

Upscale Épicerie in Paris

Upscale épicerie in Paris are high-end gourmet food shops that offer a wide range of delicacies, from fine cheeses to artisanal chocolates. These shops are a haven for food lovers, providing an opportunity to experience the finest French cuisine.

What to Order

- **Cheese (Fromage):**
 - **Comté:** A hard cheese with a nutty flavor, aged for varying periods.
 - **Brie de Meaux:** A soft, creamy cheese with a rich flavor.
 - **Roquefort:** A blue cheese known for its sharp and tangy taste.
 - **Chèvre:** A variety of goat cheeses, from soft and creamy to firm and crumbly.
- **Charcuterie:**
 - **Jambon de Paris:** Parisian ham, mild and delicate, perfect for sandwiches.
 - **Saucisson:** French dry-cured sausage, often made from pork.
 - **Rillettes:** A type of pâté made from slow-cooked, shredded meat, usually pork or duck.
- **Baked Goods (Pâtisserie & Boulangerie):**
 - **Baguette Tradition:** A classic French baguette with a crisp crust and chewy interior.
 - **Croissants:** Flaky, buttery pastries perfect for breakfast or a snack.
 - **Tarte au Citron:** A lemon tart with a delicate, buttery crust.
- **Condiments & Spreads:**
 - **Dijon Mustard:** A sharp and tangy mustard, a staple in French cuisine.
 - **Cornichons:** Small, tart pickles often paired with charcuterie.
 - **Honey (Miel):** High-quality French honey, such as lavender or acacia.
 - **Foie Gras:** A luxurious and creamy spread made from duck or goose liver.
- **Wine & Champagne:**
 - **Bordeaux:** A full-bodied red wine, perfect with meats.
 - **Chablis:** A dry white wine, excellent with seafood or cheese.
 - **Champagne:** A sparkling wine ideal for celebrations or simply indulging.
- **Sweets & Chocolates:**
 - **Macarons:** Delicate almond meringue cookies with various fillings.
 - **Chocolates:** Artisanal chocolates from renowned Parisian chocolatiers.
 - **Madeleines:** Small, buttery sponge cakes with a distinctive shell shape.
- **Other Delicacies:**
 - **Truffle Products:** Truffle oils, salts, and spreads that add luxury to any dish.
 - **Olive Oil:** High-quality, cold-pressed olive oil from Provence.
 - **Tea (Thé):** Gourmet teas, such as Earl Grey or herbal blends from famous Parisian tea houses.

How to Bring Back to an Apartment

- **Packaging:** Upscale épicerie typically offer elegant packaging that ensures your purchases are well-protected. Ask for items to be vacuum-sealed or wrapped securely, especially cheeses and charcuterie, to maintain freshness.
- **Storing:** Once back at your apartment, store perishables like cheese, meats, and pastries in the refrigerator. Non-perishables like condiments, chocolates, and wines can be stored in a cool, dry place.

- **Serving:** For an apartment meal, you can easily create a charcuterie and cheese board with your selections. Pair with a fresh baguette, some olives, and a bottle of wine for an elegant yet simple dining experience.

How to Take to a Picnic

- **Preparation:** Before heading out, pack your items carefully. Use a **cooler bag** or **insulated carrier** to keep perishables like cheese and charcuterie fresh.
- **Essentials to Bring:**
 - **Cutlery:** Bring a small knife for slicing cheese, meats, and bread.
 - **Serving Utensils:** A small cutting board, a few plates, and napkins will make your picnic more enjoyable.
 - **Corkscrew:** If you plan to bring wine, don't forget a corkscrew.
 - **Glasses:** Consider bringing reusable or disposable glasses for wine or champagne.
- **What to Pack:**
 - **Cheese and Charcuterie:** Pre-slice cheese and meats to make serving easier.
 - **Baguette:** A freshly baked baguette is a must for any French picnic.
 - **Fresh Fruit:** Grapes, apples, or berries complement the rich flavors of cheese and charcuterie.
 - **Pastries:** Bring a selection of macarons or madeleines for a sweet finish.
 - **Drinks:** A bottle of wine or sparkling water is perfect for a relaxed outdoor setting.
- **Location:** Enjoy your picnic at one of Paris's beautiful parks, such as **Champ de Mars**, **Luxembourg Gardens**, or **Bois de Boulogne**.

Experience

- **A Taste of French Luxury:** Upscale épiceries offer a curated selection of the finest French products, allowing you to indulge in the best the country has to offer.
- **Perfect for Gifts:** Many items, such as artisanal chocolates, truffle products, and fine teas, make excellent gifts to bring home.
- **Cultural Immersion:** Shopping at these épiceries is a cultural experience in itself, offering a glimpse into the refined taste and culinary traditions of France.

Where ?

- [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.

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