

URBAN LIFE

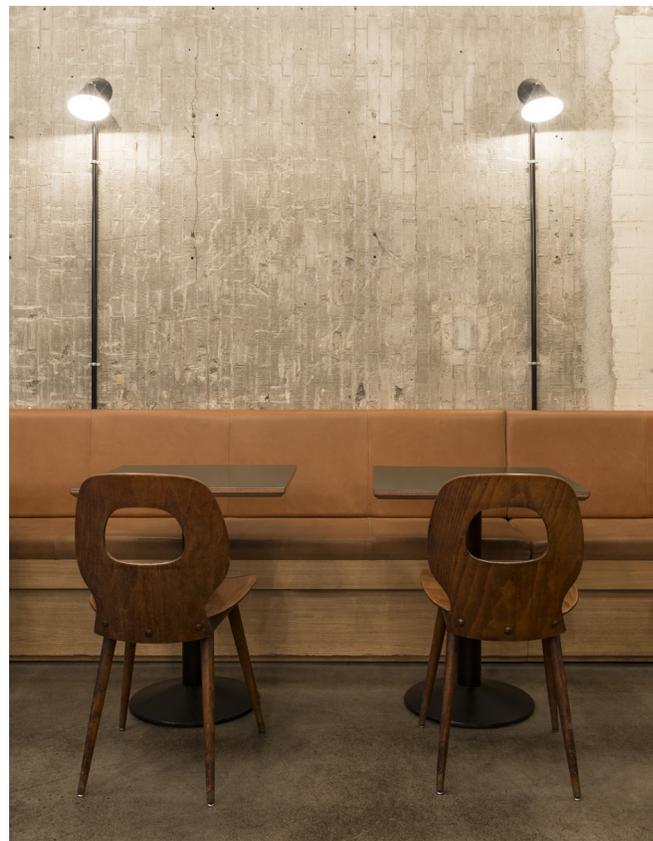
CAFÉS, RESTAURANTS, BARS AND NIGHTCLUBS

The *bistronomie* scene that restored the city's culinary mettle is into its third decade, and [Septime](#) (see p052), [Le Châteaubriand](#) (129 avenue Parmentier, 11^e, T 43 57 45 95) and Gregory Marchand's much-lauded [Frenchie](#) (5-6 rue du Nil, 2^e, T 40 39 96 19) offer some of the most dynamic dining in Paris. Their alumni, such as Camille Fourmont (see p048), have since established their own informal, produce-savvy styles. Biodynamic and natural wines from small operations in France and Italy are the rule at these establishments.

At the high end, Yannick Alléno now shakes the pans at [Pavillon Ledoyen](#) (8 avenue Dutuit, 8^e, T 53 05 10 01), and Pascal Barbot's Asian-tinged, veg-centric menu at [L'Astrance](#) (4 rue Beethoven, 16^e, T 40 50 84 40) draws visiting chefs. The definitive bistro is arguably [Paul Bert](#) (18 rue Paul Bert, 11^e, T 43 72 24 01), which has a seafood sibling next door, [L'Ecailler du Bistrot](#) (No 22, T 43 72 76 77).

Hot venues in the 11th – the must-visit arrondissement for food-lovers – include the casual [Le Servan](#) (32 rue Saint-Maur, 11^e, T 55 28 51 82), run by ex-L'Astrance chef Tatiana Levha and her sister Katia, and [Clown Bar](#) (114 rue Amelot, 11^e, T 43 55 87 35), the [Saturne](#) (see p053) team's takeover of a zany century-old annexe of the Cirque d'Hiver. In the Marais, [SÔMA](#) (13 rue de Saintonge, 3^e, T 09 81 82 53 51) is a bustling *izakaya*. And the BBQ trend has arrived in Pigalle, at the aptly named [Flesh](#) (25 rue de Douai, 9^e, T 42 81 21 93).

For full addresses, see Resources.



52 Faubourg Saint Denis

Owner Charles Compagnon, also behind [Le Richer](#) (2 rue Richer) and [L'Office](#) (T 47 70 67 31), opened this neo-bistro in the heart of the buzzy Faubourg *quartier* in 2015, amid a fishmonger and string of kebab shops. A relaxed, modern all-dayer, it features raw, stripped-back interiors conceived by Vincent Eschaliere and Gesa Hansen – a shell of polished concrete is warmed up by cognac-coloured leather

booths, wood-veneer seating and jade-green tabletops. The menu lists light bistro fare with a twist: *oeuf mollet* with smoked eel, or burrata with pear and olive purée. There are no bookings (or phone number) so be prepared to wait. The lines are not as long at lunch, or drop in for an aperitif, as the inventive wine list is worth exploring. *52 rue du Faubourg Saint-Denis, 10^e, www.faubourgstdenis.com*