

# DINE

With so many restaurants in Paris carrying the coveted Michelin stars, how is one to select an evening's gastronomic journey?

We have selected a few of the most exceptional restaurants – ones brimming with atmospheric charm, rooted in timeless tradition yet unafraid to explore novel ingredients or weave in inspiration from abroad.





## Atelier Maître Albert

1, rue Maître Albert

location: 5th Arrondissement

t: + 33 (0) 1 56 81 30 01

[www.ateliermaitrealbert.com](http://www.ateliermaitrealbert.com)

The interior of Maître Albert is like a lustrous cavern. Limestone walls, black ceilings, a large and intricate fireplace, leather banquettes, slate grey accents, and bright graffiti-esque artwork all combine to achieve a sleek vibe without sacrificing warmth and conviviality. Guests can choose from a variety of dining and drinking areas — if not the ‘Mantel Piece’ dining room, then among shelves of intermittently dispersed books in the ‘Library’ dining room, or in the gorgeous, glass-cased vinothèque bar area. One of the youngest chefs to pioneer Nouvelle Cuisine, Guy Savoy, gives a lighter, more experimental approach to French classics, with a new, peak-of-season dish added to each section of the menu daily. Decadent comfort foods include stuffed rabbit medallions, spit-roasted free-range chicken with mashed potatoes, and dark chocolate and crispy praline with cacao sorbet and chicory custard.



## Les Papilles

30, rue Gay-Lussac

location: 5th Arrondissement

t: + 33 (0) 1 43 25 20 79

[www.lespapillesparis.fr](http://www.lespapillesparis.fr)

Visitors are instantly charmed by the cozy ambience and comforting color palette inside Les Papilles (which considers itself a wine cellar, delicatessen, and restaurant), with rich yellows, warm oaks, fresh flowers, and a long wall lined with countless delicious wines. Les Papilles (meaning 'taste buds') is a gourmet delicatessen, but one that presents Michelin-quality cuisine. Depending on the time of day, choose from an array of high-caliber wines and treats (such as jarred duck confit), then pick a table and sit down for an elegant snack, an à la carte lunch, or for a four-course fixed price seasonal dinner menu that constantly changes. Classic French dishes include veal and vegetable stew with potato gratin, braised pork with black olives and mushrooms, *fourme d'Ambert* with prunes marinated in red wine, and desserts like panna cotta with caramel and pear.