



The Gannet Address Book: Paris

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Full interviews on www.thegannet.com

MARIE-ODILE BRIET & HERVE TULLET

Marie-Odile is a food journalist, Hervé is a bestselling children's author.

They have lived in Montmartre for 17 years with their three children

Full interview: <http://www.thegannet.com/interviews/meals/lunch/2015/02/marie-odile-briet-herve-tullet/>

EATING OUT

Le Bal Café

6 Impasse de la Défense, 75018 Paris; +33 1 44 70 75 51, www.le-bal.fr

A brilliant neighbourhood café-restaurant (and art gallery) close to Place de Clichy, serving modern British food and some of the best coffee in Paris.

Le Chateaubriand

129 Avenue Parmentier, 75011 Paris; +33 1 43 57 45 95

Basque chef Inaki Aizpitarte's highly regarded restaurant in the 11th arrondissement. "An old favourite."

Le Verre Volé

67 Rue de Lancry, 75010 Paris; +33 1 48 03 17 34, www.leverrevole.fr

Tiny wine bar near the Canal St Martin.

David Toutain

29 Rue Surcouf, 75007 Paris; +33 1 45 50 11 10, www.davidtoutain.com

"A new favourite. It's just perfect if you have something to celebrate. I think he's a real genius and I'm hard to bluff."

BUYING IN

Marché Gros-la-Fontaine

37 Rue Gros, 75016 Paris (between rues Gros and la Fontaine); +33 1 45 11 71 11

"This market isn't very well known but I go every week (it's open Tuesdays and Fridays). There are very good shops because it's a very bourgeois arrondissement, but at the same time it's a very family-friendly place. You can get really good fish here."

Terroirs d’Avenir

6 Rue du Nil, 75002 Paris; +33 1 45 08 48 80

“I only go here occasionally because it’s very expensive. Some guys have been buying up a whole little street in the centre and opening food shops. So there’s a perfect butcher with matured meat and just nearby there is a fishmonger with very good fish from the Atlantic. They kill the fish the Japanese way and wrap it in brown paper with a string, like buying a cake. There’s also a place for vegetables and fruit sourced from very good producers from all over France, and of course a very good coffee shop. It’s beautiful. I took my son to have brunch there. He looked at the people and said it’s like a sect.” (Also recommended by: Alix Lacroche)

Marché de Barbès

Boulevard de la Chapelle, 75018 Paris (Open Wednesday and Saturday mornings until about 2pm)

“This is a very interesting market with a lot of Arab food stalls. It’s very cheap and very busy – particularly crowded during Ramadan in August. They cook dishes and sell them in the street.”



ALICE QUILLET & ANSELME BLAYNEY

Irish-French restaurant owners, Le Bal Café (Montmartre) and Ten Belles (10th arrondissement)

They live in Montmartre with their son Saul

Full interview: <http://www.thegannet.com/interviews/meals/breakfast/2015/03/alice-quillet-anselme-blayne/>

EATING OUT

Bones

43 Rue Godefroy Cavaignac, 75011 Paris; +33 9 80 75 32 08, www.bonesparis.com
Paris hotspot headed by Australian chef James Henry. “We tend to eat at the bar – it’s cheaper and the snacks are really good.” (Also recommended by: Josh Adler; Josh Fontaine & Alison Reid)

Kunitoraya

1 rue Villedo, 75001 Paris; www.kunitoraya.com

A Japanese restaurant near Pyramides known for its udon and rice bowls, this was an inspiration for London’s celebrated udon restaurant Koya. “It’s a really good place.” (Also recommended by: Alix Lacroche)

Guo Xin, Restaurant raviolis

47 Rue de Belleville, 75019 Paris; +33 1 42 38 17 53

“Best chinese raviolis (dumplings) in Paris. Run by women and all hand-made.” (Also recommended by: Josh Fontaine & Alison Reid)

Telescope

5 Rue Villedo, 75001 Paris; +33 1 42 61 33 14, www.telescopecafe.com

“Second-best coffee shop in Paris (after Ten Belles!). They have amazing financiers made with olive pulp. Perfect with espresso.”

Les Trois Royaumes

42 Rue Richer, 75009 Paris; +33 1 47 70 17 17

“Excellent Sichuanese restaurant. The spicy pig intestines are the best.”

BUYING IN

Marché Bio des Batignolles

42 Boulevard des Batignolles, 75017 Paris (open Saturdays)

“On Saturdays there’s a huge organic market just up the road. It’s good but extremely expensive. You can buy kale, which you couldn’t buy in France a year and a half ago. Everyone’s obsessed with kale – ah, le kale!”

Dia

75 Rue Riquet, 75018 Paris; www.dia.fr

“This is a cheap Spanish supermarket chain. The vegetables are much better here than at any of the more expensive supermarkets.”



JOSH FONTAINE & ALISON REID

Josh is an American bar owner, Alison is an English art director

Josh’s bars include Le Mary Celeste, Glass and Candelaria

Full interview: <http://www.thegannet.com/interviews/meals/lunch/2015/02/josh-fontaine-alison-reid/>

EATING OUT

Guo Xin, Restaurant raviolis

47 Rue de Belleville, 75019 Paris; +33 1 42 38 17 53

“This is probably the best dumpling place in Paris.” (Also recommended by: Alice Quillet & Anselme Blayney)

Best Tofu

9 Boulevard de la Villette, 75010 Paris; +33 1 42 06 80 84

“I’d consider this my local restaurant,” says Josh. “It’s basically a tofu shop – they make all their tofu from scratch on site. You can eat very well for under €5, and very quickly as well. They also do a dessert soup which is basically tofu with sugar poured on top.”

Miznon

22 Rue des Ecouffes, 75004 Paris; +33 1 42 74 83 58

“This is an Israeli restaurant – the original is in Tel Aviv – and it’s fantastic for vegetarians.”

Sette

38 rue du Faubourg Saint-Denis, 75010 Paris; +33 9 50 48 94 34

“This is probably the best pizza that I’ve had in Paris and it’s cheap. It’s both a significant step up from the competition but down in price, which is very strange. It’s tiny – it only has four tables.”

Au Passage

1 bis passage Saint Sébastien, 75011 Paris; +33 1 43 55 07 52; www.restaurant-aupassage.fr

Great little restaurant very close to Mary-Celeste, much loved by Paris foodies. (Also recommended by: Josh Adler)

Bones

43 Rue Godefroy Cavaignac, 75011 Paris; +33 9 80 75 32 08; www.bonesparis.com

Australian chef James Henry makes a lot of the produce – cheese, yoghurt, bread, butter, cured meats, etc – that he serves at this Paris hotspot.

BUYING IN**Cours des Halles**

79/81 rue de Belleville, 75019 Paris; +33 1 42 40 72 41

“This is our local vegetable shop – good prices, good produce and it’s open all day every day, which is quite rare in Paris.”

Epicerie le Caire

63 rue de Belleville, 75019 Paris; +33 1 42 06 06 01

Wonderful Egyptian food shop near Josh and Alison’s flat that invites comparisons to Ali Baba’s cave.

Belleville Brulerie

10 Rue Pradier, 75019 Paris; +33 9 83 75 60 80; www.cafesbelleville.com

The HQ of one of Paris’s best new coffee roasters, open to visitors on Saturdays.

Porte de Vanves

Avenue Georges Lafenestre, 75014 Paris; +33 6 86 89 99 96 (open Saturday, Sunday 7am to 1pm)

The flea market where Josh and Alison buy a lot of the second-hand wares for their flat, including plates and glasses.



ALEC LOBRANO

American food writer (*New York Times*, *Saveur* etc)

Lives in the 9th arrondissement. Has been in Paris for 30 years

Full interview: <http://www.thegannet.com/interviews/meals/dinner/2015/02/alec-lobrano/>

EATING OUT

Recently opened Paris restaurants that Alec thinks are really good...

Porte 12

12 Rue Des Messageries 75010 Paris; +33 (0)1 42 46 22 64, www.porte12.com

“Singaporean chef Andre Chiang’s new place.”

Pages

4 Rue Auguste Vacquerie 75016 Paris; +33 1 47 20 74 94

Alec called Pages the best new restaurant of la rentrée (autumn season) 2014 and concluded: “This was a deeply enjoyable meal and a beautiful demonstration of how a Japanese chef can sublimate French technique and produce into a cuisine that reflects both his roots and personality.”

Neige d’Ete

12, rue de l’Amiral Roussin, 75015 Paris; +33 1 42 73 66 66, www.neigedete.fr

Another notable new Paris restaurant with a Japanese chef in charge.

Le Servan

32 Rue Saint-Maur, 75011 Paris; +33 1 55 28 51 82, www.leservan.com

Run by Tatiana Levha, a French chef with a Philippine background, this is a great new neighbourhood bistro according to Alec. “I recommend it to anyone who’s sincerely curious about how Paris is eating right now.” (Also recommended by: [Josh Adler](#))

Alain Ducasse at the Plaza Athénée

25 Avenue Montaigne, 75008 Paris; +33 1 53 67 66 65

“Rather unexpectedly, the new Alain Ducasse reboot is really good.”

BUYING IN

Jacky Lorenzo

Marché Richard Lenoir, 75011 Paris (Open Thursday and Sunday mornings)

“This is where I bought the sea bass for our dinner. It’s very expensive but the fish is never out of the water for more than a couple of hours.”

Sébastien Gaudard

22 Rue des Martyrs, 75009 Paris; +33 1 71 18 24 70, www.sebastiangaudard.fr

“Wonderful pastry shop on my nearby market street. Gaudard is one of the best pastry chefs in Paris.”

Le Repaire de Bacchus

11 Rue des Martyrs, 75009 Paris; +33 1 42 85 56 81, www.lerepairedebacchus.com
“An excellent local wine shop.”

Le Verger de Martyrs

3 Rue des Martyrs, 75009 Paris; +33 1 48 78 75 51

“I usually buy organic fruit and veg at the market, but the selection here is really nice – the mushrooms in particular.”

Laurent Dubois

47 Ter Boulevard Saint-Germain, 75005 Paris; +33 1 43 54 50 93,
www.fromageslaurentdubois.fr

“The one thing we don’t have in our neighbourhood are really great cheese shops, so sometimes I have to do a cheese run to Laurent Dubois.”

Fromagerie Quatrehomme

62 Rue de Sèvres, 75007 Paris; +33 1 47 34 33 45, www.quatrehomme.fr

“This is another of my favourite cheese shops in Paris.”

**ALIX LACLOCHE**

French-American chef, author and broadcaster (she has a weekly cooking segment on Canal Plus)

Alix has lived in the Marais for 10 years

Full interview: <http://www.thegannet.com/interviews/meals/lunch/2015/02/alix-lacloche-2/>

EATING OUT**Fondation Coffee**

16 Rue Dupetit-Thouars, 75003 Paris; www.facebook.com/fondationcafe

The coffee shop Alix takes us to after lunch, run by an Australian graduate from Ten Belles. Alix says: “When I’m in the middle of a big job, I have a vision of having a coffee and a cigarette here and it makes my day tolerable!”

Chez Xu

9 Rue Volta, 75003 Paris; +33 1 48 87 02 23

A very inexpensive Chinese restaurant near Alix’s flat. “This is my canteen – it’s so cheap, and there’s stuff on the menu that you wouldn’t see elsewhere.”

Kunitoraya

1 rue Villedo, 75001 Paris; www.kunitoraya.com

A Japanese restaurant near Pyramides known for its udon and rice bowls, this was an inspiration for London’s celebrated udon restaurant Koya. “It’s a bit more expensive but really good.” (Also recommended by: [Alice Quillet & Anselme Blayney](#))

L'Épicerie du Verre Volé

54, rue de la Folie-Méricourt, 75011 Paris; +33 1 48 05 36 55; www.leverrevole.fr
An épicerie connected to the wine bar Verre Volé in the 10e. “My Saturday lunch spot for a great sandwich.” (Also recommended by: Marie Odile Briet & Herve Tullet)

La Buvette

67 Rue Saint-Maur, 75011 Paris; +33 9 83 56 94 11
Hip wine bar in the 11e. “A good place to hang out on a Sunday night with a glass of wine and some small plates.” (Also recommended by: Josh Adler)

Happy Nouilles

95 Rue Beaubourg, 75003 Paris; +33 1 44 59 31 22
Well-priced Chinese restaurant known for its hand-pulled noodles. “For a yummy Chinese soup when it’s freezing outside.”

BUYING IN

G Detou

58 Rue Tiquetonne, 75002 Paris; +33 1 42 36 54 67
“The name of this shop is a play on “j’ai du tout”, and they do have everything, pretty much. They have spices, salt, olive oils, and it’s cheap. I buy all my nuts there, and almond paste that has more than 30% almond.”

Chine Store

23 Rue au Maire, 75003 Paris; +33 1 42 71 63 96
“A big Chinese supermarket in the upper Marais. The herbs there are cheaper than anywhere else, and they have interesting things like glutinous rice and sesame paste in different colours.”

Terroirs d’Avenir

6 Rue du Nil, 75002 Paris; +33 1 45 08 48 80
“A famous grocer, butcher and fishmonger – I get my fish and meat delivered from here. It’s good for fruit and veg too.” (Also recommended by: Marie-Odile Briet & Herve Tullet)

Velan

83-87 Passage Brady, 75010 Paris; www.e-velan.com
“Great Indian supermarket.”

Marché d’Aligre

Place d’Aligre, 75012 Paris; +33 1 45 11 71 11
A covered food market in the 12e, one of the oldest in Paris. (Also recommended by: Josh Adler)



JOSH ADLER

*American wine distributor (Paris Wine Company and Mission Wine Merchants)
Lives in the 11th arrondissement with his wife Catherine and son Max. Moved to Paris
in 2009*

Full interview: <http://www.thegannet.com/interviews/meals/dinner/2015/04/josh-adler/>

EATING OUT

Josh's favourite spots in the 11th arrondissement. "This neighbourhood is really awesome," he says. "Within 10 minutes, there are probably 10 really great restaurants."

La Buvette

67, rue Saint-Maur, Paris 75011; +33 9 83 56 94 11

Hip wine bar in the 11th. "There is another Buvette in the 9th but they're not connected. We go to the one near our house." (Also recommended by: [Alix Lacroche](#))

Le Servan

32 Rue Saint-Maur, 75011 Paris; +33 1 55 28 51 82, www.leservan.com

A great new bistro in the 11th arrondissement run by Manila-born chef Tatiana Levha, formerly of L'Arpège and L'Astrance. (Also recommended by: [Alec Lobrano](#))

Bones

*43 Rue Godefroy Cavaignac, 75011 Paris, France; +33 9 80 75 32 08,
www.bonesparis.com*

Paris hotspot headed by Australian chef James Henry. (Also recommended by: [Josh Fontaine & Alison Reid](#); [Alice Quillet & Anselme Blayney](#))

Septime

80 Rue de Charonne, 75011 Paris, France; +33 1 43 67 38 29, www.septime-charonne.fr

Lavishly-praised restaurant which opened in 2012 under chef Bertrand Grébaut. "We also go to its sister restaurants, Clamato and Septime Caves, both close by."

Le Dauphin

*131 Avenue Parmentier, 75011 Paris, France; +33 1 55 28 78 88,
www.restaurantle-dauphin.net*

The wine bar attached to Inaki Aizpitarte's celebrated restaurant Le Chateaubriand. "It's too hard to get into Le Chateaubriand so we go here instead."

Au Passage

1 bis, Passage Saint-Sébastien, 75011 Paris; www.restaurant-aupassage.fr

Great little restaurant in the upper Marais, much loved by Paris foodies. (Also recommended by: [Josh Fontaine & Alison Reid](#))

Bistrot Paul Bert

18 Rue Paul Bert, 75011 Paris, France; +33 1 43 72 24 01

An outstanding neighbourhood restaurant renowned for its meat dishes. "We go here a lot."

BUYING IN

Le Zingam

75 rue du Chemin Vert, 75011 Paris; +33 7 87 55 65 56

“This has become our main food shop since it opened. They don’t have a huge selection but what they have is very good.”

Boucherie Lecaille

28 Av Parmentier, 75011 Paris; +33 1 47 00 35 40

“Our local butchers – not the best in Paris but a good neighbourhood shop.”

Marché d’Aligre

Place d’Aligre, 75012 Paris (closed Monday)

“This is one of the nicest food markets in Paris. We used to go here all the time, until Le Zingam opened.” (Also recommended by: [Alix Lacloche](#))



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