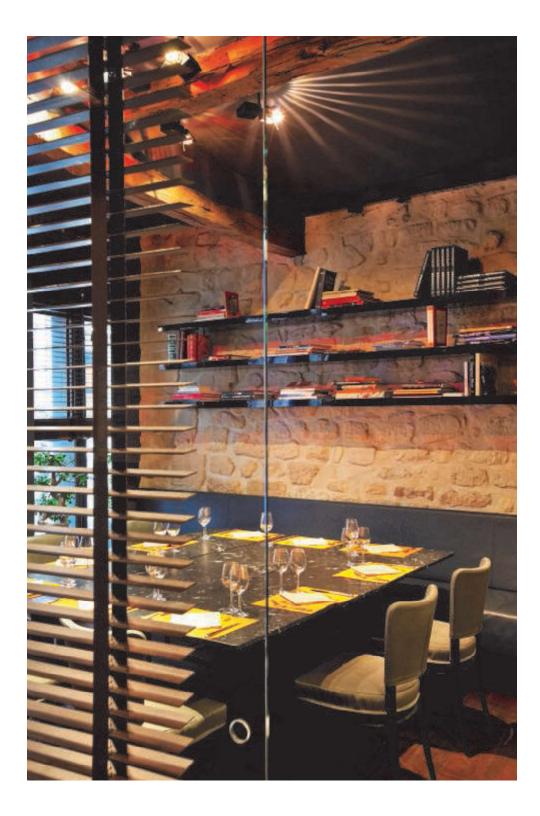
With so many restaurants in Paris carrying the coveted Michelin stars, how is one to select an evening's gastronomic journey?

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.

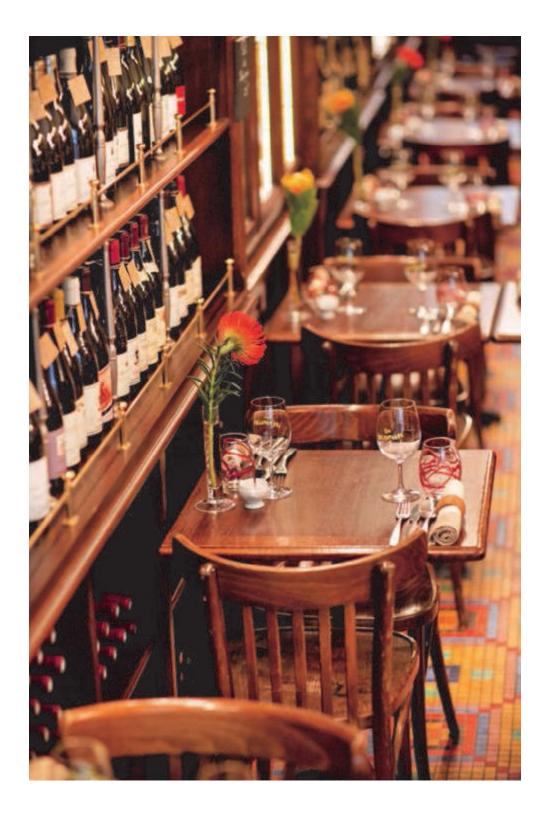




Atelier Maître Albert

1, rue Maître Albert location: 5th Arrondissement t: + 33 (0) 1 56 81 30 01 www.ateliermaitrealbert.com

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 vinotheque 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

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.