

"Best French in Paris"

Created By: Cityseeker

 19 Locations Bookmarked

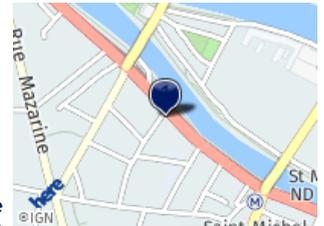


 by TheFork

Lapérouse

"Bring Back the Old"

Formerly a high-end hotel, this architecturally rich restaurant is known for its lavish spread since its inception in 1766 on the banks of the Seine. The fare is French and one can savor it while sitting at one of the tables where eminent personalities like Guy de Maupassant and Alexandre Dumas have cherished the satiating morsels. Enter the pristine walls of this established and be struck with awe at the old-world charm that it exudes, complete with its wooden beams, leather chairs and brass tableware. The private rooms are well away from prying eyes, behind a hidden stairway, ideal for an exclusive, intimate dinner.



 +33 1 4326 6804

 www.laperouse.com/

 51 Quai des Grands Augustins, Paris



 by Paris by Mouth 

Le Repaire de Cartouche

"Chef Rodolphe Paquin's Menu"

This snug wood-paneled bistro has a great and well-deserved culinary reputation. Bigger on the inside than it looks, it's worth waiting if there's a line, because chef Rodolphe Paquin's menu is always a superlative look at classic ingredients. The menus change according to the seasons. In autumn, try the game and the mushrooms; in spring, fish has all the honors, and all year long you will be able to eat pork and poultry. All these products are fresh and excellent quality, and so is the wine.



 +33 1 4700 2586

 8 Boulevard Filles du Calvaire, 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

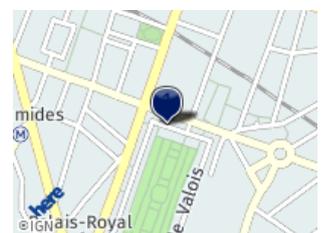


 by Zairon 

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 Ravigote 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 condesign

Les Papilles

"French Triple Treat"

Les Papilles opened in 2003, has captured the hearts of the picky gourmands of Paris with its gourmet food, classic wines and amiable service. It's a delicatessen by the day offering wide choices of local dishes spiced up with authentic herbs. In the afternoon, when you look forward to an elaborate lunch, Les Papilles offers you dining services. Since they believe in serving fresh recipes, the food served varies seasonally and the menu board always has a list of exclusive delicacies. As the day ends, all we want is a glass of fine wine and good company. In the evening, explore the cellar of Les Papilles which stocks the finest vintage wines, specially hand-made by masters of renowned vine-yards. A visit to Les Papilles and you get to experience all that is France famous for.



+33 1 4325 2079

www.lespapillesparis.fr

30 Rue Gay Lussac, Paris



by DocteurCosmos

Sur un Arbre Perché

"A Great Experience"

When in the city, a visit to Sur un Arbre Perché (meaning "Perched on a Tree") is a must. The mesmerizing yellow lights on tree branches perfectly light up the ceiling, while candles on every table lend a soft glow. Low seating with big comfy cushions invite you to sink right in! Green walls, wooden furnishings and a barren lit tree give you the feeling of dining on a tree top! You can sit on a swing set as you enjoy the delicious food. The service is excellent and the staff is friendly. Run through the list of soups and take your pick. Move on to the menu du jour and enjoy a sumptuous meal. The restaurant also offers traditional Japanese Shiatsu, a massage through pressure of the fingers and palms, which can be taken before your meal. A memorable experience, you will be talking about this place for a long time!



+33 1 4296 9701

www.surunarbreperche.com/

rue 1 du 4 Septembre, Paris



by Adam Jaime on Unsplash

Bar 228

"The Epitome of Parisian Elegance"

This lovely bar located in the Hôtel Meurice was redesigned by Philippe Starck in December 2007. The bar, achieving the perfect balance of cozy and chic, serves more than fifty whiskeys and malts, and over three-hundred drinks including seventeen original creations such as the cocktail Starcky or the 228. Bar 228 also serves a full menu of French specialties as well as small tapas-like plates to munch on.



+33 1 4458 1066

www.dorchestercollection.com/en/paris/le-meurice/restaurant-bars/bar-228/

228 Rue de Rivoli, Hotel Le Meurice, Paris



L'Affable Bistrot

"French Fine Dining"

Opened in 2011, L'Affable is a trendy yet warm Parisian bistro that offers French comfort food with a twist. This perennially busy restaurant (that shows its popularity) is beautifully decked up with globe-shaped lamps and red-hued banquettes. Featuring seasonal produce, the menu offers delightful dishes such as Terrine of Foie Gras Mi-Cuit along with Jelly Gingerbread, Oxtail Ravioli, crispy Sweetbreads and more. Complement your meal with a glass of wine and round it up with a decadent dessert like their Mont Blanc Maison, that surely shouldn't be missed.

+33 1 4222 0160
(Reservations)

laffable-restaurant.fr/

contact@laffable.fr

10 rue de Saint Simon, Paris



by stu_spivack ©

Camélia

"Contemporary Cuisine in Luxury Hotel"

Located inside the beautiful Mandarin Hotel Paris, Camélia offers a modern take on simple, traditional French cuisine. For those coming in for breakfast, you can choose from an à la carte menu featuring Japanese dishes. For those guests who enjoy a show while they dine, take a seat at the counter where one can enjoy watching the chefs show off their amazing culinary skills as they prepare special dishes. Camélia pays special attention to details in its decor; check out the butterflies along the walnut panels. With all that fine cuisine Paris has to offer, make sure you add Camélia to your list.



+33 1 7098 7400

www.mandarinoriental.com/paris/dining/camelia/

mopar-reservations@mohg.com

251 Rue Saint-Honoré,
Mandarin Oriental Paris, Paris



by LPLT ©

La Closerie des Lilas

"Perfect Place for a Rendez-vous"

La Closerie des Lilas is a chic bar and restaurant located in the 5th arrondissement in Paris. Indeed, the celebrated Hemingway penned his epic novel 'The Sun Also Rises' sitting in this very bar. This gourmet restaurant can easily be very expensive due to its location near the Luxembourg Gardens and also due to the exceptional quality of food served. Gorge on Fin Clair oysters and sip on white wine, as the piano player creates music that filters the entire dining room.



+33 1 4051 3450
(Reservations)

www.closerieledeslilas.fr/

closerieledeslilas@orange.fr

171 Boulevard du
Montparnasse, Paris



by T.Tseng ©

Caillebotte

"Open Kitchen at a Bistro"

Caillebotte gets its name from the French artist of the Impressionist period, Gustave Caillebotte. It is the second venture of chef Franck Baranger after the success of his Le Pantruche. This upscale bistro features classic French specialties like scallops with watercress and lemon butter as well as foie gras paired with fine wine. Guests can be seated on the marble counter overlooking the open kitchen and take in all the backstage action. The artistic decor and sparkling mirrors create an ambiance of understated elegance. Make sure you reserve a table as its popularity is undeniable.



+33 1 5320 8870

www.lapantruchoise.com/caillebotte

8 rue Hippolyte Lebas, Paris



by ReinhardThraener

L'Alchimiste

"The Science of Sweet & Sour"

L Alchimiste is a small, cozy bistro. The waiters are friendly and the table decoration is simple. But don't be mistaken, what's on the plate is quite sophisticated! Almost all the dishes are traditionally French, but the chef cooks them in his own way and successfully blends flavors. For example, the confit of duck pastilla comes with dates and pistachios, the veal sweetbread is coated with breadcrumbs, and the sauteed foie gras comes with gingerbread. The wine list is very rich and it is possible to order a glass of wine or a bottle.



+33 1 4347 1038

restaurantalchimiste.busin
ess.site/

pauloalchimiste@hotmail.fr

181 Rue de Charenton, Paris



by Public Domain

La Bulle

"Classic French Experience"

La Bulle offers a classic dining style with the traditional wines and French dishes that are all set to take your heart away with their impeccable taste and overpowering aroma. From lunch to dinner, the restaurant doles out morsels of tantalizing Tartare, fried squid, roasted quail, lamb shoulder and roasted beef. Ganaches and eclairs add the dash of sweetness to the meal with their rich flavor. The service personnel are helpful and friendly striking a pleasing conversation as you eat. Dine outdoors for taking in a breath of fresh air along with the food.



+33 1 8515 2158

www.restolabulle.fr/

info@restolabulle.fr

48 rue Louis Blanc, Paris



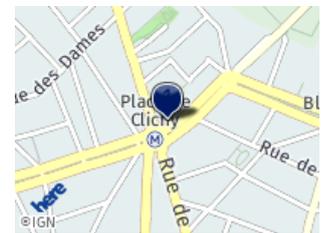
by ganesha.isis

+33 1 4522 5324
(Reservations)

Wepler

"Ancient Parisian Brasserie"

Wepler is more than a century old and is known for the generous portions of authentic food that it serves. If you are a seafood fan, you will be naturally drawn to this place and feast on oysters, seafood platters, beef Bearnaise, apple tarts and more. It is considered a favorite hangout among artists and writers.



www.wepler.com/

wepler@wepler.com

14 Place de Clichy, Paris

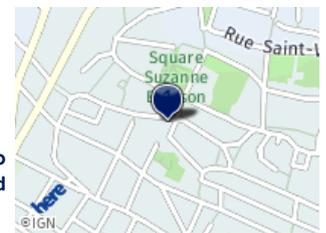


by TheFork

Le Coq Rico

"Classic Poultry"

Antoine Westermann gives poultry its due at Le Coq Rico, a traditional bistro, is located in the heart of Montmartre. The meat is sourced locally to create delicious roasts, soups and terrines that reinvent classic flavors and textures of French cuisine. The all-white interiors are decorated with paintings on unrefined canvases for a chic yet rustic appeal. You can reserve a seat overlooking all the culinary action or at the table in the wine cellar. Favorites on the menu include the Bresse chicken roast, Poitou pigeon and Challans guinea fowl, among delectable specialties.



+33 1 4259 8289

lecoq-fils.com/en/coq-
rico-2/

reservation@lecoqrico.com

98 Rue Lepic, Paris



by Dimitri Karastelev on Unsplash

Apicius

"Formidable!"

A beautiful 19th-century mansion, close to the famous Champs-Élysées, is the venue that owner-chef Jean-Pierre Vigato has chosen for his upscale restaurant. Apicius has won the Michelin Two-Star rating and a regular clientele in the bargain. Patrons include locals, tourists, and a motley crowd, out to sample some French culinary delights. Serving a cuisine with rustic accents, the chef prepares offal and game like no one else in the capital.



+33 1 4380 1966

www.restaurant-apicius.com/

contact@restaurant-apicius.fr

20 Rue d'Artois, Paris

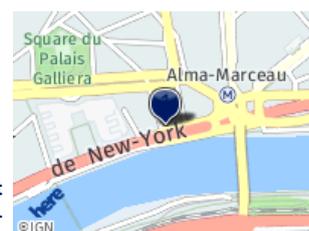


by mccun934

6 New York

"Eat With the Eiffel Tower"

Dine almost next door to the Eiffel Tower- the pride of Paris, with its glittering lights shining onto your plate decorated with fine dishes cooked in local traditional recipes. 6 New York is a lavish restaurant that one must visit while in the city in order to sample some gourmet preparations along with experiencing some of the famous French charm. A memorable evening is guaranteed here what with recipes like Swordfish Steak, Roasted Veal Chop and Filet of Steamed Bass with spaghetti that engage the taste-buds while the eyes keep taking in the breathtaking scenery from the windows.



+33 1 4070 0330

www.6newyork.fr/fr/

6newyork@wanadoo.fr

6 Avenue de New-York, Between the Eiffel Tower and the Champs Elysées, Paris



by shoichi.iwashita

Le Cinq

"Made to Please!"

A Dinner at Le Cinq can give you a good idea of what fine French dining is all about. With a decor that resembles the dining room of a royal palace - carpeted floors, elegant chandeliers, ornate adornments, and more, this restaurant is tucked in the revered Four Seasons Hotel. The traditional classics are made, garnished, and presented with all the charm and etiquette that the French are known for. The atmosphere is rich with an elite crowd and views of the hotel's courtyard and garden.



+33 1 4952 7154

www.fourseasons.com/paris/dining/restaurants/le_cinq/

lecinq.par@fourseasons.com

31 Avenue George V, Four Seasons Hôtel George V, Paris



by Scott Warman on Unsplash

Le Malakoff

"Very French!"

Le Malakoff gives a spectacular view of the Eiffel Tower and the Palais de Chaillot, while you dine. The atmosphere is French and so is the food. The seating arrangement permits 120 people. It couldn't get better than this! Stick to the dynamic daily specials and you will not go wrong. Although, spirits can be a little expensive, but they go perfectly with the freshly prepared French gastronomy on offer.



+33 1 4553 7527

www.le-malakoff.com/

contact@le-malakoff.com

6 place du Trocadéro, Paris

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