



# Best OF Paris

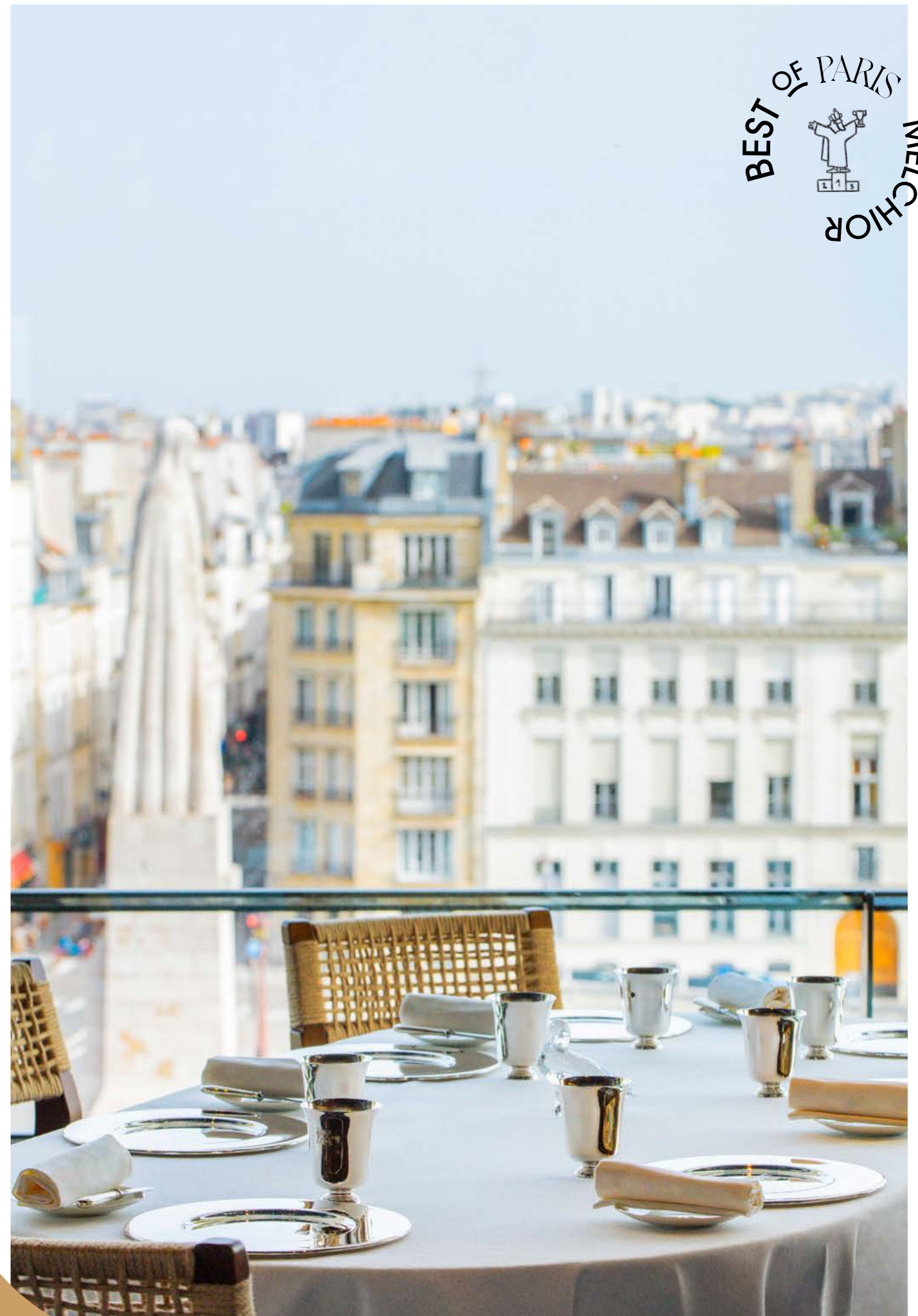
At the dawn of a summer all set to be sporty, Melchior presents its "French List" of iconic Parisian addresses in which to dine in true Parisian style:

melchior

# La Tour d'Argent

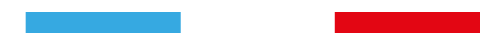
On August 29th, 2023, after 15 months of historic renovation, the legendary institution on the Quai de la Tournelle reopened its doors. A gigantic undertaking, transporting La Tour d'Argent into a new era. A timeless emblem of French gastronomy, it offers an unimpeded view of the Seine and the capital. Fans hurry along to savour André Terrail's pike dumplings, Frédéric Delair's legendary duckling, rounding them off with Mademoiselle pancakes brilliantly made on small round tables by the «maîtres d'hôtel». Boasting three new settings - the Bar des Maillets d'Argent, Appartement d'Augusta and Le Toit - THE rooftop terrace for summer 2024 -, La Tour d'Argent blends tradition and modernity from top to toe, treating itself to a metamorphosis on a par with its prestige. Not to be missed!

*Practical info:*  
15, Quai de la Tournelle  
75005 Paris



# La Rôtisserie d'Argent

In the shade of its big sister La Tour d'Argent, the coolest bistro with a red awning on Quai de la Tournelle is the ideal address for perfecting your knowledge of great classics of French cuisine. At the heart of the «real» Paris, settle down to relish dishes, each one more iconic than the last: from a generous chunk of «foie gras» with port to egg mayonnaise or the must-have roast chicken that melts in the mouth, La Rôtisserie d'Argent offers a delicious moment of digression, eye to eye with Notre-Dame de Paris!



Practical info:  
15, Quai de la Tournelle  
75005 Paris

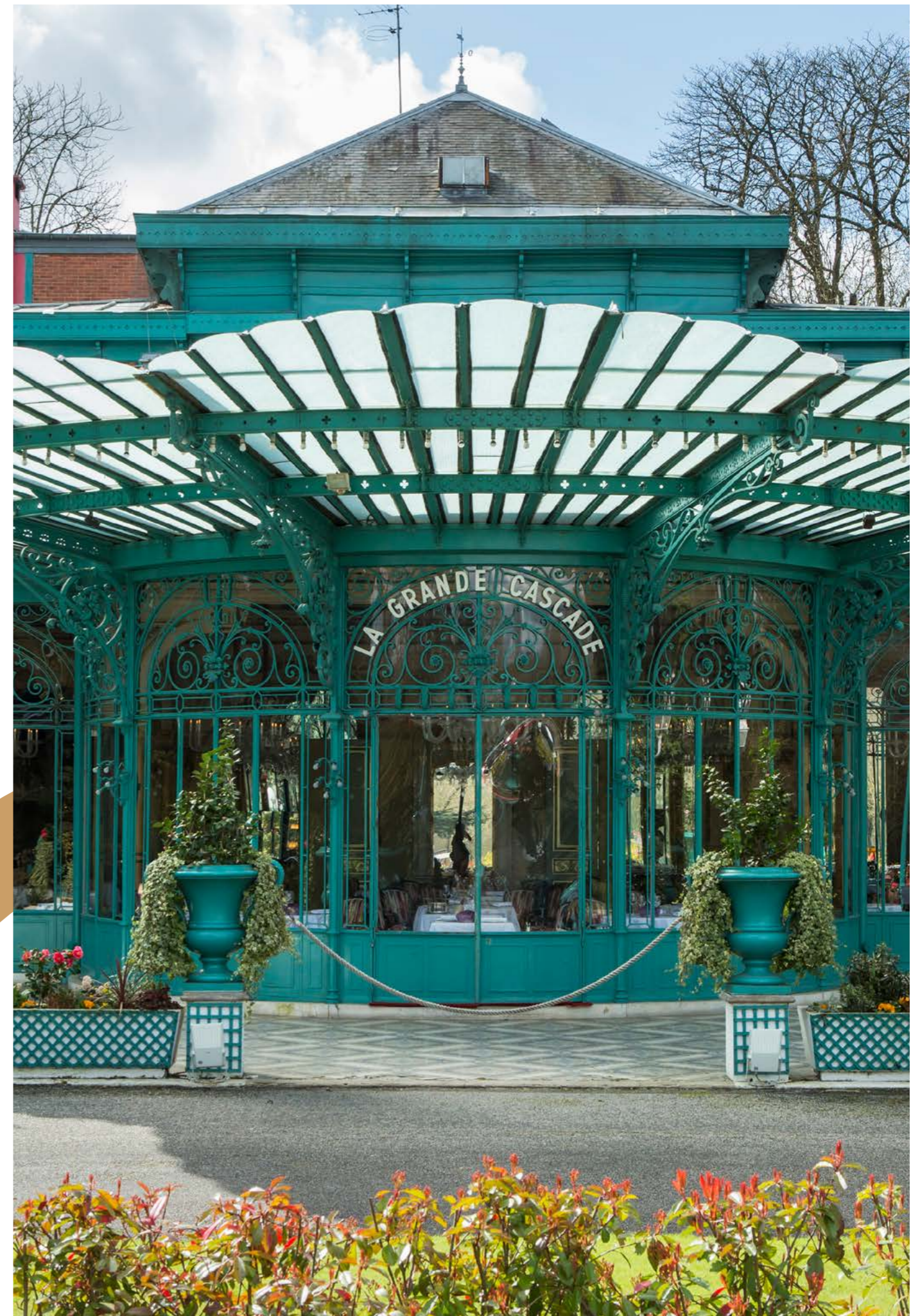


# La Grande Cascade

La Grande Cascade is a gastronomic gem nestling at the heart of the Bois de Boulogne in Paris. With Chef Frédéric Robert at the helm, this institution awarded a star in the Michelin Guide embodies the elegance, tradition and finesse of French cuisine. Once the hunting lodge of Napoleon III, this historic address now represents the Paris of yesteryear. In the dining-room, a love affair between Art Nouveau and Belle Époque: chandeliers, gilding and mirrors endow this setting steeped in history with a unique atmosphere.



*Practical info:*  
*Route de la Vierge aux Berceaux*  
*75016 Paris*





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# Nonos & Comestibles par Paul Pairet

NONOS, the gastronomic jewel of a legendary palace, the Hôtel de Crillon, presents the revival of the French grill. A lively, city-style experience, each instant chez NONOS is a celebration of French gastronomy. Entrusted to Tristan Auer, the decor pays tribute to the Parisian spirit, refined and warm. On the menu, in authentic gourmet cuisine concocted by Chef Paul Pairet, each dish is an invitation to make new discoveries. Here at NONOS, service is attentive and the ambiance generous, offering an incomparable culinary experience giving French excellence a place of honour.



Practical info:

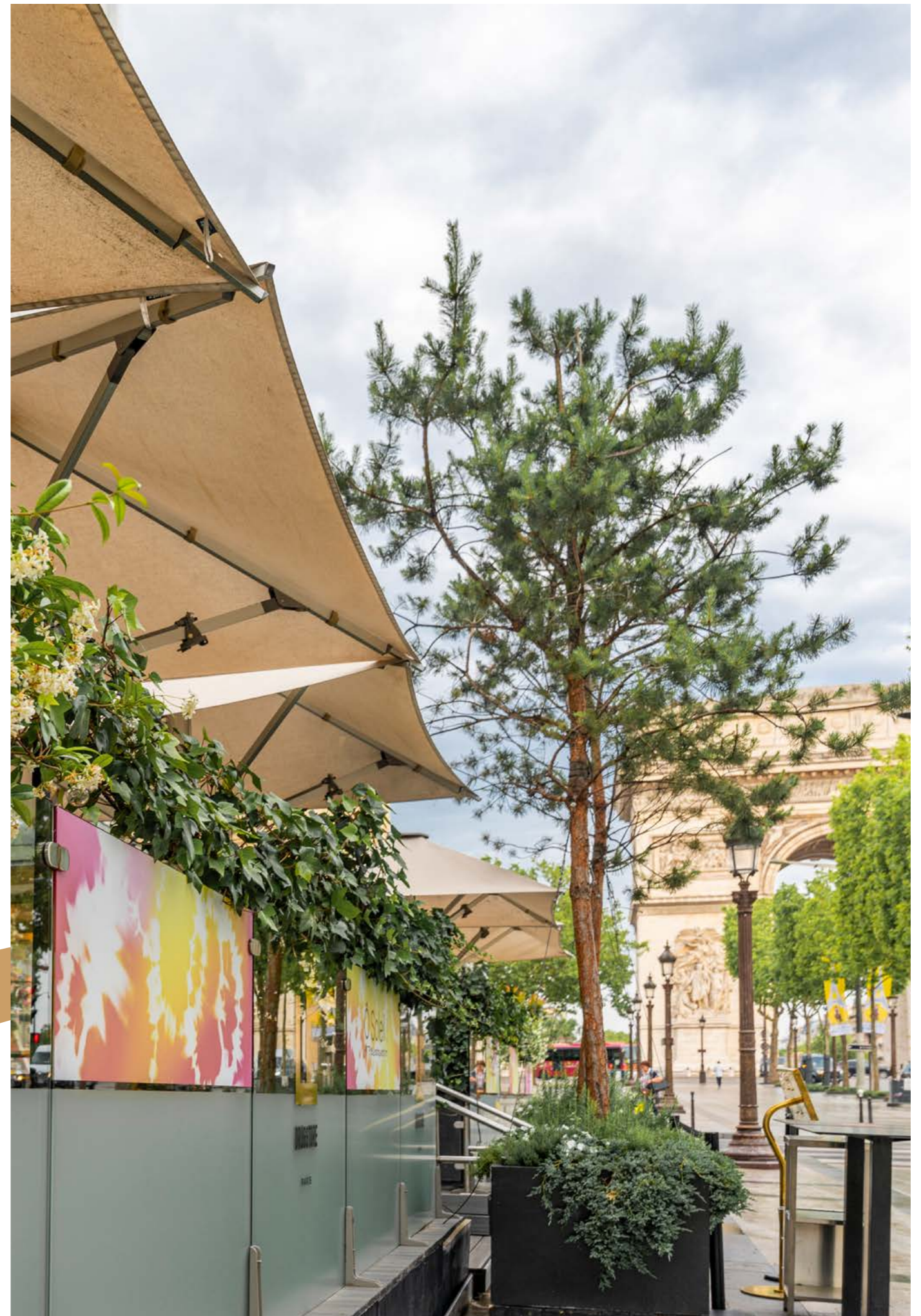
Hôtel de Crillon, A Rosewood Hotel  
10, place de la Concorde 75008 Paris

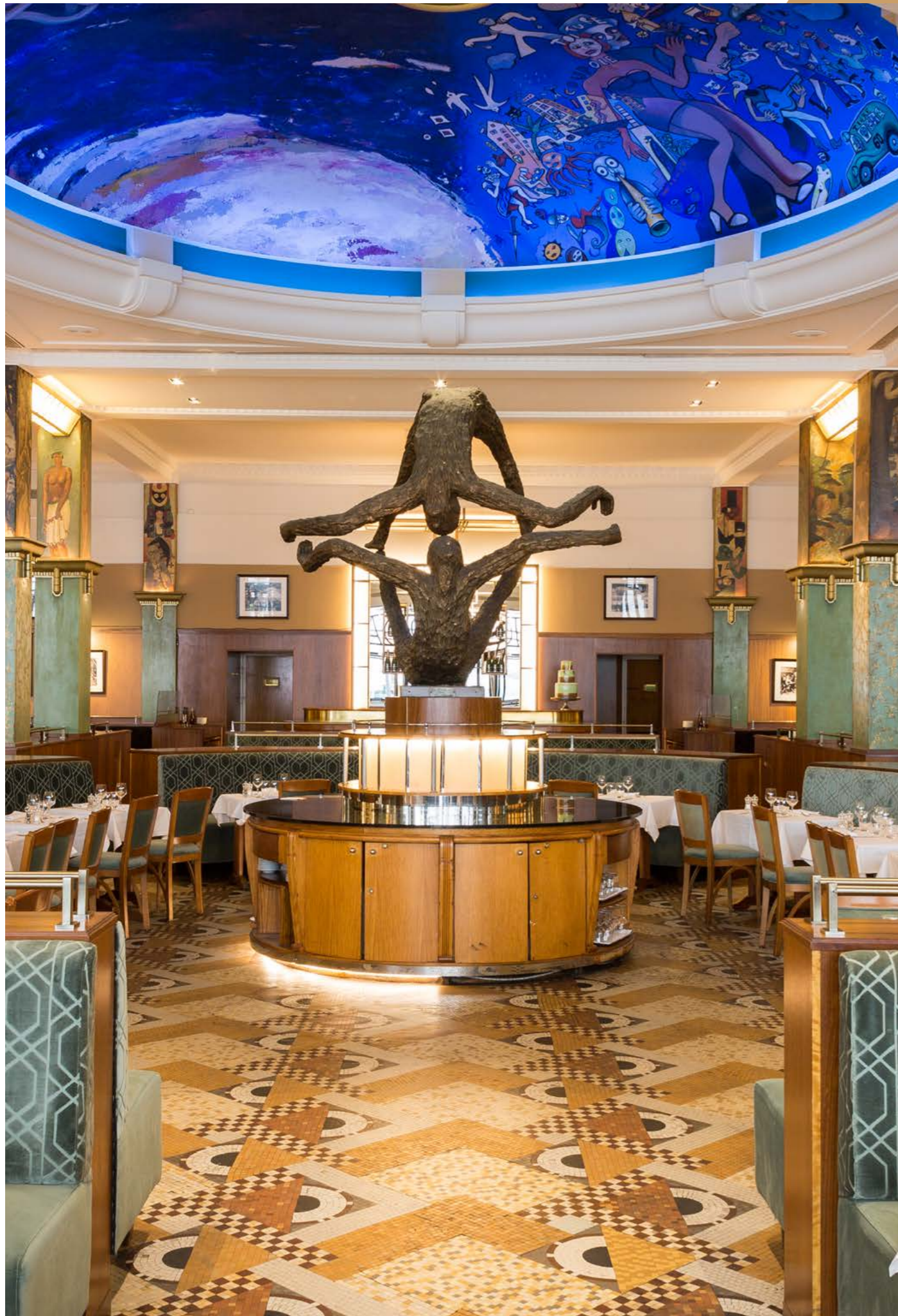
# LE Drugstore

The Drugstore's restaurant stands on the world's loveliest avenue, facing the Arc de Triomphe. Here, Chef Éric Frechon sets his signature to a menu inspired by dishes from around the world, a tasty blend of tradition and modernity, multiplying the Drugstore's iconic offerings. A «crudo» of royal sea bream, Kagoshima wagyu beef and oven-roasted aubergines rub shoulders with fish & chips, Caesar salad and breaded chicken with peanuts. Each day, at the helm in the kitchens, Chef Alice Kamioka delivers high-flying dishes in bistronomic style, along with creations by Pastry Chef Léna Thiam. In homage to this sporty summer season, a special menu will be proposed, featuring bowls of ice-cream with international flavours to complement this cosmopolitan menu.



*Practical info:*  
133 Avenue des Champs-Élysées  
75008, Paris

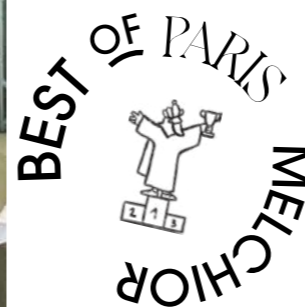




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# La Coupole

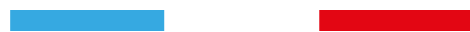
Retracing the steps of Mistinguett, Joséphine Baker and Kiki de Montparnasse, this iconic brasserie in the Montparnasse neighbourhood has long been a favourite haunt in the «Paris of the Artists». Since 1927, this gem of Art Deco has paired gastronomy with a sense of partying, offering an experience in which each detail evokes «La Grande Époque». Emblematic of the Paris of everyone's dreams, it invites guests to savour its legendary lamb curry, delve into a platter of ultra-fresh seafood, but also to attend the sumptuous ballet performed by the «maîtres d'hôtel», maestros of service who contribute to this atmosphere with its undeniable «French Touch».



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Practical info:  
102, Boulevard du Montparnasse  
75014 Paris

# Brasserie Lipp

On Boulevard Saint-Germain, Lipp is an institution that arouses the emotion of gourmets both local and international. A «totem» brasserie with a weekly planning unchanged for almost 60 years, Lipp alternates lunches and dinners for great names in fashion (and the world)... On entering, each guest is pampered and quickly led to their favourite table, with no hard feelings for newcomers who are not neglected but receive a sincere, warm welcome whose secret belongs solely to overcrowded brasseries. As for the decor, the style swings between Art Deco and Art Nouveau, though the mirrors are definitely the kingpins of this temple to Parisian gastronomy, in order to see and be seen. Their slanting positions allow guests to spy on comings and goings at neighbouring tables without even needing to turn around...



*Practical info:*  
151, Boulevard Saint-Germain  
75006 Paris







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# Au Pied de Cochon

Just a stone's throw from Les Halles, once «the belly of Paris», Au Pied de Cochon - still tucked away on the 1st floor of a building on Rue Coquillière - soon acquired the rank of an institution. On the menu, guests choose the legendary onion soup «au gratin» des Halles, an Amatzhi terrine, or crisp pig's trotters. Lively from early morning until very late at night, this homely brasserie in the 1st arrondissement gets everyone on the same wavelength in an up-beat and deliriously cheerful ambiance which built Le Pied de Cochon's extraordinary reputation and gave it an extra dose of soul.

Practical info:  
6, rue Coquillière  
75001 Paris



# Le Procope

A renowned brasserie at the heart the Saint-Germain-des-Prés neighbourhood, Procope started out in 1686 as a «café», the first to serve the brew that had just arrived from the Ottoman Empire, in a sumptuous and refined setting, soon acclaimed as the meeting-place of «Le Tout Paris». Within the walls of the oldest café in Paris, great minds and illustrious historic personalities loved to meet up. On the menu, we rediscover great classics of upper middle-class cuisine such as «coq au vin», the Revolutionaries' fillet of beef, and oven-baked fillet of royal sea bream. Prolonging the restaurant, the cosy «Salon de Café» proposes an array of drinks perfectly in tune with a chocolate-coffee tart, sumptuous ice-creams, and Profiterole cream puffs.

By reservation for fans of «Grand-Siècle» luncheons!



*Practical info:*  
13, rue de l'Ancienne Comédie  
75006 Paris





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# Bofinger

Nestling at the heart of the bustling 4th arrondissement, a short walk to the Place de la Bastille and Le Marais, Brasserie Bofinger highlights the traditions of Alsace in both its cuisine and decor, like a pure Art Deco anthology. A warm wood frontage, ruby red awning, and a vintage revolving door, are all features honouring the past and the spirits of those who have contributed to the renown of this brasserie, including politicians, artists and other celebrities. In the large restaurant room, a gigantic cupola keeps an eye on guests at table, and the ballet performed by «maîtres d'hôtel» who put on a show by tirelessly providing service from the trolley or setting pancakes aflame with Grand Marnier.

Practical info:  
5-7, rue de la Bastille  
75004 Paris

# La Lorraine

Every morning since 1919, La Lorraine, a marine brasserie of sheer excellence, has received the best of the day's catch directly from small producers. From its tank of wild fish to oysters, shellfish and seafood, rumour has it that here you can relish the freshest of all in-coming tides. At La Lorraine, «the product» is cherished and the goal is to attain sophisticated simplicity by serving a sublime crayfish with mayonnaise, a perfectly grilled blue lobster or a Sole meunière. To enjoy the finest and most enticing platter of seafood in the shade of the most «titi-chic» terrace on the Place des Ternes, La Lorraine stands out as the most highly-rated salty hotspot in the capital!

*Practical info:*  
2, Place des Ternes  
75008 Paris





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# Grand Café Capucines

A legendary brasserie on the Boulevard des Capucines, not far from the Garnier Opera House, Le Grand Café Capucines has travelled down the centuries in the midst of a bustling, effervescent neighbourhood. With seasonal produce and quality cuisine, its menu honours «must-have» classics concocted as per the rules of the art, along with more original and sophisticated offerings, again committed to top-notch ingredients. The brasserie's flagship proposal is a generous slice of pâté in pastry, a finalist in the World Championships 2023, might we add! In short, the best of tradition on your plate and palate...

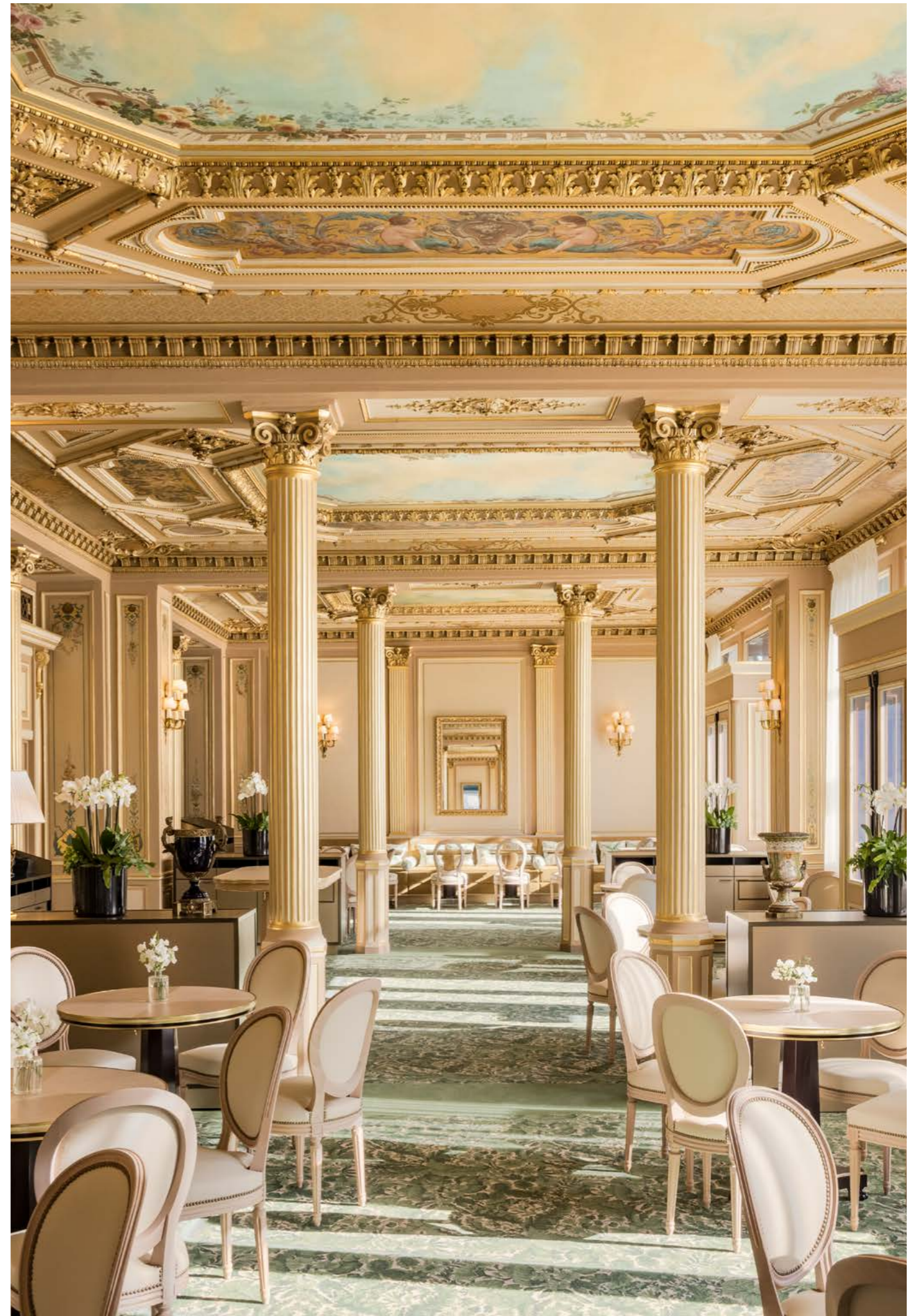


Practical info:  
4, Boulevard des Capucines  
75009 Paris

# Le Café de la Paix

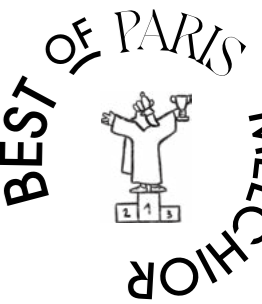
On the corner of the Boulevard des Capucines and the Place de l'Opéra, Le Café de la Paix appears in capital letters. A legendary address of timeless charm, synonymous with the Paris of our dreams, home to literature, the arts and shows, this address with its signature green awning offers one of the largest terraces in the neighbourhood and, no doubt, the most enjoyable for relishing emblematic dishes by this institution with a heritage 160 years old. Iconic onion soup, sole meunière prepared on the «guéridon» or a crunchy millefeuille..., Le Café de la Paix pairs refinement with gourmandise in true Parisian style!

*Practical info:*  
5, Place de l'Opéra  
75009 Paris





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# Brasserie Lazare

Nestling within La Gare Saint Lazare, the Brasserie Lazare run by Chef Éric Frechon is a «must-eat» for fans of French cuisine. On the menu, emblematic dishes reflecting French traditions and, above all, symbolizing soul-soothing generosity. For lunch or dinner, guests opt for the tastiest «saucisse au couteau» in Paris, grilled snails with garlic, «coquillettes» pasta with truffles, not forgetting the traditional butter and ham sandwich to be relished at all times of day before returning to your seat in the stands!

Practical info:  
Rue Intérieure  
75008 Paris

# Angelina

Angelina... The name alone lights up the dreams of gourmets worldwide, for whom the discovery of Paris would be meaningless without this special treat: Angelina's legendary hot chocolate. The tea-room has lost none of its Belle Époque spirit, though it has undergone a subtle revolution to meet today's desires. On entering, long counters line up classic Mont-Blancs and millefeuilles, with reinvented delicacies attesting to the creativity of its Pastry Chef, Christophe Appert.

*Practical info:*  
4, Boulevard des Capucines  
75009 Paris







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