

**MUST**

**EAT**

**PARIS**

7, rue du Faubourg Montmartre  
75009 PARIS 01 47 70 86 29

Restaurant  
1876  
Charlier  
1945

BOUILLON



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Charlier  
1876  
1945

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7, rue du Faubourg Montmartre  
75009 PARIS 01 47 70 86 29

# MUST EAT PARIS

AN ECLECTIC SELECTION OF CULINARY LOCATIONS

LUC HOORNAERT  
PHOTOGRAPHY: KRIS VLEGELS

Paris...

Paris is a lively city and the global capital of gastronomy. It is a city where the history-rich French kitchen and the young fusion kitchen of the 21st century have reached out to each other. A city where every flavour has its own place, where everything is combined and intertwined, where every chef is enriched by his colleagues, where tradition combines with the sparkle of youth and cultural diversity.

For our taste buds, this means an endless journey. A journey of enjoying the full aroma of dishes in mythical brasseries and bistros, of looking for a table at the many classic or modern star-studded restaurants, and feasting on pho, ceviche or a different type of dimsum, only to continue our journey further through the streets of the city of lights searching for thousands of other dishes and experiences.

The English poet, William Cowper wrote: "Variety's the very spice of life that gives it all its flavour." I absolutely agree with this and I think that this profuse selection is precisely what makes Paris so charming. So much variety stimulates creativity and cross-pollination and opens a dialogue among people. After all, the kitchen is the story of people and products.

Sitting at the table, people converse, flirt, sometimes argue, enjoy and wander off, but always together. And what could be nicer and more essential than sharing a moment, a smile, a dish?

Chef David Toutain

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*le salon*



*la cuisine*





LES HALLES / CENTRE POMPIDOU / LOUVRE

# CLAUS

14 Rue Jean-Jacques Rousseau - 75001 Paris

T +33 1 42 33 55 10

Mon.-Fri. 07.30-18.00; Sat.-Sun. 09.30-17.00

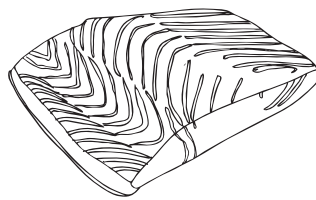


After a breath-taking evening with your significant other in the city of love and romance, you might want to follow this up with a delicious and romantic breakfast.





Rösti,  
smoked salmon,  
sour cream with dill,  
pouched egg with  
a little salad



Everything here is homemade, except for the bread that every morning is picked up freshly baked from a likeminded baker.

For a city so obsessed with good food, breakfast in Paris can too often leave you hungry. Poor coffee, over-baked croissants and baguettes are a downright disgrace for a city like Paris. The French don't really consider breakfast to be a meal. Lunch and dinner - these are the real meals. In this abundance of local cafés and hotels with industrial breakfasts, Claus is a welcoming oasis. Claus Estermann, the founder and owner of Claus, is totally dedicated to the most important meal of the day. He believes that breakfast is a meal in itself. Breakfast must be sweet and hearty, warm and cold, but in former days, this was totally unheard of in Paris.

This charming tea-room is located literally amidst luxury boutiques and offices. You can have a lavish breakfast at the location in a very cosy salon or you can take away your favourite breakfast. One thing is certain: everything that you eat here is absolutely top quality. Moreover, to meet the demand for qualitative take-out breakfasts, Claus has opened a boutique across the street from his salon where you can find everything you need for a royal breakfast.

Claus Estermann, who originates from Bavaria, decided to share his love for a hearty breakfast with the citizens of his adopted city. Therefore, he decided to open this very cosy breakfast salon in the vicinity of Les Halles. Here the atmosphere is key. On the first floor is a kitschy little salon with whitewood tables in contrast to the pine green colour of the floor.

Everything here is homemade, except for the bread that every morning is picked up freshly baked from a like-minded baker. Everything is meticulously selected; the eggs come from a trusted farm outside of the city. In the early years of the restaurant, his greatest pleasure was personally to pick up the bread early in the morning from the baker. Cycling at dawn over the Pont Neuf, totally alone, with his legs warmed up from the hot bread in his bike bags, made him intensely happy.

*At Claus, breakfast is a form of art.*







LES HALLES / CENTRE POMPIDOU / LOUVRE

# PIROUETTE

5 Rue Mondétour - 75001 Paris

T +33 1 40 26 47 81

Mon.-Sat. 12.00-16.00 and 19.00-24.00

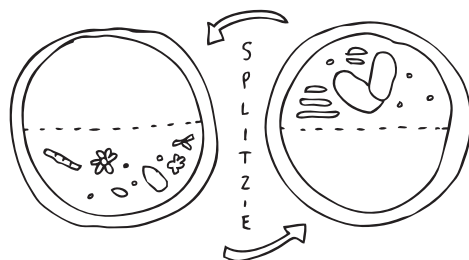


In the pedestrian part of les Halles there are lots of restaurants,  
but I am convinced that Pirouette has no competition in this neighbourhood.









## Breaded white asparagus

The Pirouette adventure began in 2012 when Laurent and Jean-Marie Fréchet combined forces and decided to open a nice restaurant with everything that goes with it.

Pirouette is a beautiful brasserie in the classic sense of the word and it's spacious with a great deal of natural light penetrating through the windows. The freedom to choose is imperative. No menus, fixed prices or other formulas, but straight à la carte, as it should be in any self-respecting brasserie.

The man who proved this is Tomy Gousset, who worked long enough in the kitchens of Le Meurice and Daniel

Boulud (New York City) to develop his own contemporary view of brasserie food.

Pirouette creates perplexing dilemmas, such as choosing one dish from the menu when you want to try everything. Therefore, this is the type of restaurant where you should eat with a 'switch partner'. You know what I mean - someone with whom you can unabashedly switch dishes in the middle of every course, so that you can taste a lot more dishes.

The beautiful interior, the brilliant wine list and the amazing food are together far greater than what you would expect at these prices.



MONTMARTRE / GRANDS BOULEVARDS / PLACE DE CLICHY / PIGALLE

# GARE AU GORILLE

68 Rue des Dames - 75017 Paris

T +33 1 42 94 24 02

Mon.-Fri. 12.15-14.00 and 19.30-22.00



Georges Brassens, the renowned French singer and poet, has composed soul-stirring music on his guitar to more than one hundred of his poems as well as to texts of Victor Hugo, Paul Verlaine and Luis Aragon.







## Inspiration of the day

In his first album *La Mauvaise Réputation*, there is a remarkable song called *Le Gorille*, which is full of hidden anarchistic messages and double meanings.

Louis Langevin, the owner and the soul of this restaurant, is an absolute fan of Brassens and named his restaurant after this iconic singer. Together with Marc Cordonnier, he opened Gare au Gorille, a few steps from the St-Lazare station in the booming 17th arrondissement. Initially, their ambition was to run a simple bistro, but the quality of the food that came out of their kitchen attracted foodies from all over the world.

Gare au Gorille is a newcomer that can be traced to Septime. Although this lovely bistro seems somewhat industrial, it has good vibes and energy. A mingling of lots of natural light and well-chosen lighting gives it a very pleasant atmosphere.

Work in the kitchen is taken very seriously. Nothing is accidental and the food is prepared to precision with the very best ingredients. Various textures are handled with utmost intelligence. When you buy the best ingredients, you have to let them do their work.

*This is a success story avant la lettre.*





PLACE DE LA BASTILLE / PLACE DE LA RÉPUBLIQUE / LE MARAIS

# FRENCHIE

5 Rue du Nil - 75002 Paris  
T +33 1 40 39 96 19 - [www.frenchie-restaurant.com](http://www.frenchie-restaurant.com)  
Mon.-Fri. 18.30-22.00



Whenever I walk along the super hip Rue du Nil, I ask myself why they don't just change its name to Rue du Frenchie, because it seems as if Gregory Marchand has this street all to himself.







## Menu carte blanche

There's Frenchie, Frenchie to go, Frenchie caviste, Frenchie bar à vins and I've probably overlooked a few others... Well, we have to admit, this 'Rue du Frenchie' is a lovely and attractive street where everything is focused on good food and drinks... thanks to Gregory Marchand.

When Gregory worked at Fifteen in Shoreditch – one of the Jamie Oliver's projects – Jamie came up with the nickname Frenchie for him. That's why it was so obvious that Gregory would use this name for the restaurant he opened in 2009. Initially, he stood all by himself in the kitchen with one staff member in the dining room. But this situation proved to be dead on target, something that master chefs could only dream of. Was it the combination of a relaxed atmosphere, the extensive international wine list and the amazing dishes? No one knows for sure. But now that Gregory has opened a restaurant in Covent Garden in London, it looks like he's come full circle.

Frenchie is the type of restaurant where Greg himself would come to dine. His dishes are deeply rooted in the classic French kitchen, but they

have also acquired an international tone that originates from global inspiration. Gregory originally comes from Nantes, but did not have many reasons for remaining in France. He worked in New York at the world-famous Gramercy Tavern, in Hong Kong, in Spain and as already mentioned, in London. As a matter of fact, he was doing a shift in Gramercy Tavern when he received the wonderful news that he was to become a father. He immediately decided to return to France and that's how the name Frenchie was conceived.

From day one, when Frenchie stood alone in this charming bistro district, Gregory's kitchen surprised friends and foes. Moreover, the food was top quality while the prices stayed reasonable. He could not have imagined how much influence his bistro would have and that he was introducing a new culinary style in Paris.

Frenchie became such a feel good place; when the taxi comes to pick me up and drives slowly into the night while there are still guests sitting there and eating, I feel I'm missing out on something, a bit like a child who has to go to bed early.