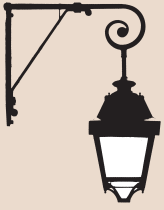


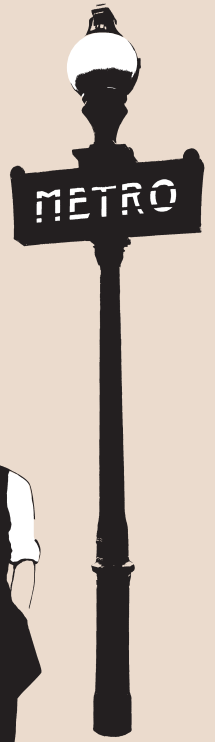
PARIS 🍷



# PARIS

## LE PLUS GRAND

# BISTROT



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## LET'S CELEBRATE "BISTRONOMIE"!

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**A** symbol of Parisian spirit, the Parisian bistro is an essential part of our lifestyle. Source of attractiveness and fame, it creates a bond- between people, between cultures, but also between tradition and contemporaneity.

*Bistronomy allows you to perpetuate French culinary expertise, while carrying it inventively into the future. An accessible gastronomy, characterised by the warmth of the welcome, it knows how to combine creative innovation - that we uphold using several tools such as Welcome City Lab or the incubator Smartfood - to the use of excellent produce and to virtuous supply sources.*

*With this event, we honour 100 chefs who embody the new bistronomy trend, celebrated by their peers and selected on the basis of shared values. With them, Paris is, and will remain a place of life, of sharing and of celebration.*

**T**his tempting showcase of 100 addresses is highly representative of the diversity and richness of our cuisine in Paris. We are talking about emotions, stories and places invested by chefs anxious to share quality, unpretentious and accessible cuisine.

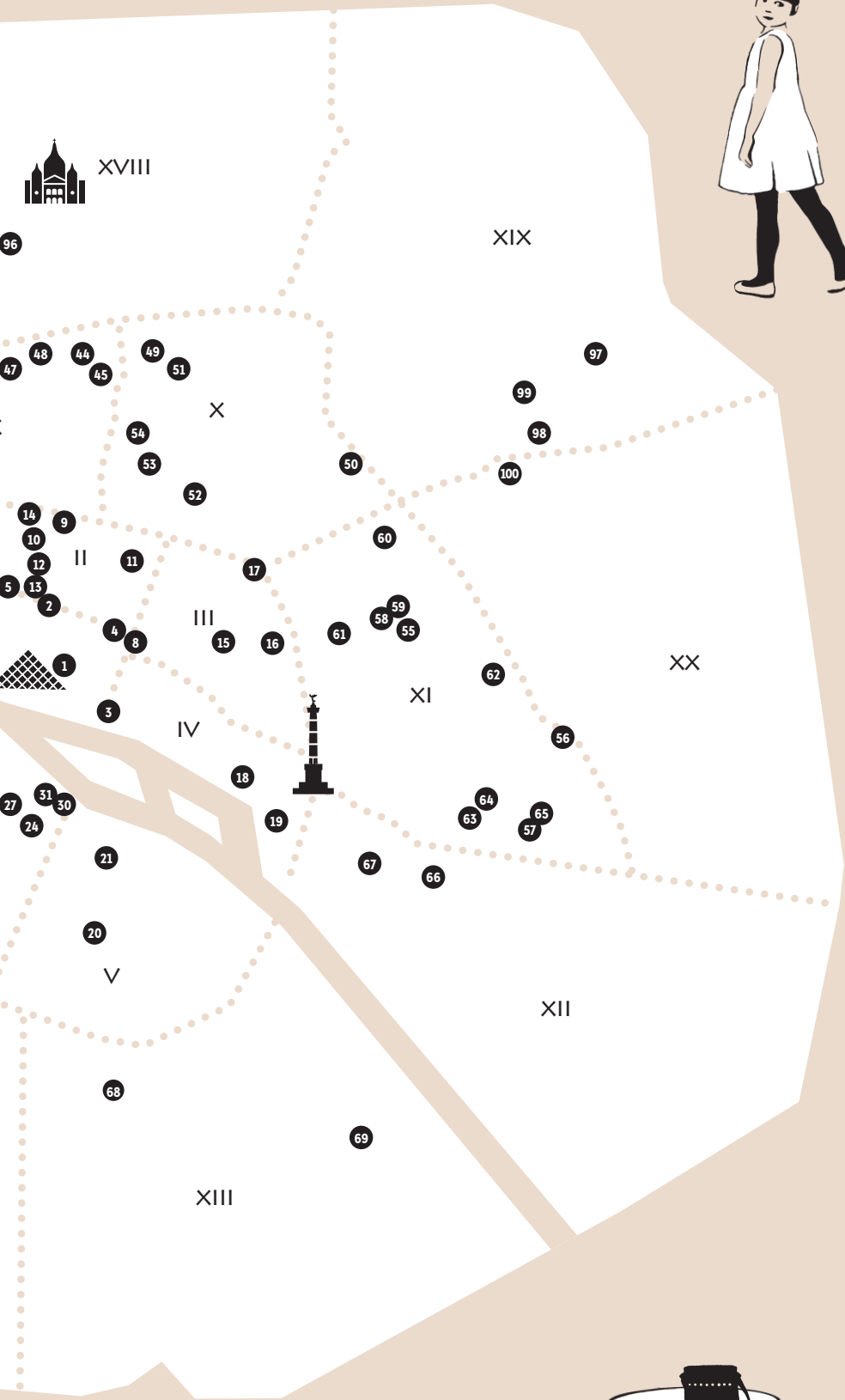
*These chefs all have the desire to transform the most beautiful craftsmen products into an authentic, generous and contemporary cuisine. It takes root in our terroir and in the history of Paris, living to the rhythm of its neighborhoods. If their common denominator is bistronomy, the plate, ambience, the wine list, express each individual personality and confer to these bistro's their unique character; that of a place that one appropriates for the duration of a meal, a place for encounters and of life... perfect concentration of our expertise, the emanation of our most beautiful talent, of chefs committed for what is GOOD and for SHARING.*

Anne Hidalgo  
Maire de Paris

The collective  
of chefs

# ✂ "À LA CARTE" ✂





# THE NOMINATED CHEFS AND THEIR BISTRONOMIC CREATION

## 1 BRUNO DOUCET

### LA RÉGALADE SAINT-HONORÉ

This man from Touraine sticks by his three commandments; respect of the produce, faultless seasoning and perfect cooking.

✂ *Ospital Caramelised pork belly*

106 rue Saint-Honoré, 1<sup>er</sup>

## 2 KIYOYUKI GOYA

### LES FINES GUEULES

A selection of the best craftsmen sublimated by hints of Japan, a stone's throw from place des Victoires.

✂ *The famous knife-chopped Charolais tartare*

43 rue Croix des Petits Champs, 1<sup>er</sup>



## 3 CYRIL BOURLOIS

### AU VIEUX COMPTOIR

Located in the new heart of Paris, aux Halles, Anne takes care of the wine while the chef pairs their expertise with passion and proficiency.

✂ *Bourguignon en cocotte*

17 rue des Lavandières Ste-Opportune, 1<sup>er</sup>

## 4 PATRICK CANAL

### LES ARTIZANS

Subtle alliance between the gourmet dishes served by the chef and the desserts created by world patisserie champion Mathieu Mandard.

✂ *Landes duck breast*

30 rue Montorgueil, 1<sup>er</sup>

## 5 ROMAIN ROUDEAU

### JUVÉNILES

The chef suggests regional cuisine and wine in a setting reminiscent of Scotland, the owners' country of origin.

✂ *Asparagus with vinaigrette, poached egg*

47 rue de Richelieu, 1<sup>er</sup>

## 6 PIERRE JAY

### L'ARDOISE

With its slate covered walls, this gourmet bistro offers a fresh menu and in the winter a game menu.

✂ *Fondant beef cheek*

28 rue du Mont Thabor, 1<sup>er</sup>

## 7 YOSHIMASA WATANABE

### LES CARTES POSTALES

The chef, a great lover of seasonal produce, has included Japanese elegance to his creations for the past thirty years, revisiting with brio our culinary heritage

✂ *Semi-cooked turbot*

7 rue Gomboust, 1<sup>er</sup>

## 8 ALEXANDRE BELTHOISE

### PHARAMOND

When selecting his tradesmen, preferably organic, as the seasons roll by, the young chef respects the institutions identity remained intact since 1932, while proposing his own take on Normandy cuisine.

✂ *Caen tripes*

24 rue de la Grande Truanderie, 1<sup>er</sup>

## 9 RENAUD MARCILLE

### RACINES

At the heart of a Parisian philatelic passageway, he suggests a bourgeois cuisine updated to the 21st century, paired with "Natural" wines.

✂ *Pigs trotter in parchment*

8 passage des Panoramas, 2<sup>e</sup>

## 10 JULIEN DUBOUÉ

### A. NOSTE

This young man from the Basque region creates a mature and daring cuisine based on spit roasted, all-you-can-eat meat and incredible corn, all this a stone's throw from la Bourse.

✂ *Duck breast with vine stalks*

6 bis rue du 4 Septembre, 2<sup>e</sup>

## 11 GRÉGORY MARCHAND

### FRENCHIE

After returning from England, he redesigns the noble and contemporary plate, toying with balance and seasoning.

✂ *Fattened hen with asparagus, snails and yellow wine*

5 rue du Nil, 2<sup>e</sup>

## 12 DANIEL ROSE

### LA BOURSE ET LA VIE

An ambassador of French cuisine in New York, this American takes a firm hold on our bar counter codes.

✂ *Veal Pot-au-feu, crispy head, ravigote*

12 Rue Vivienne, 2<sup>e</sup>

## 13 PHILIPPE LE GUEN

### BISTROT VIVIENNE

In a gallery re-joining the bibliothèque Nationale, he respects the flavours of days of yore.

✂ *Chef's rabbit terrine*

4 rue des Petits Champs, 2<sup>e</sup>

## 14 XAVIER BOIREAU

### AUX LYONNAIS

In the heart of Paris, a genuine Bouchon, dedicated to Lyon cuisine, offering with generosity the true regional flavours with contemporary lightness.

✂ *Quenelles Nantua sauce*

32 rue Saint-Marc, 2<sup>e</sup>



## 15 OTIS LEBERT

### LE TAXI JAUNE

He passionately creates his dishes on a day to day basis, and serves them in an Art-Deco atmosphere.

✂ *Duck neck plate and fish gratin*

13 rue Chapon, 3°

## 16 DAÏ SHINOZUKA

### LES ENFANTS ROUGES

Inspired by our regions, this Japanese chef serves up with delicacy and precision.

✂ *Roasted boned pigeon*

9 rue de Beauce, 3°

## 17 SIMON HORWITZ

### ELMER

This skilful chef presents delicious cuisine with international tones, in a backdrop of family style tables and a blazing roasting pit.

✂ *Challans duck*

30 rue Notre-Dame-de-Nazareth, 3°

## 18 PAUL-ARTHUR BERLAN

### METROPOLITAIN

In an Art Nouveau décor, he creates rich and creative dishes, not far from rue de Rivoli.

✂ *Poached egg, green Puy lentils, Ibaïama ham*

8 rue de Jouy, 4°

## 19 JAÏS MIMOUN

### LE PETIT CÉLESTIN

With his brother in the dining room, this good student creates a no-frills cuisine, beautiful in its precision.

✂ *Pâté en croûte*

12 quai des Célestins, 4°

## 20 BENJAMIN FOURTY

### CAFÉ DE LA NOUVELLE MAIRIE

In this wine bistro, he makes sure that every glass of wine served is paired with typical regional food, at any hour of the day.

✂ *Grilled chopped sausage, lentils*

19 rue des Fossés Saint-Jacques, 5°

## 21 JEAN-FRANÇOIS PARIS

### LE PRÉ VERRE

In the kitchen, he concocts traditional dishes sprinkled with original flavours, served in a friendly atmosphere.

✂ *Fondant spiced suckling pig*

8 rue Thénard, 5°

## 22 FABIEN CHIVOT

### MOUSTACHE

In the heart of Saint-Germain-des-Prés, this bistro, founded in 1932 by a “mother cook” and acquired by Alain Ducasse, offers terroir dishes illustrating the richness of our regional heritage. Simplicity in its constancy.

✂ *Challans duck with olives*

3 rue Sainte-Beuve, 6°

## 23 MARION TRAMA

### CAFÉ TRAMA

In her eponymous establishment, she selects highly creative dishes with great contemporaneity.

✂ *«Pencil» leeks, pan fried foie gras, truffled vinaigrette*

83 rue du Cherche-Midi, 6°

## 24 YVES CAMDEBORDE

### LE COMPTOIR DU RELAIS

The chef of the Carrefour de l’Odeon creates a jolly and honest encounter with the gastro bistro: delightful.

✂ *Fish roe on bone marrow*

9 carrefour de l’Odeon, 6°

## 25 CHARLES DANET

### LE TIMBRE

Close to the producers and the guests, with a big open kitchen, he makes transparency a factor in a successful feast.

✂ *Mackerel marinated in spiced vinegar*

3 rue Sainte-Beuve, 6°

## 26 FRANÇOIS GAGNAIRE

### ANICIA

By sublimating Haute-Loire farm produce, his plates are successful by their simplicity and explosive flavours.

✂ *Scallops with mushroom sausage and Puy green lentils*

97 rue du Cherche-Midi, 6°

## 27 OLIVIER FLOTTE

### HUGUETTE

He easily navigates between sea and land with flamboyant plates bursting with colours and freshness.

✂ *Octopus and chorizo à l’estouffade, steamed potatoes*

81 rue de Seine, 6°

## 28 JEAN-CHRISTIAN DUMONET

### JOSÉPHINE «CHEZ DUMONET»

In a décor dating from the 1920’s, guest enjoy generous and traditional cuisine, for a timeless meal.

✂ *Calf’s liver with raspberry vinegar*

117 rue du Cherche-Midi, 6°



## 29 FRANÇOIS PASTEAU

### L’EPI DUPIN

At the heart of a raw décor framed with visible beams, the chef applies himself with brio to create aesthetic, delicious and coherent plates.

✂ *Celery like a risotto with parmesan, basque free range pork shoulder*

11 rue Dupin, 6°

## 30 FANNY HERPIN

### ALLARD

In the heart of Saint-Germain-des-Prés, this bistro, founded in 1932 by a « mother cook » and acquired by Alain Ducasse, offers terroir dishes illustrating the wealth of our regional heritage.

✂ *Challans duck with olives*

41 rue Saint-André Des Arts, 6°

## 31 WILLIAM LEDEUIL

### KITCHEN GALERIE BIS

Like in a work of art he gluttonously plays with colours, producing textures to create a powerful culinary adventure.

✂ *Pyrénées suckling lamb, soubressade condiment, brocciu*

25 rue des Grands Augustins, 6°

## 32 STÉPHANE JÉGO

### L’AMI JEAN

In a rustic atmosphere while located in the very chic 7th arrondissement, he concocts a feast like no other, authentic and comforting.

✂ *Pork belly, caviar lentils, marinated scallops, apple*

27 rue Malar, 7°

## 33 CHRISTIAN CONSTANT

### CAFÉ CONSTANT

On his blackboard, he draws up his grandmother’s recipes, to the tone of the 21st-century. Classic foods to enjoy at any moment of the day.

✂ *Quails stuffed with foie gras*

139 rue Saint-Dominique, 7°

## 34 KELLY RANGAMA

### L'AFFABLE

Her guests, comfortably seated on velvets benches, are offered the generosity and precision of her ardently sincere dishes.

✂ *Sweetbreads, salsify, peanuts*

10 rue de Saint-Simon, 7<sup>e</sup>

## 35 MOHAMED DJEMA

### D'CHEZ EUX

On red and white tablecloths, his cuisine is straight to the point, regional and warm. You do not leave this place hungry!

✂ *Pot of burgundy snails*

2 avenue de Lowendal, 7<sup>e</sup>

## 36 CHRISTIANE BOUDON

### LA FONTAINE DE MARS

For those with a solid appetite, the family holding the kitchen since 1991 will offer you, on a terrace, on a little square, generous and tasty dishes.

✂ *M. Duval Andouillette*

129 rue Saint-Dominique, 7<sup>e</sup>

## 37 SÉBASTIEN GRAVÉ

### POTTOKA

Honesty in the plate, market produce and a contemporary feel. The chef plays with tastes and colours to create dishes full of surprises.

✂ *Roast squid with spinach and oyster mushrooms*

4 rue de l'Exposition, 7<sup>e</sup>

## 38 THIERRY VEROLA

### L'AFFRIOLÉ

Honesty in the plate, market produce and a contemporary feel. The chef plays with tastes and colours to create dishes full of surprises.

✂ *Roast squid with spinach and oyster mushrooms*

17 rue Malar, 7<sup>e</sup>

## 39 THIERRY DUFROUX

### BISTROT BELHARA

In a casual chic atmosphere, he generously creates delightful Basque influenced dishes.

✂ *Sweetbreads, black pudding, rock octopus and Bayonne ham*

23 rue Duvivier, 7<sup>e</sup>

## 40 TOMY GOUSSET

### TOMY & CO

In the Invalides neighbourhood, the chef revisits all the great classics with sweet impertinence, in a nicely thought out backdrop.

✂ *Ox tail parmentier*

22 rue Surcouf, 7<sup>e</sup>

## 41 YOUSSEF GASTLI

### PLUME

In a designer setting, his dishes are creative and modern, using very French techniques. Precision and freshness all around.

✂ *Cour d'Armoise Guinea fowl, Mitraïlle, coloured chard*

24 rue Pierre Leroux, 7<sup>e</sup>

## 42 LAURENT BRENTA

### L'ÉVASION

On the corner of Place St Augustin, the great classics of French Cuisine can be enjoyed on velvet covered sofas and wooden tables. Relaxed atmosphere with a large selection on French wine.

✂ *Deviled eggs*

7 place Saint-Augustin, 8<sup>e</sup>

## 43 MARTIN HARISPE

### CHEZ MONSIEUR

Assimilating his Basque roots to bistronomy classics, he delivers a refined cuisine in a small joint in the bourgeois neighbourhood of la Madeleine.

✂ *Roast cod filet, green Provence asparagus, sauce vierge*

11 rue du Chevalier de St Georges, 8<sup>e</sup>

## 44 NICOLAS PANDO

### COMPTOIR CANAILLES

A love declaration to good meat, he leaves it to matures for two weeks, finally glorifying it by his meticulous cooking technique.

✂ *Simmenthal rib eye steak*

47 rue Rodier, 9<sup>e</sup>

## 45 MARC FAVIER

### BOUILLON

A hearty, powerful and strong cuisine, respectful of the basic rules of traditional cuisine. Some generous meals, not far from the Gare du Nord.

✂ *Whole Burgaud duck*

47 rue de rochechouart, 9<sup>e</sup>

## 46 PIERRE SIEWE

### LE GARDE TEMPS

Bordeaux bricks on the walls, an open view onto the kitchen... in the Pigalle neighbourhood, he associates colours and textures.

✂ *Beef stewed in red wine*

19 bis rue Pierre Fontaine, 9<sup>e</sup>

## 47 ENRICO BERTAZZO

### LES AFFRANCHIS

In a retro setting, this young chef embellishes market produce.

✂ *Turbot mousseline and confit kumquats*

5 rue Henry Monnier, 9<sup>e</sup>

## 48 FRANCK BARANGER

### LE PANTRUCHE

In SoPi (South Pigalle), the plate is honest by its simplicity. Modernist!

✂ *Soft boiled egg with leaks and salted cod*

3 rue Victor Massé, 9<sup>e</sup>

## 49 THOMAS BRACHET

### LES ARLOTS

An honest approach, as the chef offers spontaneous cuisine, with nostalgic hints.

✂ *Arlots sausage and home-made mashed potatoes*

136 rue du Fbg poissonnière, 10<sup>e</sup>







## 50 ROMAIN TISCHENKO

### LE GALOPIN

Brick walls, wood tables and a laid back atmosphere, but the food is supercharged! A pairing between delicate and strong flavours.

✂ *G Galicia hake, cauliflower, cockles*

34 rue Sainte Marthe, 10°

## 51 THIERRY BRETON

### LA POINTE DU GROUIN

He serves his food directly, inspired from Brittany, on the counter. In a laid-back setting, he refines the dishes in a tapas style, for a (very) gourmet pause.

✂ *Monkfish medallion, aubergine caviars*

8 rue de Belzunce, 10°

## 52 CHARLES COMPAGNON

### 52 FAUBOURG SAINT-DENIS

In one of Paris' most eclectic streets, he displays a cheeky and avant-gardist menu that delights the taste buds.

✂ *Poached chicken, sauce poulet*

52 rue du Faubourg St Denis, 10°

## 53 ARNAUD LACOMBE

### VIVANT

Cosy at noon, vibrant at night, in this 1903 aviary, he introduces a thought out and gourmet cuisine, with hints of gastronomy.

✂ *Roast cabbage with whole grain mustard*

43 rue des Petites écuries, 10°

## 54 ALEXANDRE FURTADO

### BISTRO PARADIS

From the bottom of a skylight, in a restaurant with clean lines, he sends off, with a smile, the sweet flavours of a Brazil glorified by a beautiful French culinary technique.

✂ *Almond crusted basque country veal roasted in an almond crust*

55 rue de Paradis, 10°

## 55 OLIVIER GASLAIN

### LE VILLARET

A valorised market kitchen, a wine list that reads like an invitation to travel. The hideaway for aficionados of good, unpretentious food.

✂ *Boar raviolis with parmesan cream*

13 rue Ternaux, 11°

## 56 NYE SMITH

### YARD

This young British chef highlights the produce of the day with strength and subtlety in a contemporary warehouse, reminiscent of New-York.

✂ *Fried rabbit, tarragon mayonnaise*

6 rue de Mont-Louis, 11°

## 57 BERTRAND AUBOYNEAU

### BISTROT PAUL BERT

An incisive and subtle menu reviewing traditional brasserie dishes. A delight.

✂ *Pidgeon in its cooking juice*

18 rue Paul Bert, 11°

## 58 DAVID LOYOLA

### AUX DEUX AMIS

The chef distills a cornucopia of little plates, to nibble on the bar top or at a table, to share with another eater.

✂ *Pidgeon and beetroot*

45 rue Oberkampf, 11°

## 59 PIERRE-SANG BOYER

### PIERRE SANG IN OBERKAMPF

This young Korean chef serves a "melting pot" cuisine, a flavour explosion.

✂ *Morello cherries, passion fruit sorbet, apricot tuiles, white chocolate emulsion*

55 rue Oberkampf, 11°

## 60 IÑAKI AIZPITARTE

### LE CHATEAUBRIAND

Every night, the Basque chef creates an entirely seasonal menu, following the mood of the day. The mood, which is always daring!

✂ *Heart of duck with sesame seed*

129 avenue Parmentier, 11°

## 61 SOTA ATSUMI

### CLOWN BAR

At the heart of this gourmet big top, the Japanese chef is guided by instinct, re-interpreting French dishes!

✂ *Calf's brain in Tosazu sauce*

114 rue Amelot, 11°

## 62 TATIANA LEVHA

### LE SERVAN

The chef creates meticulously prepared flavour range, to the delight of the taste buds.

✂ *Fried hearts of duck*

32 rue Saint-Maur, 11°

## 63 DANIEL BARATIER

### LES DÉSERTEURS

Cuisine resolutely oriented towards the produce, where nothing is left to chance, a reflection of mastered creativity.

✂ *Guinea fowl stuffed with bacon, beetroot mousseline*

46 rue Trousseau, 11°

## 64 BERTRAND GRÉBAUT

### CLAMATO

In a simple décor, simple produce and honest service... A short menu that gentrifies, according to the seasons.

✂ *Black mullet ceviche, white grapefruit*

80 rue de Charonne, 11°

## 65 GWENAËLLE CADORET

### L'ÉCAILLER DU BISTROT

In the atmosphere of a fisherman's cabin, she pays tribute to the fruits of the sea with joy and friendliness.

✂ *Half blue lobster with kari-goss, home fries*

22 rue Paul Bert, 11°

## 66 BRUNO VERJUS

### TABLE

Every day, not far from his open kitchen, the chef uses seasonal produce to create plate not far from an artistic performance.

✂ *Roast John Dory roasted on the skin, raw baby vegetable*

3 rue de Prague, 12°

## 67 CHRISTOPHE PHILIPPE

### AMARANTE

This convinced Rabelais follower delivers faultless French cuisine. Good fat, generous and rare.

✂ *Green lentil soup, crispy pork belly*

4 rue Biscornet, 12°

## 68 SYLVAIN DANIÈRE

### L'OURCINE

The chef offers a traditional yet uniquely unctuous plate in a warm airy and cosy setting.

✂ *Confit duck leg au jus, juniper iced radish*

92 rue Broca, 13°

## 69 ALESSANDRA MONTAGNE

### TEMPERO

Influenced by French, Brazilian and the Vietnamese regional cooking, the chef bends herself backwards to titillate all the senses with a rigor and passion.

✂ *Flash grilled juicy pork belly*

5 rue Clisson, 13°



## 70 GHISLAINE ARABIAN

### LES PETITES SORCIÈRES

Her cooking is elegant, her sauces subtle and refined with a proud touch of Scandinavian.

✂ *First maatjes, warm green beans, fresh onion and parsley salad*

12 rue Liancourt, 14°

## 71 MICKAËL STREIFF

### LES PETITS PLATS

Immersed in an atmosphere straight out of the early 20th century, he comforts you with generous servings of Aubrac beef, charcuterie and cheeses.

✂ *Veal carpaccio*

39 rue des Plantes, 14°

## 72 WILLIAM BERNET

### LE SEVERO

A trained butcher, the chef offers meat of the highest quality, no contest.

✂ *Filet de bœuf*

8 rue des Plantes, 14°

## 73 MATTHIEU NADJAR

### LE CORNICHON

In Montparnasse, he meanders between old flavours and today's needs with spark and spontaneity.

✂ *Free range Guinea fowl supreme*

34 rue Gassendi, 14°

## 74 DAVID RATHGEBER

### L'ASSIETTE

In a cosy setting with old fashioned tables, the chef from Auvergne sublimates the fat of traditional dishes, beautifully gentrified. Gripping!

✂ *Stuffed saddle of lamb "en rognonnade", jus grassouillet.*

181 rue du Château, 14°

## 75 JÉRÔME BONNET

### LE RADIS BEURRE

With colourful and delicious dishes, he offers a moment of nostalgia.

✂ *Pan fried pig's trotter with duck foie gras, meat jus vinaigrette.*

51 boulevard Garibaldi, 15°

## 76 CHRISTIAN ETCHEBEST

### LA CANTINE DU TROQUET DUPEIX

The chef recreates classic dishes with cheeky creativity. South West welcoming style!

✂ *Balsamic tuna, pea purée with browned butter.*

53 boulevard de Grenelle, 15°

## 77 MARC MOUTON

### LE TROQUET

Close to the Eiffel Tower, he re-designs authentic dishes, adding a soft touch of the South West of France.

✂ *Hake casserole, clams and confit lemon*

21 rue François Bonvin, 15°

## 78 NICOLAS TARDIVEL

### L'ACCOLADE

His daily ideas on a short menu are similar to the Burgundy region cuisine: delicious!

✂ *Shoulder of lamb with coco beans*

208 rue de la Croix Nivert, 15°



## 79 BENOIT GAUTHIER

### LE GRAND PAN

With floor mosaic and good food in the plate, this butcher's son balances large morsels and refined dishes.

✂ *Basque style porc shank*

20 rue Rosenwald, 15°

## 80 BAPTISTE LOTTI

### L'ANTRE AMIS

His greatest desire: a gastronomic adventure in a bistronomic atmosphere. Mission accomplished!

✂ *Landes duck breast, carrot mousseline and roast nectarine*

9 rue Bouchut, 15°

## 81 LUDIVINE MERLIN

### AFARIA

She gracefully imports the basque region sunshine into your plate and joy into her attentive service.

✂ *Confit lamb shank with piquillos, rosemary gnocchi*

15 rue Desnouettes, 15°

## 82 THIERRY BLANQUI

### LE BEURRE NOISETTE

In a contemporary setting, he creates, without holding back, the great sensations of an Auvergne day.

✂ *Semi-salted cod filet with butter and sesame, lemon butter*

68 rue Vasco de Gama, 15°

## 83 THIERRY FAUCHER

### L'OS À MOELLE

The Canaille of the very calm Lourmel neighbourhood respects bistronomic recipes, to be enjoyed on a family-style table or on the bar top.

✂ *Fondant veal breast, pea fricassée*

3 rue Vasco de Gama, 15°



**84 CLAUDE PERRAUDIN****LE PÈRE CLAUDE**

A wine excursion across the Hexagon, complimented by ancestral planchas... since 1888!

✂ *Black pudding tournedos and home-made sausages*

51 avenue de la Motte Picquet, 15°

**85 EDUARDO JACINTO****LE PARIO**

A Brazilian native, he creates a bridge between his childhood dishes and typically French fare. A virtual trip between Paris and Rio.

✂ *Sea bass roasted on the skin*

54 avenue Émile Zola, 15°

**86 ALBERT CORRE****LE PETIT PERGOLÈSE**

His menu highlights simple and carefully prepared dishes. The menu variations are dependent on the market, and the dishes are served in an « arty » atmosphere, as the chef is a passionate art lover.

✂ *Smoked organic salmon, Puy green lentils*

38 rue Pergolèse, 16°

**87 GABRIEL GRAPIN****LA CAUSERIE**

The chef pays tribute to old fashioned dishes with generous plates served in a neo-traditional atmosphere.

✂ *Poached yellow chicken in supreme sauce, green asparagus and morel mushrooms*

31 rue Vital, 16°

**88 JEAN-MARIE ALLEMOZ****CAVES PÉTRISSANS**

A centennial cellar where his traditional cuisine is highlighted by the quality of his beef.

✂ *Calf's head in ravigote sauce*

30 bis avenue Niel, 17°

**89 JEAN-MARC NOTELET****CAÏUS**

The chef prepares his menu according to his desires, and especially the daily produce selection. An instinctive, multi-flavoured cuisine.

✂ *Veal Colombo kefta and fresh spinach*

6 rue d'Armaillé, 17°

**90 DENIS MUSSET****LE P'TIT MUSSET**

His generous and attractive cuisine sends you back to flavours from days of yore.

✂ *Sautéed calf's kidneys, morel cream sauce*

132 rue Cardinet, 17°

**91 CLÉMENT VIDALON****LE BOUCHON & L'ASSIETTE**

In a setting infused with the warm sun of the South-West, he subtly reiterates his respect of small producers and produce.

✂ *Beef undercut with pommes grenaille, basque cake*

127 rue Cardinet, 17°

**92 BEATRIZ GONZALEZ****CORETTA**

This Mexican chef presents visually stunning creations, with strict respect of flavour genesis.

✂ *Mackerels in Miso sauce, green apples and ginger*

151 bis rue Cardinet, 17°

**93 MARC CORDONNIER****GARE AU GORILLE**

Working with the sommelier Louis Langevin, he creates an honest market cuisine, an ode to the produce

✂ *Butternut velouté*

68 rue des Dames, 17°

**94 WIM VAN GORP****COMME CHEZ MAMAN**

Thanks to the originality and flavours brought back from his experiences, the Belgium chef revisits old classics from his childhood, re-awakening our inner "Proust's madeleine".

✂ *Braised pigs cheek with asian flavours, semi-dried peas and carrots*

5 rue des Moines, 17°

**95 CHRISTOPHE SAINTAGNE****PAPILLON**

Here, Alain Ducasse's previous right hand man has returned to play. He creates a neutral and daring cuisine, infused with the spirit of Naturality.

✂ *Fregola sarda timbale*

8 rue Meissonier, 17°

**96 ANTOINE WESTERMANN****LE COQ RICO**

This chef gracefully confers a celebrity status to poultry and their carefully selected farmers.

✂ *Dombes duck, confit then roasted*

98 rue Lepic, 18°

**97 MEHDI CORTIHER****LA TABLE DE BOTZARIS**

In this elegant contemporary bistro, the chef revisits classical dishes, plays with herbs and spices and embraces Mediterranean flavours.

✂ *Organic Black Angus rib eye steak, potato galette*

10 rue du Général Brunet, 19°

**98 THIBAUT SOMBARDIER****MENSAE**

The chefs talent conveys the regional and neighbourhood inspired dishes a refreshing contemporaneity.

✂ *Foie gras ravioli with mushroom emulsion*

23 rue Melingue, 19°

**99 GILLES BÉNARD****QUEDUBON**

It's all in the name...and in the plate. The chef makes a point of suggesting wine at the high standards of his dishes, in a contemporary setting.

✂ *Roast free range pork loin with oyster mushrooms and mashed potatoes*

22 rue du Plateau, 19°

**100 RAQUEL CARENA****LE BARATIN**

This Argentinian, who preserved her beautiful accent, takes malicious decisions, creating her recipes with perfect good taste.

✂ *Pigs ear salad with large white beans, a beautiful vinaigrette, pesto style*

3 rue Jouye-Rouve, 20°



VILLE DE  
**PARIS**



COMPTOIRS  
RICHARD  
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