Paris Restaurants

Really, How Good Overall Are Parisian Restaurants?

-  Secret 
- Most - (more than 50%)
- of Parisian Restaurants are **Mediocre to Terrible**

An Engineer's Logic to Find a Great Place to Eat in Paris

16,000+ Restaurants in Paris

Many restaurants make their profits by catering to uninformed tourists and even locals who do not prize an excellent meal.

- 1) Eliminate half of 16,000 Paris Restaurants
  - = **list of 8,000: OK or Better**
- 2) Eliminate half of 8,000 Restaurants
  - = **list of 4,000: Good or Better**
- 3) Eliminate half of 4,000 Restaurants
  - = **list of 2,000: Top Selection**

- **Our target** is only *Top* 1/8th of all restaurants in Paris:
- **Top 2000 Restaurants**
  - Only then, **Select the Best of the Best of Paris**

How to Select or Eliminate Restaurants

- **Narrow by Cuisine**: Start by deciding on the type of cuisine
- **Check Reviews**: Use trusted online reviews or apps to find top-rated options, focusing on recent feedback. See following section '**Restaurant Reviews**'.
- **Consider Location**: Choose a restaurant that's conveniently located, especially if you have plans before or after your meal
- **Preview Menus**: Online menus often give an incite to offerings that match your tastes, dietary needs and budget
- **Check Ambiance**: Consider the restaurant’s vibe—formal, casual, lively, or quiet—depending on the occasion.
- **Avoid Tourist Traps**: Be wary of places with overly enthusiastic street promoters or menus in multiple languages and photographs of dishes. This menu style often indicates a focus on attracting naive customers, that is tourists. It is better to select a restaurant that will focus on cuisine.

Restaurant Reviews

Reviews themselves can be hit or miss, just as are restaurants. But at least reviews are a good estimation of what you might like with respect to cuisine, quality, ambiance and price. We use

- Le Fooding provides light, upbeat, sometimes quirky reviews in English and French. If French does not work for you, translate to English. The translation not be perfect but will give you the idea.
- Michelin Guide Paris Restaurants. I know what you're thinking. A Michelin Starred restaurant will cost a bunch and serve tiny portions. In fact, the Michelin Guide is excellent in that they include inexpensive eateries that serve excellent, authentic and plentiful dishes.
- TripAdvisor Paris. By the way, I also enter my TripAdvisor Reviews as ParisYank of places where I dine…to help you all.

"There are so many amazing and delicious things to eat and drink in Paris. Why not take some time and select an excellent, memorable meal in a great atmosphere with good service and close friends? Many, many places are to be found. After living in Paris for many years I still very carefully plan where to dine in Paris and have found absolutely excellent restaurant experiences. — Daniel Smith 2024/08/03 21:22

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Be Selective of Meal choices

Once you have carefully selected a likely restaurant,
Make a Rule –> Do not put anything in your mouth that you *can* eat at home. There are thousands of restaurants that target travelers like you. Many tourists pay dearly for very poor food. For the price of a lousy meal a savvy newcomer can dine on memorable meals every single time. *Be Selective*.

Self Catering

- Upscale Epiceries - are amazing for the excellent take-away food they offer. You are not going to buy a raw chicken or fish but there are many, many things you can buy for lunch.
  - La Grande Epicerie Rive Gauche
  - Galeries Lafayette Gourmet
  - Eataly in the Marais have amazing authentic Italian selections. Their real Italian staff are a delight.

Grandes Epiceries offer a wide range of packaged food, upscale cuisine gift items and deli food to go. Be selective and do not buy at any corner shop.

- Guide to Prepare a Picnic in Paris How romantic, a picnic in Paris with your loved one, sipping a

glass of wine or champagne while nibbling on goodies and people watching.

- Fresh Markets in Paris - There is nothing like passing by an open-air fresh market and buying a baguette, cheese, sausage, a piece of fruit and a bottle of wine directly from people who know the best. Enjoy your lunch in a quiet place overlooking the Seine River. Remember a corkscrew and paper napkins. Borrow a couple glasses and a dinner knife from the hotel <return them, please>...and you are set.
- Boulangerie or Bakeries serve wonderful sandwiches of a crusty baguettes filled with delicious goodies. For two people, buy one baguette sandwich and two pastries for dessert. Boulangeries offer portable drinks such as bottles or cans of water, soda, beer and wine.

Parisian Restaurant Cuisine is diverse ranging from

- Plain American to never-before-tasted delicacies
- Exotic Once-in-a- Lifetime, memorable meal with perfect service
- Excellent to terrible
- Cheap to very expensive

Choose wisely. Be careful about restaurant reviews. The pandemic has killed many excellent restaurants. Since 2024, restaurants are enjoying a renascence. Just the same, always have a “Plan B”.

Traditional French Restaurants

Bistro

Parisian Bistros are small, casual restaurants that originated in Paris. They are known for their cozy, unpretentious atmosphere and simple, hearty meals.

- **Ambiance:** Bistros are typically small and intimate, with a relaxed, informal vibe. The decor often features wooden tables and chairs, checkered tablecloths, and vintage posters or mirrors.
- **Cuisine:** The menu usually includes classic French dishes such as steak frites, coq au vin, and boeuf bourguignon. Bistros focus on comfort food that is both flavorful and satisfying.
- **Service:** Service in bistros is generally friendly and informal, often with a personal touch from the owner or chef.

Bouillon

Bouillons are traditional Parisian restaurants that emerged in the late 19th century. Originally, they served affordable, nutritious meals to workers. Today, they are known for their historic interiors and classic French fare.

- **Ambiance:** Bouillons often have grand, historic interiors with high ceilings, ornate moldings,

and large mirrors. The atmosphere is lively and bustling, reminiscent of their origins as communal dining halls.
- **Cuisine:** The menu typically features traditional French dishes like pot-au-feu, blanquette de veau, and escargots. Prices are usually more affordable compared to other restaurant types.
- **Service:** Bouillons offer a quick and efficient service, catering to a diverse crowd of locals and tourists.

Brasserie

A Brasserie is similar to bistros but are usually larger and can be open all day and night. They often have a more extensive menu and a slightly more formal atmosphere.

- **Ambiance:** Brasseries have a lively and bustling environment, often with Art Nouveau or Art Deco decor. They usually have a bar area and spacious dining rooms.
- **Cuisine:** The menu is extensive, featuring seafood platters, steak tartare, choucroute garnie, and other regional specialties. Brasseries also offer a wide range of beverages, including beer and wine.
- **Service:** Brasseries provide professional and efficient service, suitable for both casual and formal dining.

Auberge

Auberges are country inns or taverns, traditionally found in rural areas but also present in cities. They offer rustic charm and hearty, regional cuisine.

- **Ambiance:** Auberges typically have a rustic, homely feel with wooden beams, fireplaces, and countryside decor.
- **Cuisine:** The focus is on regional and seasonal dishes, often made with local ingredients. Menus might include duck confit, cassoulet, and various terrines.
- **Service:** Service is warm and welcoming, often with a family-run atmosphere.

Crêperie

Crêperies specialize in crêpes and galettes, originating from the Brittany region. They are usually casual and focused on these specific dishes.

- **Ambiance:** Crêperies are casual and cozy, often with Breton decor elements such as maritime motifs.
- **Cuisine:** The menu centers around savory buckwheat galettes and sweet dessert crêpes, with various fillings and toppings.
- **Service:** Service is usually informal and friendly, with a focus on quick and tasty meals.

Pâtisserie

Pâtisseries in Paris are bakeries that specialize in pastries and sweets, although some also offer light meals. They are an integral part of French culinary culture.

- **Ambiance:** Pâtisseries are typically elegant and visually appealing, with displays of beautifully crafted pastries, cakes, and breads.
- **Cuisine:** The focus is on sweet pastries, tarts, éclairs, macarons, and other desserts. Some pâtisseries also serve sandwiches, quiches, and salads.
- **Service:** Service is often counter-based, with items purchased to go, but some pâtisseries have seating areas for enjoying treats on-site.

Boulangerie

Boulangerie is a French bakery primarily focused on baking bread, but many also offer light meals (sandwiches, quiche, pizza slices), pastries and beverages such as coffee and canned soft drinks.

- **Ambiance:** Boulangeries are often charming and fragrant, with displays of fresh bread, pastries, and sometimes sandwiches or quiches.
- **Cuisine:** The main focus is on bread, including baguettes, croissants, and pain de campagne. Many boulangeries also offer pastries, sandwiches, and light meals.
- **Service:** Service is typically quick and counter-based, with many customers taking their purchases to go, though some boulangeries have small seating areas.

Parisian Café

Parisian Café is a cornerstone of daily life in Paris, serving as a social hub where people gather to enjoy drinks, light snacks, and the vibrant atmosphere of the city. These cafés are known for their relaxed, informal ambiance and are perfect places to linger over a cup of coffee or a glass of wine while watching the world go by.

Ambiance and Setting

- **Atmosphere**: Parisian cafés are typically cozy and inviting, with both indoor seating and outdoor terraces. The outdoor seating, often facing the street, is popular for people-watching and enjoying the city's lively energy. Don't forget your sketch-book or travel journal, and remember there are no such things as a mistake in sketching from your café table.
- **Decor**: The decor is usually simple yet charming, with wooden tables, bistro chairs, and sometimes mirrors or vintage posters adorning the walls. Many cafés retain a traditional Parisian feel with tiled floors and marble-topped counters.

What to Order

- **Beverages**: The most common orders at a café include:
  - **Coffee**: Espresso, café au lait, café crème, or a simple café noir.
  - **Wine and Aperitifs**: Many cafés also serve wine by the glass and classic aperitifs like pastis.
  - **Other Drinks**: Hot chocolate, tea, and sometimes beer or soft drinks.
- **Food**:
  - **Breakfast**: Croissants, pain au chocolat, or tartines (slices of bread with butter and jam).
  - **Light Meals**: Simple dishes like quiches, salads, omelettes, or sandwiches (often a Croque Monsieur).
  - **Desserts**: Pastries, tarts, or small cakes are often available for a sweet treat.

How It Differs from Other Dining Places

- **Café vs. Bistro**: Cafés focus on beverages and light snacks, with a more casual, come-and-go atmosphere. Bistros, on the other hand, offer a fuller menu with heartier meals and a more intimate dining experience.
- **Café vs. Restaurant**: Restaurants are designed for complete meals with a structured service, whereas cafés are more about enjoying a drink or a snack at a leisurely pace, often without the expectation of ordering a full meal.
- **Café vs. Brasserie**: Brasseries serve food throughout the day with a more extensive menu, including main courses, and typically have a bustling atmosphere. Cafés are smaller and quieter, focusing on drinks and light fare.

Cultural Importance

- **Social Hub**: Parisian cafés are essential to the city’s social fabric, serving as meeting points for friends, places to relax, or even venues for informal business meetings.
- **Historical Significance**: Many famous writers, artists, and intellectuals, such as **Ernest Hemingway** and **Simone de Beauvoir**, have frequented Parisian cafés, making them iconic spots in literary and cultural history.
- **Time of Day**: Cafés are popular at all hours, from a morning coffee to an afternoon break with a **café crème**, or an evening aperitif before dinner.

How to Dress

- **Casual Elegance**: While cafés are casual, Parisians tend to dress with a sense of effortless style. Smart casual attire is typical, with men often wearing well-fitted jeans or trousers and a shirt, and women opting for a chic dress, blouse, or stylish top with jeans or a skirt.

Experience

- **Leisurely Pace**: A visit to a Parisian café is meant to be savored. Patrons often spend hours at a time, enjoying the slow rhythm of Parisian life.
- **People-Watching**: One of the great pleasures of a café is the opportunity to observe the city's life unfolding around you, making it a perfect spot for those who love to watch and experience the local culture.

- **Cultural Immersion**: Spending time in a café offers a genuine taste of Parisian life, blending the simple joys of food and drink with the rich, vibrant atmosphere of the city.

Parisian Salon de Thé

A **salon de thé** in Paris is a refined and elegant tea room, offering a serene environment where patrons can enjoy a selection of teas, pastries, and light meals. Unlike the more casual ambiance of a café, salons de thé are known for their sophisticated atmosphere, often attracting those looking for a quieter and more leisurely experience.

Ambiance and Setting

- **Atmosphere**: Salons de thé are characterized by their calm and tranquil ambiance. The decor is often elegant, featuring plush seating, soft lighting, and beautifully set tables. These tea rooms are perfect for a relaxing afternoon break or a more intimate gathering.
- **Decor**: The interiors of salons de thé typically reflect a sense of refinement, with elements like fine china, ornate mirrors, and classical or contemporary artwork. The spaces are designed to evoke a sense of comfort and luxury, providing a peaceful escape from the bustling city outside.

What to Order

- **Tea Selection**: The highlight of any salon de thé is its extensive selection of teas. You can expect to find:
  - **Classic Teas**: Black teas like Darjeeling or Earl Grey, green teas, and herbal infusions.
  - **Specialty Teas**: Exotic blends and rare teas sourced from around the world.
  - **Tea Services**: Many salons offer afternoon tea services, which include a pot of tea served with a tiered tray of sweet and savory treats.
- **Pastries and Desserts**:
  - **Signature Pastries**: Indulge in French classics like macarons, éclairs, mille-feuille, and tarte Tatin.
  - **Cakes and Tarts**: Larger desserts like opera cake, lemon tart, or fruit tarts are also commonly offered.
- **Light Meals**: Some salons de thé serve light meals such as quiches, salads, or finger sandwiches, often as part of an afternoon tea set.
- **Other Beverages**: In addition to tea, many salons also offer coffee, hot chocolate, and sometimes a selection of wines or champagne.

How It Differs from Other Dining Places

- **Salon de Thé vs. Café**:
  - **Focus**: A salon de thé focuses primarily on tea and accompanying pastries, offering a more refined and quiet experience compared to the lively, social atmosphere of a café.
  - **Ambiance**: The ambiance in a salon de thé is more elegant and serene, making it ideal for a relaxed, unhurried visit.
- **Salon de Thé vs. Pâtisserie**:
  - **Consumption**: While a **pâtisserie** specializes in baked goods and pastries for take-away,

a salon de thé provides a setting to enjoy these treats in a more formal, seated environment.
    - **Menu**: Pâtisseries focus mainly on the sale of pastries, whereas salons de thé offer a wider range of teas and light meals.
- **Salon de Thé vs. Restaurant**:
    - **Purpose**: A restaurant is designed for full meals, whereas a salon de thé is centered around tea and light fare, often enjoyed in the afternoon.
    - **Service**: Salons de thé typically offer a more personalized, attentive service, focusing on the tea experience and delicate presentation.

Cultural Importance

- **Historical Significance**: Salons de thé have been a part of Parisian culture for over a century, originally serving as gathering places for the upper class and intellectuals. They continue to be places of quiet elegance and conversation.
- **Afternoon Tradition**: The tradition of afternoon tea, with its ritualistic preparation and serving of tea, cakes, and finger sandwiches, is central to the experience of a salon de thé.
- **Modern Appeal**: Today, salons de thé attract a diverse clientele, from locals seeking a peaceful retreat to tourists looking for an authentic and elegant Parisian experience.

How to Dress

- **Elegant Casual**: When visiting a salon de thé, it's customary to dress in a smart, casual manner. Parisian salons often have an air of sophistication, so attire that reflects a sense of style and neatness is appreciated.
    - **For Men**: A collared shirt or sweater with tailored trousers.
    - **For Women**: A stylish dress or a blouse paired with a skirt or well-fitted pants.

Experience

- **Leisurely Pace**: A visit to a salon de thé is meant to be unhurried, allowing you to fully savor the tea, the food, and the ambiance.
- **Personalized Service**: Expect attentive and thoughtful service, with staff often knowledgeable about the teas and desserts on offer.
- **Cultural Immersion**: Spending time in a salon de thé offers a unique opportunity to experience a more refined side of Parisian life, where the focus is on elegance, quality, and the art of relaxation.

International Restaurants

International Restaurants in Paris

Ingredient-Specific Restaurants

Fusion Restaurants

Theme Restaurants

Seafood

Seafood is excellent in Paris because of the proximity to the sea. I Catorgize seafood into two slices both excellent.

1. **Upscale** white table cloths and refined cuisine
2. **Seafood** Monger <seller> with a big ice based case of right- off-the-boat seafeed. If they have dining, it is casual restaurant <picnic benches, barstools and small tables>

I enjoy #2, the fish monger who also prepares seafood from the stock on hand. There is no fish fresher.

Upscale Seafood

Paris seafood suggestions from Vogue Magazine

Fish Monger Seafood

1. **Juste** in the 9th Arrondissement is my favorite seafood restaurant in Paris. Totally casual and very reasonable prices. Order at the bar (the selection is few but excellent), sit and be served on picnic benches. Swipe the oyster shells into the hole in the middle of your table, bucket underneath. Wash down those beauties with a cheap carafe of very good white wine. Seafood salads are excellent. Wipes are provided but I take extras wipes and feel comfortable in jeans and old tennis shoes. A rubber pancho is perfect attire. A slurping, splashing, indulgent satisfaction
2. **La Reine Mer**
3. ? place in the 11th

Asian

Vietnamese

is very popular due to French past colonial ties to Vietnam. There are many authentic Vietnamese and Cambodian restaurants but be careful to search for authentic, original SE Asia and not those recently converted from Chinese to more popular Vietnamese. Phõ soup is excellent and really cheap in the 13th Arrondissement but far from center Paris. Phõ 14 is excellent and cheap. They have expanded to the 1st and 4th arrondisements. The bowls of phõ are huge and I always order a small bowl. The big guys give me a sour look but I always walk away completely satisfied.

Japanese

Japanese restaurants have rebounded in the last ten years offering sushi and ramen especially in the 8th Arrondissement. Fresh quality sushi is delivered quickly from Planet Sushi. Beware of “supermarket sushi” that tends to be packaged ahead and stored in a cold case. Ramen is terrific and cheap. Check this ramen guide.

Chinese

- In Paris, most Chinese restaurants are quite poor. There are exceptions but be very selective. Dim Sum restaurants are experiencing a rebound. Sichuan 'Hot pot' Chinese is very good. Try Chung Express despite the name .

Thai

Thai is OK but be very selective

European

Italian

Be selective as there are excellent Italian restaurants but many are just cheap spegheti shops. Pizza is everywhere but not always authentic Italian. Italian Epicerie can be excelent like Eataly in the Marais, a huge deli- style boutique for pick-up but a restaurant as well.

Eastern European

Scandinavian

African

Malgreb

Excellent dishes such as a fragrant Moroccan tagine or Algerian couscous can be found. Be selective. Read reviews. • Icosium is an excellent value. The owner and staff are very welcoming and willing to help you create a memorable Algerian meal. My favorite meal is Hmiss (tomato, pepper and garlic in olive oil), then Tagine aux Olives & Citrons Confits with chicken all enjoyed Algerian rosé wine. It takes a little longer to prepare the Tagine but well worth the wait.

sub-Sahara Africa

resto in 13th Ethiopian

Fusion Cuisine

Because of the mix of different cultures in Paris, there is a fusion of authenticity with creativity of different cuisines such as

Japanese- French

Abri), Vietnamese-French (inexpensive The Hood is excellent but far from Center Paris, Marba)

Korean-French

as French trained upscale Pierre Sang and the good value Pierre Sang Oberkompf offer excellent small dishes (tapas) to pick and choose. Pierre Sang Oberkompf offers no menu. You choose how many dishes. When servered, the servers politely give you a chance to guess composition of each exotic dish. Fusion restaurants can be a good 'find' since the chef carefully designs a unique dish.

Mexican-French

Beer bar at la Fine Mousse in the 11ème with freshly prepared, refined tacos sounds fun.

Michelin Star Restaurants

in Paris are top but can be extremely expensive, prices going into the hundres of dollars per person. Instead of dinner, book lunch. Selections might be fewer but Michelin Restaruants are accessible for ~50€ per person without wine. • Michelin Star Guide presents a list of many to try. Les Sens - 11th

Cheap Eats

Cheap Eats are not necessarily about low cost. Cheap Eats must be affordable but also excellent quality This Cheap Eats Guide includes a diverse selection from traditional French bistro classics to crêpes to Asian and Italian. • Top End •

Paris Thematic Dining

for whenever you would like an experience you could never have at home

Eat Truffles

- are those superb, scarce mushrooms that taste at the same time, like heaven and earth. There are a several restaurants offering truffles in every course. See these top ten truffle restaurants. I have dined at Truffle Folie several times and found it quite good as long as you take the discount at The Fork.

Eat Escargots

- those scrumptious little morsels taste like nothing else [actually, chewy things with butter, parsley and garlic on a baguette]. Here are the top ten escargot restaurants in Paris.

Eat Fois Gras

- is the wonderful creamy duck or goose liver that is perfect on toast with fig jam. So many restaurants in Paris serve fois gras that I had to rely on a list of top ten restaurants where you can eat fois gras. Note however there are sometimes availability problems due to avian/bird flu.

Eat Frogs Legs

- Really? They taste like chicken? Yeah, I suppose. Whatever. Here are the top ten frogs legs restaurants in Paris. By the way, in a local restaurant I asked the server, “Do you have frogs legs?” He replied, “No, I just walk funny.” [sorry, I will let myself out]

Eat Raw Beef

- OK, it sounds disgusting but steak tartare is excellent freshly prepared and served with fries, capers

and pickles. Steak tartare will not make you sick, so get over that thought and try steak tartare at a traditional old-style French Bistro. You will like it and have a story to tell back home.

Eat Raw Fish

There are many restaurants that serve “raw fish” in Paris.

Michelin Guide to Eating Raw Fish

Eat Coddled Eggs

Coddled eggs are Coddled_egg

Dine in a Department Store

- It is surprising that major department stores have excellent dining areas, excellent for lunch and usually on the top floor. La Grande Epicerie-le Bon Marché, le Bon Marché restaurants, Galeries Lafayette food court.

Dine with Opera Singing Servers

- Bel Canto is a gastronomic Italian restaurant where a quartet of young professionals, accompanied by piano, will perform solo or duo excerpts from their repertoire: Carmen, Don Giovanni, Tosca, The Magic Flute, La Bohème.

Cat Cafés in Paris

Cat Cafés are unique establishments where customers can enjoy simple food and beverages while interacting with resident cats. These cafes provide a relaxing environment for cat lovers to unwind in the company of feline friends. They also often aim to raise awareness about animal welfare and support cat adoption.

- **Ambiance:** Cat cafés typically have a cozy and tranquil atmosphere, designed to be comfortable for both the cats and the customers. The decor often includes plenty of cat-friendly furniture, such as climbing trees, scratching posts, and cozy nooks.
- **Cuisine:** The menu usually features a variety of beverages such as coffee, tea, and soft drinks, along with light meals and snacks like pastries, sandwiches, and desserts.
- **Service:** Service in cat cafés is generally relaxed and customer-oriented, with staff ensuring that both the patrons and the cats have a pleasant experience.
- **Etiquette and Rules**:
    - **Respect Boundaries**: Cats, like humans, have personal space preferences. Some cats may be social butterflies, while others may be a bit more reserved. It’s important to observe their body language and respect their boundaries. If a cat seems disinterested or

is showing signs of discomfort, it’s best to give them their space.
- **Gentle Touch**: When you have the opportunity to pet a cat, remember to use a gentle touch. Cats have sensitive skin, and rough or aggressive petting can be unpleasant for them. Use soft strokes and let them guide you by responding positively or indicating they’d prefer to be left alone.
- **Don't Disturb Sleeping Cats**: Most Cat Cafes suggest you do not wake a sleeping cat. They can be startled and avoid people if they are soundly sleeping and a complete stranger shakes them awake.
- **Mind the Tail**: A cat’s tail can communicate their emotions. A relaxed, upright tail typically indicates they are happy and open to interaction. On the other hand, a swishing or puffed-up tail can signify agitation or fear. Avoid pulling or tugging on a cat’s tail, as this can cause discomfort and potentially harm them.
- **Avoid Flash Photography**: While it’s tempting to capture adorable moments with your camera, flash photography can startle cats and disrupt their peaceful environment. Instead, embrace the opportunity to simply observe and appreciate their beauty without the intrusion of camera flashes.
- **Be Mindful of Food and Drinks**: Cat cafés often serve delicious treats and beverages, but it’s essential to keep your snacks and drinks away from the feline residents. Cats have specific dietary requirements, and it’s crucial that they stick to their regular meals to maintain their health.
- **Hygiene Matters**: Before entering a cat café, ensure you follow the hygiene guidelines provided. Washing your hands thoroughly with soap and water helps prevent the spread of germs and keeps both you and the cats healthy. Additionally, avoid using hand sanitizers as some ingredients may be harmful to cats.
- **Engage in Play**: Cats love to play, and interacting with them through playful activities can be immensely enjoyable. Feather toys, laser pointers, or interactive puzzles are great ways to keep them entertained while respecting their boundaries. Remember to sanitize any toys before and after playing with the cats.
- **Listen to the Staff**: The staff at cat cafés are passionate about the well-being of their feline residents. They will provide you with guidelines and instructions to ensure a harmonious environment for both visitors and cats. It’s important to listen attentively and follow their guidance to guarantee a positive experience for everyone involved.

Exploring Cat Cafés where every you go.

Le Café des Chats Bastille

- **Le Café des Chats Bastille** is another popular cat café, located near the Bastille area.
- **Ambiance:** This café offers a cozy and welcoming atmosphere, with plenty of spaces for cats to lounge and play. The decor includes comfortable seating and a variety of cat toys and structures.
- **Cuisine:** The menu features a selection of coffees, teas, and soft drinks, as well as light fare such as sandwiches, salads, and an assortment of desserts.
- **Service:** The staff are friendly and passionate about cats, providing a warm and inviting environment for visitors to relax and enjoy the company of the resident felines.

Le Café des Chats

- **Le Café des Chats** is one of the most well-known cat cafés in Paris, located in the Marais district.
- **Ambiance:** This café has a charming and serene setting, with plenty of space for cats to roam and interact with visitors. The decor is stylish and comfortable, with plenty of cat-friendly features.
- **Cuisine:** The menu includes a range of hot and cold drinks, along with light meals and desserts. Popular items include quiches, salads, and a selection of cakes and pastries.
- **Service:** The staff at Le Café des Chats are attentive and knowledgeable about the resident cats, ensuring that both the animals and guests have a delightful experience.

Dine on the Orient Express

Well, sort of,
LE WAGON BLEU

If you are an Agatha Christie fan or an history buff, you will love this restaurant! Le Wagon Bleu (The Blue Wagon) constructed inside an original carriage from the Orient Express, takes you back in time and sends you on an imaginary journey through a land full of history. Enjoy a multitude of drinks with Corsican tapas at the bar or dig into flavorsome French and Corsican cuisine. After a great meal, conclude your experience with a walk around the neighborhood for a truly local ambiance

Address: 7 rue Boursault, 75017 Paris.

Dine While Perched in a Tree

SUR UN ARBRE PERCHÉ In the heart of the 2nd arrondissement, this quite verdant restaurant allows you to eat on swings or inside a cabin! The concept of Sur un arbre perché (External link) (Perched on a Tree), is to have a healthy, natural, relaxing meal. And for a truly relaxing experience the restaurant offers shiatsu massages after a delicious meal! Don’t forget to make a reservation mentioning the swings because they only have a few available and they fill up fast!

Fun Fact: The name of the restaurant is in fact a quote from the verse of a fable written by the famous French author-La Fontaine.

Address : 1, rue du 4 septembre, 75002, Paris

Dine in a Chef's Home

- There are at least three Paris Chefs who welcome guests to their homes and serve dishes at a community table. Join a conversation with strangers and relish a unique and personally prepared meal.

Dine in Total Darkness

at Dans le Noir where diners are led, hand on shoulder into a totally black, no lights dining room and served by sight impaired servers. I can assure you that darkness is complete as each diner is even asked to remove their glow-in-the-dark watches.

Each diner has a normal table setting but un-seen. You must feel around to discover plates, glasses and cutlery. There is no menu so everyone must discover the excellent dishes served. Gentle movements, please so you will not tip over a full glass of wine or poke your unknown and unseen neighbor in the nose.

Dine on a Beach

http://www.cocodemer.fr/

Paris Plage in the summer 

Dine in the Nude

- **Restaurant O'Naturel** - Ooops. Paris first nude dining restaurant, O'Naturel, is now closed due to too few patrons willing to enjoy dining naked in a restaurant among other naked diners. Not to worry, folks!
- **Bois de Vincenne** - You can still dine au naturel in the Parisian park Bois de Vincenne nudist zone [totally legal] for a quiet self-served picnic. Bring a blanket <borrow from the airline but please return it on your way home>, from the hotel, a corkscrew, hotel glasses and buy a chilled bottle of wine. Include picnic items you bought at a good epicerie.  In the park Bois de Vincenne, you can be fined for littering but not for drinking wine or for being naked.

Restaurants to Avoid

Many “Thai” restaurants are converted from old-style Chinese to Thai because Chinese cuisine lost popularity because of poor innovation and quality. Many Chinese restaurants changed the menu but keep the Chinese chefs. Some converted restaurants do not bother to change the Chinese-language logos or the stone Chinese dragon statues outside. Meh. Avoid any mixed Asian cuisine such as “we specialize in cuisine of China, Japan, Thailand and Korea.”

- **Restaurants that Specialize in Everything, Buffets or Rapid Service** - “Specialize in Japanese, Chinese, Thai, Korean & Indian”….Eeek! If they specialize in everything, can even one dish be excellent? How much saucy food do they prepare ahead and keep on a steam plate or in a window display?
- **Avoid Restaurants with one Trip Advisor review of 5-star**s - Once I searched for top-rated

restaurants and saw a guy gave a five star review of a burger joint because the guy thought the burgers were the best he had ever eaten in his entire life. Heh? Best meal in his life? Restaurant with only one review, a five-star review—> Avoid.

- **Is there such a thing as a five-star pizza**? Well, perhaps in Napoli? I adore pizza but for me five-star is reserved for rating best-of-my-life dining.

Fast Food Chains

Fast Food - abounds, Cuisine Rapide. Although cheap, always avoid fast food because of poor quality. Avoid any restaurant with “Rapide” in their name. Never ever, EVER eat at McDonalds or Dominoes Pizza or Starbucks.

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