quiche, Spanish omelet, or spicy oriental tart, are served daytime and evening. And as for the desserts, they are to die for. Choose, if you can, from Tarte Tatin (apple tart), apple and cinnamon cake, or chocolate pavé accompanied by a wonderful selection of house teas.



 +33 1 4272 9061

 3 rue des Rosiers, Paris



by Milada Vigerova on Unsplash

Ladurée

"Macarons and Tea"

The quintessential bakery on the corner of Rue Jacob and Rue Bonaparte in the 6th has a lovely tea salon in the back. A popular breakfast place for the locals, Ladurée's tea room actually goes against the grain to create a spaced-out and colonial setting rather than a traditional French setup. Under a canopy, the room is interspersed with faux palm trees, red and green chairs with murals adorning the walls. Tea is accompanied by croissants, eclairs and the likes- just the good old fashioned way. And since you'll be picking something from the macaron emporium on your way back, ask them to pack those for you in one of the boutique boxes- perfect Parisian souvenirs for keepsakes.



+33 1 4407 6487

www.laduree.fr/laduree-paris-bonaparte.html

contact@laduree.com

21 Rue Bonaparte, Paris



by ayustety

Café de Flore

"Legendary Cafe"

A historic landmark in Paris since 1890, this cafe was a favorite of many great 19th-century writers and artists. French philosopher Jean-Paul Sartre always took his coffee and croissant on the terrace. These days you can drop in for either a quick snack or delectable desserts, or a glass of Champagne, having shopped-till-you-dropped in the district's luxurious boutiques. The sophisticated clientele that revels in the cafe's upscale style insures that its reputation lives on.



+33 1 4548 5526

www.cafedeflore.fr/

info@cafedeflore.fr

172 Boulevard 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

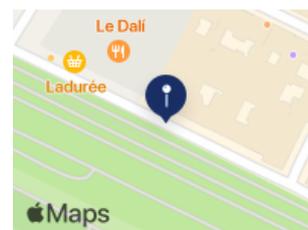


by Robert Schediwy

Angelina

"Historic Parisian Patisserie"

Angelina has been appeasing sweet teeth since 1903. This quintessential Parisian patisserie prepares and offers innovative versions of classic French confectionery like eclairs, macaroons and brioche, as well as savory items like salads, sandwiches and quiches. A visit is incomplete without a cup of their famous hot chocolate. Served with a scoop of whipped cream, the Chocolat African is another favorite on the menu.



+33 1 4260 8200

www.angelina-paris.fr/

angelina@groupe-bertrand.com

226 rue de Rivoli, Paris

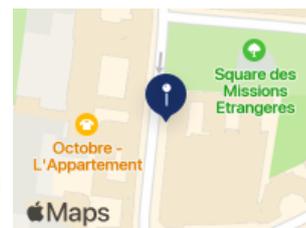


by RitaE

Le Bac à Glaces

"Sorbety Goodness"

Irrespective of whether you are a dessert person or not, a visit to Le Bac à Glaces on Rue du Bac will certainly instill in you a reverence for Parisian icy treats. A giant ice cream cone beckons you inside to this old-fashioned and cozy cafe, running since 1982, where you are instantly taken by the assortments of sorbets and desserts. The handwritten specials and new-arrivals add further to the innocent charm of this little parlor which almost passes for a tea room if not for the signs. You could order your choice of ice cream either sundae style, in a crepe or atop a crispy cone, however you like it. The au naturale sorbets come in more than 50 flavors, from classics like Creole (rum & raisins), fruity (Mirabelle, Blueberry), exotic (Chocolate Passion) to the unusual (Apricot with Ginger Confit and Green Ice Tea). So for a respite from a hot summer afternoon in the city duck into this parlor or take a tub home with you.



+33 1 4548 8765

www.bacaglaces.com/

info@bacaglaces.com

109 Rue du Bac, Paris

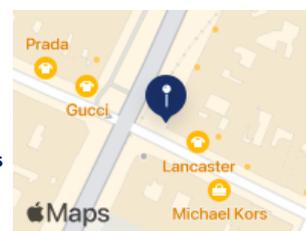


by tammylo

Ladurée

"World Famous Macarons"

Inventor of the traditional French macaron, Ladurée's Rue Royal pastry shop is the original flagship store in Paris. And if you happen to be in Paris then take out time for a lovely breakfast or an afternoon tea at this macaron cafe. The archetypal pastry shop has a cozy tea room in the back where they will fix you up with a cup of hot tea and sandwich. The setting is reminiscent of an 18th century teahouse with its Victorian fixtures, gilded mirrors and intricate detailing on walls and ceiling, perfect for those intimate tête-à-têtes. If you're dropping in just to pick up sweet somethings then they will gladly wrap them up for you in the most elegant boutique boxes, ones you'd want to keep safe in showcases for admiration. And the Marie-Antoinette, Caramel with Salted Butter and Orange Blossom are three varieties you must definitely try!



+33 1 4260 2179

www.laduree.fr/en/laduree-paris-royale.html

espacecommercial@laduree.com

16-18 Rue Royale, Paris



by Matthias v.d. Elbe

+33 1 4075 0875

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.



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

servicesclients@laduree.com

75 Avenue des Champs-Élysées, Paris

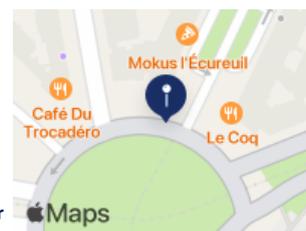


by Michal Osmenda

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.



+33 1 4727 9885

contact@carette-paris.com

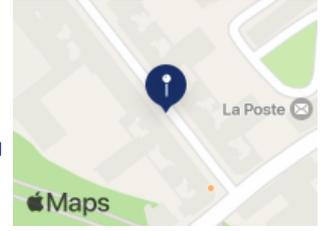
4 Place du Trocadéro, Paris



Le Beurre Noisette

"Food with a Difference"

Le Beurre Noisette, roughly translated to hazelnut butter or brown butter, is a friendly restaurant that offers a pleasant meal bursting with traditional French flavors. Operating since 2001, it has pre-set menu options of starters and a main course. Relish the food with a wine from the rich selection. The bean soup and the madeleines are worth trying out here.



 by Einladung_zum_Essen 

 +33 1 4856 8249

 www.restaurantbeurrenoisette.com/

 restaurantlebeurrenoisette@orange.fr

 68 Rue Vasco de Gama, Paris

JOIN US AT:

[cityseeker.com](https://www.cityseeker.com)