

PARIS PASTRY

Guide



DAVID LEBOVITZ

Title Page

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www.Paris-Pastry.com

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Introduction



Friends will often come to Paris, and shortly after their arrival, excitedly call to tell me: "There's the most amazing bakery just around the corner from our hotel, filled with fresh strawberry tarts, rows of golden croissants every morning, and baskets of bread they bake every day. You must come over and see it!"

It's at that moment that I realize how spoiled I am as there are bakeries like that all over Paris. No matter where you are in this city of sweets, you're never too far from something delectable and delicious. Having lived in Paris for close to a decade, I've have time to whittle down my favorites and the places included in this application are selected from over 1200 bakeries and chocolate shops in Paris. Some are outstanding and I would cross the city to visit them, others I reserve for certain specialties, like shops that might carry a favorite chocolate-dipped marshmallow or bake an exceptional *chausson aux pommes* (apple turnover).

My Top 25 shops are designated with an asterisk next to the title.

With over a thousand bakeries in Paris, it's simply not possible to include every one. There are plenty of small, corner spots that feed the denizens of specific neighborhoods all across Paris and for the most part, I've chosen ones that I think would be of most interest to visitors.

Most bakeries either specialize in bread or pastries. And usually if a bakery does one well, the other isn't so well-represented. Because this is mostly a guide to pastries and chocolate shops, I've included only bread bakeries that are especially notable and where the bread is especially good.

A good number of bakeries are concentrated in the center of Paris where quality tends to be a more consistent because there's a more demanding clientele. For visitors, of course, that means less racing from one end of the city to the other. However many of the younger pastry chefs and bakers are in outlying neighborhoods due to lower rents, and I've included places that are off-the-beaten path for those up for a culinary adventure. Places close or change hands unexpectedly in Paris, which can prompt a change in hours, selection, or in quality. And many pastries are seasonal and may not be available all year round. By law, bakeries in France are supposed to close two days a week. During the summer months, many bakeries close for several weeks, although the government requires that they work in tandem with other bakeries in the neighborhoods so that no neighborhood is without an open bakery.

I hope you enjoy the bakeries and chocolate shops in this guide as much as I do. If you notice any places have changed hours or locations, please notify us at www.paris-pastry.com. This website also includes some extra tips on etiquette, navigating the confusing opening times, and ordering correctly *en français*, as well as news about events and updates to Paris Pastry Shops.

Bon Appétit!

[David Lebovitz](#)



PS: If you have an iPhone, you might want to check out our [Paris Pastry iPhone app](#), which includes maps and easily searchable categories that you can use on the go.

Using This Guide

Paris Pastry Shops is a guide to over 300 of the best pastry, chocolate, ice cream and candy shops in Paris, as well as some of the best tea rooms and cafés. Each one has been hand-picked, reviewed and photographed by David Lebovitz.

Finding the Shops

The addresses are arranged alphabetically (if you can't find your favorite, it may be under "L" for "La" or "Le", such as "La Maison du Chocolat"), all listed in the **Index** at the back, along with **Categories** pages where shops are listed by ***arrondissement*** (district) or **specialty** (Ice Cream/Gelato, Chocolate, Candies, Pastries & Bread, Hot Chocolate, Tea & Coffee). At the end of this guide you'll also find a **Glossary** of common French food and baking terms with their English description.

Practical Info

Each shop includes the address with a link to a Google map (you'll need an internet connection to view these), the closest metro station (M°), telephone, opening hours, and a website if applicable. If you're calling from outside France, you'll need to replace the initial "0" with "+33". The 20 districts in Paris known as ***arrondissements*** are designated by zip code: 75001 is the 1st, 75006 is the 6th, etc.

Asterisks

Shops with an asterisk next to the title means they're one of **David's Top 25**.

Multiple Locations

Some shops have more than one location. We have not included every single shop, especially for chains like Amorino or Jeff de Brugges, but instead only included the most central locations. You can find all addresses on their websites.

Paris Pastry Website, Facebook & Twitter

You can find more information about the Paris Pastry Shops eBook and the Paris Pastry App at our website, www.paris-pastry.com. Visit us on [Facebook](#), or follow us on Twitter at twitter.com/parispastry.

Contact

For any questions, corrections or comments regarding Paris Pastry Shops please email us at contact@paris-pastry.com

134 RDT *

Excellent breads from baker Benjamin Turkiër; German-style Schwarzbrot as well as humble, but spectacular Tourte de Seigle (country rye) and Baguette de Tradition which won second place as the best in Paris. His feather light Far Breton is notable as well as the crusty white chocolate roll, Vannetais. A good afternoon snack is a slab of Pain d'épices, as is his pizza. Sunday, the nearby Bar à Pains (27, boulevard du Temple) opens for brunch with generous amounts of his breads.

[134 rue de Turenne 75003](#) • M° République • Tel 01 42 78 04 72 • Open Mon-Fri 7:30am-8:30pm, Sat 8:30am-1:30pm • www.barapain.com



A la Flûte Enchantée

Simple apple tarts share space with “Notre Cake” (our cake) a pound cake scented with citrus. Black forest bread is dense with grains, and for a taste of le Sud, the gâteau Tropezienne offers a bite of the sexy Côte d’Azur in each cream-filled wedge

[7 Ave Mozart 75016](#) • M^o La Mulette • Tel 01 45 27 05 92



A la Mère de Famille

Since 1761 this historic shop has been catering to Paris' sweet tooth for hundreds of years. Generous assortment of specialties from across France including dipped caramels, almond and Armagnac-flavored Calissons, citrus-flavored hard candies (Bergamots de Nancy), and Folies de l'Ecluse, the tastiest chocolate covered nuts you can imagine. The original boutique on Rue du Faubourg Montmartre features an open kitchen to watch the chocolatiers at play. Excellent chocolate ice cream scooped during summer months.

WWW.LAMEREDEFAMILLE.COM

Several locations:

[39 rue du Cherche-Midi 75006](#) • M° Sèvres-Babylone or Rennes • Tel 01 42 22 49 99 • Open Mon-Sat 9:30am-7:30pm

[35 rue du Fbg Montmartre 75009](#) • M° Le Peletier or Grands Boulevards • Tel 01 47 70 83 69 • Open Mon-Sat 9:30am-7:30pm, Sun 10am-1pm

[47 rue Cler 75007](#) • M° Ecole Militaire or La Tour Maubourg • Tel 01 45 55 29 74 • Open Mon-Sat 9:30am-7:30pm, Sun 10am-1pm

[82 rue Montorgueil 75002](#) • M° Sentier or Etienne Marcel • Tel 01 53 40 82 78 • Open Mon-Sat 9:30am-7:30pm, Sun 10am-1pm





A la Petite Fabrique

Just off the bustling Bastille, a winding side street leads you to this hidden boutique. You can watch the chocolatiers work behind the counter, although service can be a bit reserved. Dark and milk chocolate tablets, Orangettes, and chocolate-dipped nougats abound.

[12 rue Saint-Sabin 75011](#) • *M° Bastille* • *Tel 01 48 05 82 02* • *Open Tues-Sat 10:30am-7:30pm*



A l'Etoile d'Or *

Denise Acabo's fantasy sweet shop is one of my favorite addresses in Paris. The only place for Bernachon chocolates outside of Lyon, my favorite is the salted butter caramel filled Kalouga and Moka, chocolate ground with fresh roasted coffee beans. Also the CBS, caramels from Henri LeRoux, are justifiably world famous as well as Pruneaux Fourrés d'Agen (prune-stuffed prunes) and tender marshmallows. A candy paradise. Plan extra time to explore the shelves with the charming Madame Acabo.

[30 rue Fontaine 75009](#) • M° Blanche • Tel 01 48 74 59 55 • Open Mon 2pm-8pm, Tues-Sat 10:30am-8pm



A Priori Thé

This disarmingly charming tea salon owned by an American serves a popular lunch and brunch (be sure to reserve) although many like to stop by for afternoon tea to sample the fruit crumbles, lemon meringue tarts, and rich cheesecake, which are all available in half portions, for those with delicate appetites. A stunning setting, under the historic arches of the elegantly restored Galerie Vivienne.

[35 Galerie Vivienne 75002](#) • M° Bourse • Tel 01 42 97 48 75 • Open Mon-Fri 9am-6pm, Sat 9am-6:30pm, Sun 12pm-6:30pm



Acide Macaron

This new-wave shop dedicated to macarons is filled with rows and rows of the world-famous cookies. With flavors from the classic (chocolate, Guatemalan coffee and pistachio) to the colorfully inventive (peppered strawberry, tonka bean, Bubble gum, and caramel with Maldon salt) pastry chef Jonathan Blot has created a palette of flavors to please all. I love the tubes filled with ultra-teensy macarons, which make the perfect gift, as do the twists of marshmallows scented with lime and orange flower water.

[72 rue Legendre 75017](#) • M° Rome or Brochant • Tel 01 53 11 19 51 • Open Tues-Sat 10:30am-8pm, Sun 10:30am-6pm • www.acidemacaron.com





Aki

Inspired Asian pastries including a sensational matcha and red bean-swirled brioche, yuzu and litchi-flavored macarons, green tea Tiramisù and éclairs, plus unusually-flavored breads filled with red bean paste. The sidewalk café provides the perfect place to enjoy your pastries with a cup of green tea.

[16 rue St Anne 75001](#) • M° Pyramides • Tel 01 42 97 54 27 • Open Mon-Sat 9am-10pm



Amorino

Folks line up, mesmerized, as the gelato scoopers make delicate flower petals out of creamy gelato and sorbetto. Popular flavors include hazelnut, Sicilian pistachio, Stracciatella (chocolate chip), as well as organic fat free yogurt (organic eggs are used in the ice creams) and the gelati are available stuffed into brioche. This popular chain serves various flavors of hot chocolate during the winter when locals traditionally shun ice cream in favor of something warming.

www.amorino.com

Several locations:

[31 rue Vieille du Temple 75004](#) • M° Saint Paul • Tel 01 42 78 07 75 • Open Daily 12pm-12am, 1am the weekends

[119/121 rue Saint Martin 75004](#) • M° Rambuteau • Tel 01 42 77 17 21 • Open Mon-Fri 11am-11pm, Sat-Sun 12pm-12am

[47 rue Saint Louis en L'Île 75004](#) • M° Pont Marie • Tel 01 44 07 48 08 • Open Daily, 12pm-12am

[16 rue de la Huchette 75005](#) • M° Saint Michel • Tel 01 43 54 73 64 • Open Daily 11:30am-12am, 1am the weekends

[18 rue Mouffetard 75005](#) • M° Place Monge • Open Daily 12pm-12am

[22 rue Soufflot 75005](#) • M° Cluny-La Sorbonne • Tel 01 55 42 09 56 • Open Daily 11:45am-12am, 10:45am opening the weekend

[6 rue Guisarde 75006](#) • M° Mabillon • Tel 01 43 54 11 80

[4 rue de Buci 75006](#) • M° Odéon • Tel 01 43 26 57 46 • Open Daily 12pm-12am

[42 rue Cler 75007](#) • M° Ecole Militaire • Tel 09 50 79 33 93 • Open Daily 12pm-12:30am

[4 rue de la Roquette 75011](#) • M° Bastille • Tel 01 43 55 31 99





Andraud

Take a little trip back in time; this wood-paneled épicerie stocks, in addition to teas and jams, chocolates from across France, namely from Cluizel and Weiss. There's Barnier lollypops made from fresh fruit and almond paste squares.

[12 rue de la Roquette 75011](#) • *M° Bastille* • *Tel 01 47 00 59 07* • *Open Mon-Sat 9:15am-7pm*



Angelina

Locals and visitors alike line up at this swank salon, which serves up the most famous hot chocolate in the world, le chocolat Africain. Each rich pitcher of chocolate is brought to the table on a silver platter accompanied by a rosette of French whipped cream. The ceremony is just as fabulous as the drink and the classic accompaniment is the Mont Blanc, made by extruding chestnut paste through a ricer and topping it with a dusting of powdery sugar to make it resemble the snow-topped mountain. Other treats include a pecan-topped Paris-New York cake as well as tarte aux pommes with salted butter caramel. We've also heard rumors of a second location in the Marais' Hôtel de Sully coming soon.

[226 rue de Rivoli 75001](http://226.rue.de.Rivoli.75001) • M° Tuileries • Tel 01 42 60 82 00 • Open Daily, 9am-7pm • www.groupe-bertrand.com/angelina.php





Arnaud Delmontel

This shop features a prize-winning baguette which took top honors in 2007 and is worthy of the accolades. For chocolate fans, Le Royal is a cake filled with chocolate cream, crunchy praline and almond sponge cake, and chocolate ganache tarts, whose simplicity belies the unusual ingredients like olives that Monsieur Delmontel often slips in to his croissants or fresh mint in his slick little tartlets of chocolate.

www.arnaud-delmontel.com

Several locations:

[39 rue des Martyrs 75009](#) • M° Notre-Dame-de-Lorette • Tel 01 48 78 29 33 • Open Wed-Mon 7am-8:30pm

[57 rue de Damremont 75017](#) • M° Lamarck-Caulaincourt • Tel 01 42 64 59 63 • Open Tues-Sat 7am-8:30pm, Sun 7am-2:30pm

[25 rue des Levis 75018](#) • M° Villiers • Tel 01 42 27 15 45 • Open Wed-Mon 7am-8:30pm



Arnaud Larher

Folks making the climb near Sacré Coeur will be rewarded when they reach the shop of Arnaud Larher. I'm happy to pick up a sack of his Croq-Télé, salty-sweet shortbread bites meant to be eaten while watching television, and Pavé de Montmartre an almond-scented cake wrapped neatly in almond paste. The shop behind Montmartre, Macarons et Chocolat, features just those two specialties in a galaxy of flavors.

www.arnaud-larher.com

Several locations:

[53 rue Caulaincourt 75018](#) • M° Lamarck-Caulaincourt • Tel 01 42 57 68 08 • Open Mon-Sat 9:30am-1pm then 3:30pm-7:30pm, Sun 10am-1pm

[57 rue Damrémont 75018](#) • M° Lamarck-Caulaincourt • Tel 01 42 55 57 97 • Open Mon-Sat 9:30am-1pm then 3:30pm-7:30pm, Sun 10am-1pm



Au Chat Bleu

This nifty chocolate shop with old fashioned service specializes in oversized bouchées of chocolate; Chataigne has chestnuts and rum, Caramelo is a disk of salted butter caramel, “Super Zeep” is a “diet” chocolate with less sugar, and the house specialty (adorned with a blue cat) is filled with praline mousse and crunchy nougatine. Homemade jams include Reine Claude (greengage) plum and quince.

[85 boulevard Haussmann 75008](#) • M° Saint Augustin • Tel 01 42 65 33 18 • Open Mon-Fri 9:30am-7pm



Au Grain de Blé

This compact neighborhood bakery makes a thin, crisp demi-ficelle, a perfect mini-baguette. The criossants could use a few more minutes in the oven (I like mine well-browned) as could their Kouign Aman, but the sugar-coated Courrone makes a nice crisp snack in the afternoon as do their chouquettes. Good savory individual quiches.

[5 rue Beaurepaire 75016](#) • M° République • Tel 01 42 00 72 79 • Open Mon-Fri 6am-8pm



Au Panetier

I love the Art Nouveau façade and tilework of this gorgeous pastry shop, founded in 1896. I'm not as enthusiastic as some over their much-touted Pain au chocolat blanc (white chocolate bread), but I'm happy to sit at a table in nibble on macaron with a café crème.

[10 Place des Petits Pères 75002](#) • M° Bourse • Tel 01 42 60 90 23 • Open Mon-Fri 7:30am-7pm



Aurore et Capucine

Perhaps the most curious pastry shop in Paris, the pastries are set amongst knickknacks that remind you of lurking around your great aunt's attic. The brilliantly colored cookies and treats stand in stark contrast to the vintage surroundings. Geranium water, piment d'Espelette, and violet figure into butter cookies and biscuits and small tartlets feature fruits of the season, sometimes paired with berries of the season or glazed in bright colors.

[3 rue Rochechouart 75009](#) • M° Cadet • Tel 01 48 78 16 20 • Open Tues-Fri 11am-2pm and 3:30pm-8pm, Saturday 10am-7pm (Wed from noon)



Aux Merveilleux de Fred *

Crowds swoon outside just to watch the bakers create Les Merveilleux, a pastry originally from Lille, composed of crackly meringues layered with whipped cream and flavored with coffee, chocolate and speculoos (spices). Each is an amazingly light creation and you won't want to share. Luckily the meringues are available in individual portion, so you won't have to. The chewy Gaufres (waffle cookies) are cream-filled with a touch of rum.

www.auxmerveilleux.com

Two locations:

[29 rue de l'Annonciation 75016](#) • M° Passy • Tel 01 45 20 13 82 • Open Tues-Sun 7:30am-8pm, Sun 7:30am-7:00

[129 bis rue Saint-Charles 75015](#) • M° Chales Michels • Tel 01 45 79 72 47 • Open Tues-Sun 7:30am-8pm, Sun 7:30am-7:00



Bac à Glaces

In the shadow of the Bon Marché department store, this shop makes glaces artisanal of all flavors and stripes, which change seasonally, notably those made with fresh fruits. Ice creams include Créole (rum-raisin), chestnut, prune, and hazelnut, and in the range of sorbets, I choose the sprightly passion fruit each time. (Although the green apple is excellent as well.) There's a daily special and the café also dishes up hot waffles and crêpes to serve with their homemade ice cream.

[109 rue du Bac 75007](#) • M° Sèvres-Babylone • Tel 01 45 48 87 65 • Open Mon-Fri 11am-7pm, Sat 11am-7:30pm • www.bacaglaces.com



Baillardran

Lovers of the canelé from Bordeaux will appreciate this Paris outpost, which gets deliveries direct from the ovens of their shop. Available in various sizes, from thimble-sized Bouchée to the oversized Canelé d'Or, you can also choose from how dark you want them. Avid fans (such as me) like the crunchy-dark ones, which look almost burnt, but not to worry; you'll find the inside moist and spongy. Gift boxes available to bring back home.

[12 boulevard des Capucines 75009](#) • M° Opéra • Tel 01 47 42 39 88 • Open Mon-Sat 10am-7:30pm, Sun 11:30am-6pm • www.baillardran.com



Bazin

Original from Normandy, Monsieur Bazin creates magnificent breads such as the seed-rich Bazinette aux Graines and Le Viking in this picture-perfect bakery. Shoppers stop by for a snack to fortify themselves before a trip to the nearby Marché d'Aligre and while the pastries are good, the bread is as good as it looks. I always grab bag of Chouquettes, sugar-coated pastry puffs, to snack on while doing my marketing.

[85 bis rue de Charenton 75012](#) • M° Ledru-Rollin • Tel 01 43 07 75 21 • Open Mon-Tues and Fri-Sun 7am-8pm



BE Boulangépicer

A collaboration between baker Eric Kayser and chef Alain Ducasse, traditional breads line the walls as well as Pastis d'Amelie, a sponge-like cake flavored not with anise, but vanilla, and there's caramelized Sacristans (puff pastry twist), excellent chocolate chip cookies, soy panna cotta, and tarte fine aux pommes (thin apple tart). You can have a nice casual lunch, purchased at the counter, and enjoyed at a seat.

[73 boulevard de Courcelles 75008](#) • M° Courcelles • Tel 01 46 22 20 20 • Open Mon-Sat, 7-8pm • www.boulangepicier.com



Béchu

Feeding their upscale clientele, Béchu offers Far Pruneaux (prune flan), excellent Sablé fruits secs (cookies topped with coarsely chopped nuts), and Saint Germain, unadorned glazed citrus tartlets. The dark Pain Foret Noir is excellent, as is the Pain au Levain (sourdough) and nutty bread with almonds, hazelnuts, raisins and apricots

[118 avenue Victor Hugo 75016](#) • M° Victo Hugo • Tel 01 47 27 97 79 • Open Tues-Sun 7:30am-8:30pm



Benoit Chocolat

A collection of chocolate and chocolate sculptures draw people from the nearby Place des Vosges. Colorful macarons and other confections are curated by Anne-Françoise Benoit, who gets top honors by the exclusive Croquers de Chocolat, a group devoted to searching out the best chocolates in France.

[75 rue Saint Antoine 75004](#) • *M^o Saint Paul* • Tel 01 49 96 52 02 • Open Mon 2pm-7pm, Tues-Fri 10am-7pm, Sat 9:30am-7pm, Sun 10am-12pm • www.chocolats-benoit.com



Berko

Riding the cupcake craze in the Paris, Berko features enough flavors to impress even the most jaded American, including Carrot Cake, Oreo, and violet. Les Cheesecakes are also well-represented and les Oreos make a re-appearance on top of them, as well as lime, speculoos (spice cookies), and caramel.

www.cupcakesberko.com

Two locations:

[23 rue Rambuteau 75004](#) • M° Rambuteau • Tel 01 40 29 02 44 • Open Tues-Sun 11:30am-8pm

[31 rue Lepic 75018](#) • M° Blanche or Abbesses • Tel 01 42 62 94 12 • Open Tues-Sun 11:30am-8pm



Berthillon *

The world-famous ice cream has been winning accolades since 1954 for the pure flavors in each understated scoop. The chocolate and caramel ice creams are life-changing although the sorbets such as Fraise des Bois (wild strawberry) and Blood Orange are particularly refreshing. The tea salon next door has a stunning caramelized Tarte Tatin served with....what else? Berthillon ice cream! (Ask for caramel.) Note that they're closed during the July and August vacation period although many cafés nearby serve glace Berthillon all year round.

[31 rue St Louis en l'île 75004](#) • M° Pont Marie • Tel 01 43 54 31 61 • Open Wed-Sun 10am-8pm • www.berthillon.fr



Blé Sucré *

Tucked away in a picturesque square, Blé Sucré's lemon-glazed madeleines, seasonal fruit tarts such as fig, Italian plum, or raspberry (in season) make a great snack sitting in the tree-lined park. Their disks of Kouign Aman always hit my sweet spot. I appreciate Gilles Marchal's petit sized pastries which are just the right size. In the summer, home-made ice cream is also available.

[7 rue Antoine Vollon \(Square Trousseau\) 75012](#) • M^o Ledru-Rollin • Tel 01 43 40 77 73 • Closed Sunday & Monday



Boissier

This elegant boutique, founded in 1827, stocks candies like Bêtises de Cambrai, which got their name when someone made a mistake (bêtise) and stirred up a new candy, and barley sugar logs, Les Lilliputiens. The beautiful tins can be filled with caramels made with crème fraîche, or chocolate “Petals”, thin wisps of bittersweet chocolate embedded with mint, cocoa nibs, or flowers.

[184 ave Victor-Hugo 75016](#) • M^o Avenue Henri Martin or Rue de la Pompe • Tel 01 45 03 50 77 • Open Mon-Fri 8:30am -7pm, Sat 10am-7pm • www.maisonboissier.com



Boulangerie 140 *

Boulangerie 140 won best baguette in 2001 and second place for best croissant in Paris. And deservedly-so. Monsieur Demoncy, the head baker, whips up buttery Kouign Aman, tasty raspberry, orange and chocolate chip (my favorite) financiers, in addition to his excellent wood-fired breads. Coconut Congolais are a French version of American macaroons.

[10 rue du Jourdain 75020](#) • M° Jourdain • Tel 01 46 36 66 08 • Open Mon-Fri 9am-2pm and 3pm-7pm, Sat 9am-7:45pm, Sun 9am-6:30pm



Boulangerie Bruno Solques

You'll be charmed the moment you step inside Monsieur Solques compact bakery. He may be baking up breads just behind the counter, but is happy to help you decide. I'm partial to the Pain aux Noisettes, mini-croissants stuffed with chewy hazelnut paste, and the chocolate chip breads make a good mid-morning snack. The compact grainy breads can be rather dense, to my taste, but there's nothing I don't like about the larger loaves of Pain au Levain that come out of the oven just a few feet away from where they're sold.

[243 rue Saint Jacques 75005](#) • M° Place Monge • Tel 01 43 54 62 33 • Open Mon-Fri 7am-2:30pm and 5:30pm-7:30pm



Boulangerie Malineau

You'll likely stop in your tracks when passing by this bakery which features colorfully swirled cookies and those with checkerboard patterns. Giant twists of Nutella and puff pastry called Natte Nutella might appeal to all ages. I find many of their offerings a bit too whimsical, although I do appreciate their chocolate-dipped Florentines. Their oversized meringues in a rainbow of colors are the size of a football and I always wonder who could finish one?

Several locations:

[18 rue Vieille du Temple 75004](#) • M° Hôtel de Ville or Saint Paul • Tel 01 42 76 94 54 • Open Mon, Wed-Fri 7:30-9pm; Sat-Sun 8am-10pm

[26 rue Saint Paul 75004](#) • M° Saint Paul • Tel 01 48 87 64 10 • Open Mon, Wed-Fri 7.30am-9pm, Sat 8am-10pm

[3 rue Vineuse 75016](#) • M° Passy • Tel 01 45 20 56 65 • Open Mon-Sat 7am-8:30pm



Bread & Roses

Don't let the Anglo-name fool you, Bread and Roses has some of the best and most beautiful French bread in Paris. The muesli loaves and currant-rich rye bread sticks are stacked high straight from the oven. And the pointy butter-rich brioche loaves and the rounds of grainy organic breads will make for a difficult decision. There are classic scones and carrot cake in the restaurant as well, where you can dine on gourmet salads and other fresh fare.

www.breadandroses.fr

Two locations:

[7 rue Fleurus 75006](#) • M° Saint Placide • Tel 01 42 22 06 06 • Open Mon-Sat 8am-6pm

[25 rue Boissy d'Anglas 75008](#) • M° Madeleine • Tel 01 47 42 40 00 • Open Mon-Sat 8am-6pm



Café Pouchkine

Tucked in the Printemps department store, helmed by French pastry chef Emmanuel Ryon, you'll find elaborate pastries informed by Russian flavors and ingredients. Paris Moscou mixes caramel with "Kvas" (dark bread liquor), Cheese Cake Moscou is blended with Russian dulce de leche and Or Noir is a cake flavored with hearty buckwheat. Incredibly elegant, these are pastries whose looks rival anything in the Louvre. Small counter and stools for sipping tea or hot chocolate while enjoying a pastry.

[64 Boulevard Haussman 75009](#) • M° Havre-Caumartin • Tel 01 42 82 43 31 • Open Mon-Wed and Fri-Sat 9:30am-8pm, Thurs 9:30am-10pm





Caféothèque de Paris

If you need a break from sweets and want to try coffees from up to 68 countries around the world, the Caféothèque has become the place in Paris to sip small cups of café express. They organize coffee tastings for those interested in cupping and blind tastings. Valrhona hot chocolate is also available.

[52 rue de l'Hôtel-de-Ville 75004](#) • M° Hôtel de Ville • Tel 01 42 78 35 48 • Open Tues-Sat 9:30am-7:30pm • www.lacafeotheque.com



Carette

Overlooking the Place du Trocadéro and the Place des Vosges, tourists and locals mingle over Parisian macarons and pastries including coconut covered Boules de coco, and rich hot chocolate accompanied by buttery shortbread cookies. For those sitting for tea, forks will cross and pastries such as berry mousse-filled charlottes, Choco-Choc composed of layers of praline and chocolate mousse, and textbook rendition of other French classics. Rich hot chocolate is served with panache on a tray with a swirl of freshly whipped cream.

www.carette-paris.com

Several locations:

[25 Place des Vosges 75003](#) • M° Bastille or Chemin Vert • Tel 01 48 87 94 07 • Open Daily 8am-11:30pm

[4 Place du Trocadéro 75016](#) • M° Trocadéro • Tel 01 47 27 98 85 • Open Daily 7am-12am



Carl Marletti

Inventive pastries by master pastry chef Carl Marletti include towering dark-baked millefeuille (puff pastry) filled with vanilla or chocolate passion fruit cream, classic gâteau Opéra or a deconstructed Belle Hélène tart with poached pears, dark chocolate, and ground nuts. Just off the rue Mouffetard, this makes a convenient sweet stop if visiting the market.

[51 rue Censier 75005](#) • M° Censier Daubenton • Tel 01 43 31 68 12 • Open Tues-Sat 10-8pm, Sunday 10-1:30pm • www.carlmarletti.com



Carton

Slick chocolate-covered Florentine cookies, pristine macarons (including Macaronade, a jumbo macaron filled with raspberries), and gracefully curved tuiles, as well as a respectable assortment of baguettes fill Jean-Pierre Carton's upscale bakery on the crowded rue de Buci. In their shop in the 16th, there's a large tea salon where you can enjoy a silky crème brûlée or Marquette aux Marrons (chestnut tart).

[6 rue Buci 75006](#) • M° Mabillon • Tel 08 99 23 41 64 • Open Tues-Sun 7am-8pm



Chapon

The only chocolate mousse tasting bar in Paris, this chocolate shop has walls lined with vintage chocolate molds and features nearly a dozen different crus of chocolate whipped into airy dark chocolate mousse, mostly with single-origin chocolates. Tablets of each chocolate available as well as dipped, ganache-filled chocolates filled with marzipan and praline.

www.chocolat-chapon.com

Several locations:

[69 rue du Bac 75007](#) • M° Rue du Bac • Tel 01 42 22 95 98 • Open Tues-Sat 10:30am-7:30pm

[52 ave Mozart 75016](#) • M° Ranelagh • Tel 01 42 24 05 05 • Open Tues-Fri 10am-1:30pm & 2:30pm-7:30pm, Sat 10am-7:30pm





Charles Chocolatier

This understated chocolate shop proclaims they use no cream in their chocolates, preferring to let the brusque taste of the cacao beans come through. You won't find milk or white chocolate here; high percentage chocolates dominate this dark selection and include squares filled with hazelnut praline and crushed pistachios. A favorite is the Pavé de Feuillantine filled with crushed caramelized nuts and bûchons of chocolate filled with crunchy hazelnuts and pistachios. When the cold weather hits, the copper urn is filled with warm hot chocolate served in the boutique.

[15 rue Montorgueil 75001](#) • M° Les Halles or Etienne Marcel • Tel 01 45 08 57 77 • Open Tues-Sat 10am-7:45pm • www.charles-chocolatier.fr



Chez Manon

Shoppers from the nearby Marché des Enfants Rouges stop here to pick up a dessert du jour. A video feed allows you to watch the bakers at work on their thin-crust apple or apricot tarts, Paris-Brest, and dense prune Far Breton. There's also fougasse, stuffed with ham, cheese, and smoked salmon, fashioned into flat, take-away sandwiches.

[25 rue de Bretagne 75003](#) • M^o Filles du Calvaire • Tel 01 42 72 36 80 • Open Tues-Sat 7am-8pm, Sun 7am-2pm • www.boulangerie-patisserie-paris3.com



Chloe Chocolate

This is the atelier of world-renowned chocolate expert Chloe Doutre-Roussel, who sources the best chocolates from around the world including South America, the United States, and France. Especially well represented are El Ceibo chocolates from Bolivia. Open only by appointment!

[83 rue d'Alésia 75014](#) • M° Alésia • Tel 01 44 61 13 52 • Open by appointment only • www.chloechocolat.com



Chloe's

Chloe's pays homage to a bemusement with America, especially our notorious sweet tooth. This colorful "diner" features cupcakes, which range from white chocolate-coconut to chocolate-speculoos, baked with creamy gingersnap paste, and orange flower water. Chloe's will also make gluten-free cupcakes, by special order.

[40 rue Jean-Baptiste Pigalle 75009](#) • M° Pigalle or Saint Georges • Tel 01 48 78 12 65 • Open Wed-Sun 10am-7:30pm • www.cakechloes.com





Chocolat de Neuville

This chain offers French chocolates at approachable prices and are available by the ballotin (box) or by the coffret, where chocolates of various origins, percentages and spices are designed to enlighten “émotions.” The ever-changing lineup includes regional candies like raisins in Sauterne, Orangettes (orange peel dipped in chocolate) and nougat. Good address for last-minute gift shopping.

www.chocolat-deneuville.com

Several locations:

[27 rue de Bretagne 75003](#) • M° Filles du Calvaire • Tel 01 42 72 20 91 • Open Tues-Sat 10am-2pm, 3pm-9pm

[63 rue Saint Louis en l'Île 75004](#) • M° Pont Marie • Tel 01 46 33 33 33 • Open Daily 10:30am-7:30pm

[36 rue Vieille du Temple 75004](#) • M° Saint Paul • Tel 01 42 71 50 06 • Open Daily 11am-7:30

[70 blvd Saint-Germain 75005](#) • M° Maubert-Mutualité • Tel 01 43 54 23 39 • Open Mon-Sat 10am-7pm, Sun 11am-6pm

[108 rue de Mouffetard 75005](#) • M° Censier Daubenton • Tel 01 43 37 51 70 • Open Tues-Sat 10am-8pm, Sun 10am-7:30pm

[29 rue de Buci 75006](#) • M° Mabillon • Tel 01 46 33 77 63 • Open Daily 10:30am-7:30pm



Chocolaterie Charpentier

This neighborhood chocolate shop is notable for the artisans dipping the chocolates adjacent to the showroom. House-made confections in include honey-pistachio nougat, chocolates flavored with lime-basil, lavender, hazelnut paste, and citrus zest. La Rivoire is the house specialty, a melange of almond paste and milk chocolate. Ice cream from Bac à Glaces available.

[87 rue de Courcelles 75017](#) • M° Courcelles • Tel 01 47 63 93 05 • Open Mon-Sat 9am-7pm





Chocolats Mococho

On the popular rue Mouffetard, Mococho has collected chocolates from some of the best master chocolatiers in France in one place, including Jacques Bellanger and Fabrice Gillotte. You'll find amongst the selection, which changes seasonally, chocolates filled with buckwheat (sarrasin), salted peanut, Muscovado sugar, buttered nougat, and caramel with salted and smoked butter.

[89 rue Mouffetard 75005](#) • M^o Place Monge • Tel 01 47 07 13 66 • Open Tues-Sun 11am-8pm • www.chocolatsmococho.com



ChocoLATTITUDES

A showroom of chocolates from chocolatiers from across France, who rotate from time-to-time, as well as bars from Amadei in Italy (the most exclusive chocolate in the world, and worth every euro), as well as Macarons de Montmorillon, cocoa beans, and “professional” 8-ounce bars.

[57 rue Daguerre 75014](#) • M° Denfert Rochereau • Tel 01 42 18 49 02 • Open Wed and Fri 12pm-7pm, Thu 12pm-8pm, Sat 11am-7pm, Sun 11am-2pm & 4pm-7pm • www.chocolatitudes.com



Christian Constant

This corner shop features chocolate in all its guises from tablets of single-origin cacao to individual cakes such as Soleil Noir, a dome of coffee and dark chocolate mousse, a silky-rich chocolate ganache tart, and Brésilien, filled with coffee meringue. Be sure to check out the selection of candied fruits from Provence, such as glacéd pumpkins, kiwis, and whole pineapples.

[37 rue d'Assas 75006](#) • M° Saint Placide or Rennes • Tel 01 53 63 15 15 • Open Mon-Fri 9:30am-8:30pm, Sat-Sun 9am-8pm • www.christianconstant.fr



Christophe Roussel

This shop features vividly colored macarons created by a young chocolatier from Brittany. Guests of this hotel likely want to raid the pastry shop at night but most guests visit during daylight hours to nibble on macarons or spoon up creative verrines, tiny glasses layered with different mousses and chocolate ganache.

www.christophe-roussel.fr

Two locations:

[10 rue du Champ-de-Mars 75007](#) • M° Ecole Militaire • Tel 01 40 42 67 00 • Open Tues-Sat 10:30am-7:30pm, Sun 10am-2pm

[5 rue Tardieu 75018](#) • M° Abbesses • Tel 01 42 58 91 01 • Open Tues-Thurs 10:45am-1pm and 2pm-7pm, Fri-Mon 10:45am-8pm





Compagnie des Glaces

This friendly ice cream shop, part of a global chain, adds a few twists to their line-up of regular flavors. Choose from liquorice, Bulgarian yogurt, green tea-mint, Tarte Tatin, ACE (carrot-lemon) and a refreshing pineapple sorbet.

[42 rue de Rivoli 75004](#) • M° Hôtel de Ville • Tel 01 42 72 94 98 • www.compagnie-des-glaces.fr



Comptoir de Cacao

This family-run chocolate company is best known for their wooden boxes filled with various shards of chocolate, some studded with candied orange, others with crispy croquant. Recent additions to their line-up are Bio Cocoa organic chocolates; a chocolate-hazelnut spread (pâte à tartiner) and my favorite, Croistines: chocolate with crunchy, buttery crêpe cookies folded in.

[194 ave de Versailles 75016](https://www.comptoircacao.fr) • M° Porte de Saint Cloud • Tel 01 42 24 09 58 • Open Tues-Sat 10:30-7pm, Sun 10:30-1pm • www.comptoircacao.fr



Confiserie du Maine

Old-fashioned candies and tarts in a time-worn setting, a lovely caramelized Tarte Tatin and tiny chocolate chip cookies stand alongside bags of pillowy marshmallows and Turkish delight. Lemon and apple "Crumble" tartlets on buttery pâte sucrée and glistening fruit jellies, all made on the premises.

[85 ave du Maine 75014](#) • M^o Gaite • Tel 01 43 20 65 89 • Open Daily 9am-7:30pm • www.confiseriesdumaine.com



Confiserie Rivoli

A no-nonsense purveyor of bulk-style French candies. You'll find specialties such as Pain d'épices, Nougat de Montélimar, lollypops, Calissons d'Aix, and Voisin chocolate from Lyon. Anis de Flavigny (candied anise seeds, made in an ancient abbey) and Bêtises de Cambrai, a hard candy that got its name (stupidity) because they were originally an error (bêtise) and are now made in a variety of flavors.

[17 rue de Rivoli 75004](#) • M° Saint Paul • Tel 01 42 72 80 90 • Open Mon-Fri 10am-6:45pm, Sat 11am-6:45pm



Coquelicot

This stellar bakery will delight anyone with their abundance of handmade breads, such as Pain au Sarazin Cannelle Cerise (buckwheat, cinnamon, cherry) and Pain aux Olives et Tapenade, made with Provençal olive paste. Sweets range from chocolate madeleines, to apple clafoutis (custard tart) and buttery sablé Breton cookies. For something more substantial, there are savory seafood and potato quiche, as well as well-browned croque monsieur sandwiches.

[24 rue d'Abbesses 75018](#) • M° Abbesses • Tel 01 46 06 18 77 • Open Tues-Sun 7:30-8pm • www.coquelicot-montmartre.com



Côte de France

These highly polished chocolate shops offer Parisians a wide selection of chocolates. Rochers resembling little “rocks” are filled with hazelnut praline and almond bits, and tubes of Amandes au Cacao are chocolate-enrobed almonds dusted with cocoa powder. Bigger appetites might want to try the larger “bouchées” of chocolate, filled with nougat, ganache or pistachio paste.

www.cote-de-france.fr

Several locations:

[12 rue d'Isly 75008](#) • M° Saint-Lazare • Tel 01 43 87 54 81 • Open Mon-Sat 10:30am-1:30pm, 2:30pm-7:30pm

[25 avenue de l'Opéra 75009](#) • M° Opéra • Tel 01 42 61 41 46 • Open Mon-Sat 10:30am-7:30pm

[3 avenue Mozart 75016](#) • M° La Muette • Tel 01 42 88 17 79 • Open Tues-Sat 10:30am-7:30pm

[5 Place des Ternes 75017](#) • M° Ternes • Tel 01 47 63 29 20 • Open Tues-Sat 11am-7:30pm



Da Rosa

One of my favorite épiceries in Paris, with a well-curated selection of treats from across Europe. In addition to Spanish hams and Bordier butter, spicy chocolate-enrobed Pimandes get their kick from piment d'Espelette and the Sauternes-soaked raisins dipped in chocolate are the adult version of Raisinettes.

[62 rue de Seine 75006](#) • M° Mabillon • Tel 01 45 21 41 30 • Open Daily 11am-12am • www.restaurant-da-rosa.com



Dalloyau

Since 1682, Dalloyau has been delighting Parisians with their mendiants and dusky chocolate truffles but is best known for inventing the Gâteau Opéra – a neat rectangle of coffee buttercream and almond spongecake topped with a slick layer of dark chocolate – and it's still the best version out there. But time hasn't stood still and Dalloyau's masterful classic and contemporary cakes still impress, from the Gâteau Saint-Honoré to precisely square cakes filled with fruit mousse and layered with sponge cake.

www.dalloyau.fr

Several locations:

[5 boulevard Beaumarchais 75004](#) • M° Bastille • Tel 01 48 87 89 88 • Open Daily 9am-9pm

[2 place Edmond Rostand 75006](#) • M° Luxembourg • Tel 01 43 29 31 10 • Open Daily 9am-8:30pm

[101 rue du Faubourg Saint-Honoré 75008](#) • M° Saint Philippe du Roule • Tel 01 42 99 90 00 • Open Daily 8:30am-9pm

[69 rue de la Convention 75015](#) • M° Javel • Tel 01 45 77 84 27 • Open Daily 9am-8pm



Debauve et Gallais

Once a Parisian pharmacy, created in 1800 by Sulpice Debauve, the pharmacist to Louis XVI and Marie Antoinette, Debauve and Gallais now dispenses chocolate not for health reasons but for pleasure. Of historical interest are the circles of Choccolats de santé which were once prescribed to cure what ails you and today are available in various percentages. I'm fond of Oursin, a chocolate-coated ball with crunchy hazelnuts and the whimsical macarons made entirely of chocolate. The Palets d'Or are flecked with real gold, if you want to give yourself the royal treatment.

www.debauve-et-gallais.com

Several locations:

[33 rue Vivienne 75002](#) • M° Bourse or Grands Boulevards • Tel 01 40 39 05 50 • Open Mon-Sat 9:30am-6:30pm

[30 rue des Saints-Pères 75007](#) • M° St-Germain-des-Prés • Tel 01 45 48 54 67 • Open Mon-Sat 9am-7pm



Delizifollie

Italian gelato is piled up on the freezer, ready to scoop. Lots to choose from: Greek yogurt, chestnut cream, salted butter caramel (creme caramelle salé), After Eight (chocolate-mint), and ricotta. Sorbetti change but might include lemon-carrot, kiwi, and pineapple. The shops may close during the winter, when Parisians traditionally skip eating ice cream.

www.deliziefollie.eu

Several locations:

[7 rue Montorgueil 75002](#) • M° Les Halles or Etienne Marcel • Tel 09 52 36 06 00 • Open Daily 12pm-12am

[26 rue Saint-André-des-Arts 75005](#) • M° Saint-Michl • Tel 01 55 42 99 92 • Open Daily 12pm-12am



Demoulin Chocolatier

This neighborhood bakery surprises with sophisticated Viennoiseries such as financiers (almond tea cakes) with chocolate and raspberry, as well as puffy brioche and crowns of Kouglopf. The chocolate and coffee Religieuse is a cream-filled tower of Pâte à Choux pastry. Homemade chocolate and ice cream, available seasonally.

[6 boulevard Voltaire 75011](#) • M° Voltaire • Tel 01 47 00 58 20 • Open Tues-Sat 8:30am-7:30pm, Sun 8am-1:30pm and 3pm-7pm • www.chocolat-paris.com



Des Gateaux et du Pain *

Clarie Damon, who worked with Pierre Hermé, shows her talent in this shop devoted to “cakes and bread.” Breads such as Fougasse with black olives, Pain Noir (rye with sunflower and sesame seeds) and grainy bread with chunks of Comté cheese, share space in this sleek boutique with pastries like raspberry baba (yeasted cake), lime-basil tartlets, and a sensational Tarte Tatin, her take on the classic caramelized apple tart, made with maple syrup, and is outstanding.

[63 Boulevard Pasteur 75015](#) • M° Pasteur • Tel 01 45 38 94 16 • Open Wed-Mon 8am-8pm • www.desgateauxetdupain.com



Desgranges

Their éclair au chocolat has won accolades (although I'm not sure it's worth making the trip just for one), the praline-topped puff pastries tempt as do the bags of crisp almond tuiles. The Fondant au Chocolat is more like a brownie than a classic Parisian pastry, but the ropes of guimauve (marshmallow) are purely French.

[6 rue de Passy 75016](#) • M° Passy • Tel 01 42 88 35 82 • Open Wed-Mon 7am-8pm • www.maison-desgranges.com



Diamande

Innovative North African pastries that are presented like jewels. Chocorange is a dusky round of almonds, orange and chocolate. There's an excellent chocolate Baklava (baklava) with cocoa nibs, and the classic Makrout semolina roll, which gets stuffed with the dates, prunes or apricots. A good stop if visiting the Bastille market (Thursday & Sunday), right next door.

[4 rue Sedaine 75011](#) • M° Bréguet-Sabin • Tel 06 63 47 34 60 • Open Tue-Sat 10am-8:30pm, Sun 8:30am-2pm



Du Pain et des Idées *

Christophe Vasseur's organic Boule aux Céréales is packed full of seeds and other goodies and is my contender for the top bread in Paris. And I'm not alone: the Gault Millaut guide named him the best bread baker in Paris in 2008. His Pain des Amis is a popular bread with Parisians for its unique aroma of chestnut, and Mouna is a tender, delicate-crumbed bread perfumed with orange flower water. I stop by for a Chausson aux Pommes with an apple baked between two layers of buttery puff pastry, or if in need of something savory, one of the mini pavés rolled up with feta or bacon and prunes always hits the savory spot.

[34 rue Yves Toudic 75010](#) • M^o Jacques Bonsergent • Tel 01 42 40 44 52 • Open Mon-Fri 6:45am-8pm • dupainetdesidees.com



Epices Roellinger

Olivier Roellinger handed back his Michelin stars to expand his Breton spice empire to this little corner of Paris. There are twelve types of vanilla beans but I make a beeline for the salted butter caramels sold in small tins and live up to the buzz.

[51 bis rue Sainte-Anne 75002](#) • M° Quatre Septembre • Tel 01 42 60 46 88 • Open Closed Sunday and Monday • www.epices-roellinger.com



Eric Kayser *

One of the best bread bakers in France, Eric Kayser has successfully opened bakeries across Paris featuring his stellar breads. The Pain aux Cereales is a favorite, miraculously combining a multitude of crunchy seeds in a feather-light loaf. His tiny financiers – almond tea cakes, flavored with just almonds or chocolate, are scrumptious. Believe it or not his chocolate chip cookies are better than anything I've had in America.

www.maison-kayser.com

Several locations:

[33 rue Danielle Casanova 75001](#) • M° Opéra • Tel 01 42 97 59 29 • Open Mon-Sat 7am-8:30pm

[16 rue des Petits-Carreaux 75002](#) • M° Sentier • Tel 01 42 33 76 48 • Open Mon-Sat 7am-8:30pm

[18 rue du Bac 75005](#) • M° Rue du Bac • Tel 01 42 61 27 63 • Open Tues-Sun 7am-8pm

[14 rue Monge 75005](#) • M° Maubert-Mutualite • Tel 01 44 07 17 81 • Open Wed-Sun 8am-8:15pm, Tues 7am-8:15pm

[8 rue Monge 75005](#) • M° Maubert-Mutualite • Tel 01 44 07 01 42 • Open Mon, Wed-Fri 6:45am-8:30pm, Sat-Sun 6:30am-8:30pm

[10 rue de l'Ancienne-Comedie 75006](#) • M° Odéon • Tel 01 43 25 71 60 • Open Mon-Sat 7am-8:30pm

[87 rue d'Assas 75006](#) • M° Vavin • Tel 01 43 54 92 31 • Open Mon-Sat 7am-8pm





Fauchon

The name is still a big draw and tourists love showing off Fauchon bags from this famous bakery and épicerie. A recent freshening up brings several plays on Madeleines, including green tea and honey-scented versions. The Mona Lisa Éclair (filled with almond-chocolate cream) will have you staring back. Around Christmas, stop by for a look at the Bûches de Noël; amazing re-interpretations of the classic Yule log by the inventive pastry chef Christophe Adam.

[24-26-30 place de la Madeleine](#) 75008 • M° Madeleine • Tel 01 70 39 38 00 • Open Mon-Sat 9am-8:30pm • www.fauchon.com



Florence Kahn

This busy corner kosher bakery makes hefty sandwiches, but sweet seekers will like the squares of cheese cake made with fromage blanc (I prefer plain but they're available with sour cherries, raisins, or cinnamon), as well as the dense cakes known as pavé aux noix et raisins (walnut and raisins) and pavé aux figues. The pletzels aux oignons (onion rounds) strewn with seeds tempt, but I'm a big fan of the Matzele'h, thin unleavened crisps covered with seeds.

[24 rue des Ecoiffes 75004](#) • M^o Saint-Paul • Tel 01 48 87 92 85 • Open Mon-Tues and Thurs-Sun 10am-7pm • florence-kahn.fr



Foucher

Family run since 1819, this chocolate shop carries a wide selection of bouchées, jumbo chocolates including Demie Lune, with hazelnut praline filling, and Palets d'Or filled with ganache infused with Cognac, tea, or dark chocolate. I opt for guimauve (marshmallow.) The Rue de Bac location has a tea salon.

[134 rue Bac 75007](#) • M° Sèvres-Babylone • Tel 01 45 44 05 57 • Open Mon 12pm-7pm, Tues-Wed 10am-7pm, Thurs-Sat 10am-8pm



Fouquet *

One of the oldest confectionery shops in Paris, Fouquet makes the most delicious Pâte de Fruit (fruit jellies) in Paris, sublime chocolate-covered marshmallows and Croquantes, thin spice cookies enrobed in chocolate. The shop strives to produce chocolates with strong flavors that rely on nuts and chocolate, with less cream. The hand-wrapped caramels taste like pure French butter, and are delicious.

www.fouquet.fr

Several locations:

[42 rue du Marché Saint-Honoré 75001](#) • M° Pyramides • Tel 01 47 03 90 07 • Open Mon-Sat 11am-6:30pm

[22 rue François 1ere 75008](#) • M° Franklin Roosevelt • Tel 01 47 23 30 36 • Open Mon-Sat 10am-7:30pm

[36 rue Laffitte 75009](#) • M° Le Peletier • Tel 01 47 70 85 00 • Open Mon-Fri 11am-6:30pm





Franck Kestener

A transplant from the Lorraine region, I can't resist his l'Atlantique bar filled with salted butter caramel on a crisp brown sugar cookie. His Paris boutique has a selection of macarons filled with fromage blanc, anise and basil, a variety of flavored cannelés, and some favorite chocolates are stuffed with rum-raisin, pain d'épices (spice bread) and Perles de Lorraine, made with Mirabelle caramel and jelly, with the crunch of praline, using the tiny plums from his hometown.

[7 rue Gay Lussac 75005](#) • M° Luxembourg • Tel 01 43 26 40 91 • Open Tue-Sat 10am-8pm, Sun-Mon 2-7pm • franck-kestener.com



G Detou

Bakers and sweet lovers will be in heaven in this shop in Paris. Designed to cater to professionals, French chocolates Weiss and Valrhona are sold in bulk, as well as in smaller tablets, Crème de Salidou (salted butter caramel) and caramel lollipops make great gifts, and there's prunes from Agen, and Cluizel chocolates. A good place to stock up on French honey from their affordable selection. Chestnut honey is rare and I like its bitter edge.

[58 rue Tiquetonne 75002](#) • M° Etienne Marcel • Tel 01 42 33 96 43 • Open Mon-Sat 8:30am-6:30pm



Galler

This Belgian import stocks colorfully wrapped bars of chocolate, from the solid light and darks, and claims to have created the first 70% cocoa bar on the market in 1933. The tablets make affordable gifts (I like the packets of mini-bâtons of chocolate), and you might want to spring for a jar of the creamy-sweet hazelnut praline paste for yourself. You'll recognize the famous Langues de Chat (cat's tongue) cookies in their animated tin.

[114 boulevard Haussmann 75008](#) • M° Saint Augustin • Tel 01 45 22 33 30 • Open Mon-Sat 10am-7pm • www.galler.com



Gelati d'Alberto

House-churned gelati in a myriad of flavors draws plenty of people from the street, enticed by the colorful bins of Italian-style ice cream. Among the standards you'll find unusual flavors like Popcorn, Paris-Brest, Tarte Tatin, Mojito, Tiramisù, and Panna Cotta.

www.gelatidalberto.com

Several locations:

[12 rue des Lombards 75004](#) • M° Chatelet • Tel 01 77 11 44 55 • Open Daily 12pm-12am

[45 rue Mouffetard 75005](#) • M° Place Monge • Tel 01 77 11 44 55 • Open Daily 12pm-12am





Georges Larnicol *

Pastry chef Georges Larnicol presents nearly a dozen individual Kouignettes, mini-rounds of the famous butter cake from Brittany. Available with flecks of chocolate, crunchy pistachios, or salted butter caramel, I still favor the classic unadorned with nothing to get between me, and the butter. You can also fill up little sachets with self-serve candies and chocolates.

www.chocolaterielarnicol.fr

Several locations:

[14 rue de Rivoli 75004](#) • M° St. Paul • Tel 01 43 26 39 38 • Open Daily 9am-11pm

[132 blvd Saint-Germain 75006](#) • M° Odéon • Tel 01 43 26 39 38 • Open Daily 9am-11pm



Gerard Mulot

The swankiest pastry shop on the Left Bank, it's not surprising that many French celebrities choose this as their bakery of choice. The windows are always filled with over-the-top tarts and cakes, although his simple sour cherry Clafoutis and pear-grapefruit tarts are equally impressive. The rue de Seine shop features a small seating area which is the perfect place to enjoy a rich chocolate coconut Fondant or pain au chocolat with a cup of dark coffee.

www.gerard-mulot.com

Several locations:

[6 rue du Pas de la Mule 75003](#) • M° Chemin Vert • Tel 01 42 78 52 17 • Open Tues-Sun 8am-8pm

[76 rue de Seine 75006](#) • M° Mabillon or Odéon • Tel 01 43 26 85 77 • Open Tues-Sun 6:45am-8pm

[93 rue de la Glacière 75013](#) • M° Glacière • Tel 01 45 81 39 09 • Open Tues-Sun 10am-7:30pm



Giovanni Gelateria

Heaped high in stainless bins, Giovanni makes standard Italian gelato in flavors like mint-chocolate, Straciatella (chocolate chip), Nutella, and a tangy yaourt (yogurt). A popular place to cool down if touring after a visit to the nearby Pompidou Center.

[10 rue Berger 75001](#) • M° Chatelet-Les Halles • Tel NA • Open Daily 12:30-7pm • www.giovannigelateria.fr



Girard

The specialty in this shop, founded in 1920, are Dragées: decorative sugar-coated almonds. But you'll also find candied citrus peels, pâtes de fruits (jellies), coffee beans enrobed in chocolate, marrons glacé (in season), and Pruneaux fourrés: prunes stuffed with prune paste (which are excellent). Jars of fruits in Armagnac as well as ballotins of pre-boxed chocolates are available, too.

[4 rue des Archives 75004](#) • M° Hôtel de Ville • Tel 01 42 72 39 62 • Open Tues-Sat 10-7pm • www.chocolats-girard.com



Gontran Cherrier

One of the most exciting young bread bakers in Paris, Cherrier experiments with flavors, adding red miso to his rye loaves, acid-green arugula juice to bread, and squid ink makes his bagels as black as night. Traditional looking baguettes might have a bit of curry added, chickpea flour and preserved lemons, or bits of fig and fennel seeds. Pain Briée are figure-8s stuffed with brie. Expect the unexpected.

[22 rue Caulaincourt 75018](#) • M° Lamarck-Caulaincourt or Abbesses • Tel 01 46 06 82 66 • Open Mon-Sat 7:30-8:30pm, Sun 7:30-7:30pm, closed Wed • gontrancherrierconseils.com



Gosselin

Boulangier Philippe Gosselin took top prize for the best baguette in Paris. Filled with irregular holes due to natural fermentation this hand-shaped baguette tradition lives up to the hype. By midday, students line up for sandwiches made on this stellar baguette, but there's also simple lemon tarts (with or without meringue), pear-frangipan tartlets, pizzas with olives, and seasonal fruit tarts.

Several locations:

[125 rue Saint Honoré 75001](#) • M° Louvre Rivoli • Tel 01 45 08 03 59 • Open Sun-Fri 7-8pm

[258 boulevard St-Germain 75006](#) • M° Solférino • Tel 01 45 51 53 11 • Open Mon-Fri 7-8pm, Sat 7:30-7:30pm

[28 rue Caumartin 75009](#) • M° Havre Caumartin • Tel 01 47 42 08 03 • Open Mon-Fri 7-8pm



Grenier à Pain

Aside from their very good Pain aux cereales grainy bread and yeasty Kouglhof, there's Paris-Brest (choux pastry filled with hazelnut praline cream), Clafoutis, and a super-glossy Kouign Aman. A traditional fruit tart, Abricantine, marries apricots and almond paste. Several locations across town.

[38 rue des Abbesses 75018](#) • M° Abbesses • Tel 01 46 06 41 81 • Open Thurs-Mon 7:30am-8pm • www.legrenierapain.com/fr/



Grom Gelato

Grom uses only the best ingredients including exquisite hazelnuts from Piedmont for their silky smooth gianduja, a blend of milk chocolate and nuts. I'm particularly fond of their coffee gelato and the intriguing Crema di Grom studded with crisp polenta cookies is a standout. During summertime, the line-up expands to include classic Sicilian granitas: icy crystals of tangy Amalfi lemons and organic strawberries.

[81 rue de Seine 75006](#) • M° Mabillon • Tel 01 40 46 92 60 • Open Mon-Sun 9am-6pm • www.grom.it



Hédiard

Hédiard was first to bring exotic tropical fruits to Paris as far back as 1852, when items like pineapples were rarities, and continues to offer unusual fruits to the discriminating clients...willing to pay the price. No matter what the season, you're sure to be wowed by the picture perfect display of fruits. I like to stare at the gorgeous glazed fruits from Provence, which include strawberries, crescents of melon and yes, even whole pineapples. Candies include chocolate-coated coffee beans and almond-rich Calissons d'Aix, as well as Pâtes de Fruits, where fruits like litchi, apricot, and Greengage plums are packed in lavish boxes, and give the jewelry in the swank nearby shops, a run for their money.

[21 Place Madeleine 75008](#) • M^o Madeleine • Tel 01 43 12 88 88 • Open Mon-Sat 9am-8:30pm • www.hediard.com





Henri Le Roux

Breton chocolatier and caramel-maker, creator of the famed CBS (caramel-beurre-salé) candies, finally has a boutique in Paris. Look for chocolate bars studded with buckwheat, Le Caramelier, a soft, nutty caramel spread, and an array of soft caramels, ranging in flavors from lime, black tea, and apple tarte Tatin (caramelized apple.)

[1 rue de Bourbon le Château 75006](#) • M° Odéon • Tel 01 82 28 49 80 • Open Mon-Sat 11am-8pm, Sun 11am-7pm • www.chocolatleroux.com



Hors des Sentier Battus

This unusual outpost of chocolate is known for Tas du Sel, a ganache married with salted butter caramel. Puffed rice is the base for Japonais Blanc, and the pâtes de fruits (jellies) feature red currant (groseilles), mûres (wild blackberry) and fig. Bouquets of candied flowers sprout here, too, an unusual hostess gift, although my eye catches the mini baguettes made of pure almond paste.

[9 rue Beaugrenelle 75015](#) • M^o Charles Michels • Tel 01 40 59 44 00 • Open Mon-Wed 8am-7:30pm, Fri-Sat 10am-8pm • www.hsb.fr



Hugo & Victor

Excruciatingly perfect fruit tarts and generous cream-filled Napoléons are the work of audacious contemporary pastry chef Hugues Pouget. A playful contrast between traditional and classic. Flavors like litchi and blood orange find their way into macarons and fruit tarts are presented in triangles contained between geometric walls of buttery pastry dough. Award-winning financiers (almond cakes).

hugovictor.com

Several locations:

[7 rue Gomboust 75001](#) • M° Sèvres-Babylone • Tel 01 42 96 10 20 • Open Mon-Sat 9am-8:15pm, Sun 9am-1:30pm

[40 blvd Raspail 75007](#) • M° Pyramides • Tel 01 44 39 97 73 • Open Mon-Fri 8:15am-8:15pm, Sat 9am-8:15pm, Sun 9am-1:30pm





Huré

Shoppers are lured in by oversized sablé cookies with coarse sugar, or chocolate with white chocolate chips. Once inside you'll find interesting breads, like Pain Cajou with cashews and a cheesy loaf baked with bits of Roquefort. Le Marais is a glazed chocolate and caramel dome topped with a macaron, a nod to the diversity of the neighborhood.

[18 rue Rambuteau 75004](#) • *M^o Rambuteau* • Tel 01 42 72 32 18 • Open Tues-Sat 6:30am-8:30pm





it Mylk

A decidedly European take on frozen yogurt, although it's not in my top spots of places to go, I like that customers can choose from interesting toppings, such as Dulce de Leche, mini macarons, fresh fruit, and éclats of caramel from Isigny.

www.itmylk.fr

Several locations:

[15 rue de l'Ancienne Comedie 75006](#) • M° Odéon • Tel 01 43 26 84 13 • Open Daily 1pm-10pm

[50/56 rue Caumartin 75009](#) • M° Havre-Caumartin • Tel 01 48 74 05 91 • Open Daily 1pm-7pm





Izraël

This specialty épicerie is an Ali Baba-like cave of goodies, stocking everything from French cocoa powder and sea salts, to halva, jams, marzipan-stuffed dates, loukum (Turkish delight) and an ample supply of dried fruits. Of note are candied angelica from Niort, which adds a lovely flavor to shortbreads and butter cakes, and jumbo candied citron halves can be diced and used in homemade fruitcakes.

[30 rue François Miron 75004](#) • M° Saint-Paul • Tel 01 42 72 66 23 • Open Tues-Fri 9:30am-1:30pm and 2pm-7pm, Sat 9am-7pm



Jacques Génin *

The most amazing caramels in the world, Monsieur Genin's confections retain the taste of pure French butter and caramelized sugar. Try the mango passion fruit, which are my favorites. A sleek selection of chocolates includes mint-infused ganache as well as made-to-order desserts such as Paris-Brest (which is astoundingly good) and a zippy lime tart. Tea salon offers hot chocolate and a place to enjoy desserts.

[133 rue de Turenne 75003](#) • M° République • Tel 01 45 77 29 01 • Tue-Sun 11am-7pm, Sat until 8pm.



Jadis et Gourmande

Parisians are amused by the whimsical chocolate letters which you can use to create any kind of sweet greetings one wishes. For those with more serious intentions this chain offers chocolate-dipped Belgian spice cookies, pots of salted butter caramel, and nutty praline and tables of chocolate featuring everything from puffed rice to dried cranberries. The line-up of colorful pâtes de fruits (jellies) is impressive and includes mango, strawberry and pear.

www.jadisetgourmande.fr

Several locations:

[39 rue des Archives 75004](#) • M° Hôtel de Ville • Tel 01 48 04 08 03 • Open Mon-Sat 10am-7pm, Sun 11:30am-7:30pm

[49 bis ave Franklin Roosevelt 75008](#) • M° Franklin Roosevelt • Tel 01 42 25 06 04 • Open Mon-Sat 9:30am-7pm

[27 rue Boissy d'Anglas 75008](#) • M° Concorde • Tel 01 42 65 23 23 • Open Tues-Sat 10am-7pm



Jean-Charles Rochoux *

Monsieur Rochoux is the master of chocolate sculpting as evidenced by this Baroque boutique. However, it's his contemporary creations that tempt customers, especially the liqueur filled chocolates (my favorite are the ones filled with herbal Chartreuse; be sure to eat them in one quick bite). The gianduja-dipped almonds are sensational and the tiny squares of chocolate ganache (Les Truffles) make excellent gifts – for yourself! But be sure to also treat yourself to a tablet of dark chocolate studded with individual caramelized hazelnuts. All chocolates and confections are made in his laboratory beneath the shop.

[16 rue d'Assas 75006](#) • M° Rennes • Tel 01 42 84 29 45 • Open Mon 2:30pm-7:30pm, Tues-Sat 10:30-7:30pm • www.jcrochoux.fr



Jean-Paul Hévin

The upscale boutique on the rue St Honoré began offering unusually flavored hot chocolates in their tea salon, however you'll find more down to earth creations in their shops including chocolates filled with ganache mixed with Chinese tea, litchi, cassis, and single-origin chocolates. In spite of your apprehension, do try the apéritif chocolates filled with – of all things – French cheeses. Cakes include Guayaquil, and ode to extra-bitter chocolate, and the swirls of chestnut mousse enrobed in chocolate, called the Turin.

www.jphevin.com

Several locations:

[231 rue St Honoré 75001](#) • M° Tuileries • Tel 01 55 35 35 96 • Open Mon-Sat 10am-7:30pm

[3 rue Vavin 75006](#) • M° Vavin • Tel 01 43 54 09 85 • Open Tues-Sat 10am-7pm

[23 bis ave de la Motte-Picquet 75007](#) • M° Ecole Militaire • Tel 01 45 51 77 48 • Open Tues-Sat 10am-7.30pm



Jeff de Bruges

This French chain is meant to recreate creamy, slightly sweeter Belgian chocolates in France. Dandy is a minty disk coated with 70% chocolate, and Venezia is a coffee-flavored bonbon rolled in Amaretti (apricot kernel) cookies. There's also marzipan fruits, pâtes de fruits (jellies), and dragées (crackly coated candied almonds).

www.jeff-de-bruges.com

Several locations:

[33-35 rue Saint Antoine 75004](#) • M° St-Paul or Bastille • Tel 01 44 78 07 45 • Open Tues-Sat 10am-7:30pm

[66 boulevard Saint-Germain 75005](#) • M° Maubert-Mutualite • Tel 01 43 54 49 00 • Open Mon-Sat 10am-7pm

[112-114 rue Mouffetard 75005](#) • M° Place Monge • Tel 01 43 36 77 82 • Open Mon-Sat 9:30am-7:30pm, Sun 9:30am-1:30pm

[51 bis rue Cler 75007](#) • M° Ecole Militaire • Tel 01 53 85 91 90 • Open Mon-Fri 10am-2pm, 3:30pm-7:30pm, Sat 10am-7:30pm

[24 rue Lepic 75018](#) • M° Abbesses or Blanche • Tel 01 42 55 28 59 • Open Tues-Sat 10am-7pm, Sun 10:30am-1pm



Joséphine Vannier

Just off the Place des Vosges, the eye-catching windows are filled with chocolate sculptures and boxes which change seasonally, but step inside and you'll find assorted chocolates that include coffee praline and ganache flavored with green tea and pistachio. I'm partial to the tablets of chocolate embedded with various candied fruits and unusual spices

[4 rue du Pas-de-la-Mule 75003](#) • M° Chemin Vert • Tel 01 44 54 03 09 • Open Tuesday-Sat 11am-7pm, Sun-Mon 2:30pm-7pm • www.chocolats-vannier.com



Julien

This bakery has rustic grainy and nutty breads, excellent baguette de tradition as well as pear and apple clafoutis, macarons spiced with speculoos, and Paris-Brest filled with hazelnut cream. The croissants are excellent. Seasonal fruit appears in tarts, like mirabelles (plums from the Lorraine) and pears, which get baked under a “crumble” topping atop buttery pastry.

www.boulangerie-patisserie-artisanale-paris.com

Several locations:

[75 rue Saint-Honoré 75001](#) • M° Chatelet • Tel 01 42 36 24 83 • Open Mon-Sat

[24 rue Saint-Martin 75004](#) • M° Chatelet • Tel 01 48 87 46 17 • Open Mon-Sat 7:30am-8:30pm

[54 rue Notre Dame des Champs 75006](#) • M° Notre Dame des Champs • Tel 01 43 54 99 54 • Open Mon-Sat 7:30am-8pm



Käramell

This Swedish candy shop has bins filled with colorful curiosities including sweet and salty licorice, marshmallows and jellied bonbons in all shapes, sizes, and colors for mixing and matching.

[15 rue des Martyrs 75009](#) • M° Notre-Dame-de-Lorette • Tel 01 53 21 91 77 • Open Tues-Sat 11am-8pm, Sun 10:30am-7pm • www.karamell.fr



Korcarz

This family-owned kosher bakery and tea salon offers up hazelnut, apple, and poppy seed strudels as well as braided challah loaves and even kosher croissants.

[29 rue de Rosiers 75004](#) • M° Saint Paul • Tel 01 48 58 33 45 • Open Sun-Fri 8am-8pm • www.korcarz.com



L'Artisan Chocolatier

Winner of the grand prize at the International Salon of Chocolate, Gérard Cosme's shop in the emerging Belleville neighborhood has lovely chocolates, like Perlia Noir, a crispy nougat cup filled with ganache, Coconut-Milk Chocolate and my favorite, a bit of salted caramel enrobed in dark chocolate. In the summer, ice creams and sorbets like chocolate-gingerbread, pêche de vigne (red peach), pecan praline, and lait d'amande (almond milk), make an appearance in take-away cones.

[102 rue de Belleville 75020](#) • M° Pyrenees • Tel 01 46 36 67 60 • Open Tues-Sat 10am-1pm and 3pm-7pm



L'Atelier du Chocolat

Basque flavors find their way into chocolates including smoky piment d'Espelette and Gascon prune truffles called Chokilas. Don't leave without picking up gifts for friends, the perfect being Chokaria: layers of chocolate and caramel under a blanket of dark chocolate and ground coco beans which come neatly packaged with its own wooden knife.

www.atelierduchocolat.fr

Several locations:

[45 rue de Montorgueil 75002](#) • M° Sentier or Etienne Marcel • Tel 01 40 26 19 17 • Open Daily 10am-8pm

[109 rue Saint Antoine 75004](#) • M° Saint Paul • Tel 01 44 54 86 87 • Open Tues-Sun 10am-8pm

[89 rue de Rennes 75006](#) • M° Saint-Sulpice or Rennes • Tel 01 53 63 15 23 • Open Mon 10am-1pm & 2pm-7:30pm, Tues-Sat 10am-7:30pm

[rue Saint Lazare - Passage du Havre 75009](#) • M° Saint-Lazare • Tel 01 40 16 09 13 • Open Mon-Sat 10am-7:30pm



L'Ebouillante

Always busy, L'Ebouillanté makes their desserts in-house, and they are especially enjoyed on sunny days on the cobblestone steps out front. The tarte au citron (lemon tart) is tangy and luscious, and the Tarte Tatin (apple tart) is excellent because the kitchen cooks the moist apples until they're deeply-caramelized.

[6 rue des Barres 75004](#) • M° Hôtel de Ville • Tel 01 42 71 09 69 • Open Daily 12pm-10pm summer, 12pm-7pm winter





La Bague de Kenza *

Taking Algerian pastries to the highest level, at Bague de Kenza choose amongst the colorful, yet refined sweets piled high in pyramids, rich with honey, roasted nuts, vibrant pistachios and almond paste. The Cornes de Gazelle and Baklava are not overly sugary and go perfectly with glasses of fresh mint tea at one of their tables. The whimsical almond paste “fruits” are lovely and for those looking for something savory, Mhajeb (crêpes) are filled with vegetables or cheese, and crisp Bourek are filo treats stuffed with meats and cheese.

www.labaguedekenza.com

Several locations:

[136 rue Saint Honoré 75001](#) • M° Louvre-Rivoli • Tel 01 42 86 85 23 • Open Mon-Thurs 11am-8pm, Fri 1:30pm-9pm, Sat 10am-9pm, Sun 10am-8pm

[70 rue de Turbigo 75003](#) • M° Temple • Tel 01 44 61 06 39 • Open Mon-Thurs 11am-8pm, Fri 1:30pm-9pm, Sat 10am-9pm, Sun 10am-8pm

[106 rue Saint-Maur 75011](#) • M° Rue Saint-Maur • Tel 01 43 14 93 15 • Open Mon-Thurs 11am-8pm, Fri 1:30pm-9pm, Sat 10am-9pm, Sun 10am-8pm

[173 rue du Faubourg St-Antoine 75011](#) • M° Faidherbe-Chaligny • Tel 01 43 41 47 02 • Open Mon-Thurs 11am-8pm, Fri 1:30pm-9pm, Sat 10am-9pm, Sun 10am-8pm



La Bonbonnière Trinité

This pristine boutique is a Tour de France of sweets. Candied fruits from Provence, and chocolate-enrobed caramel lollypops sit alongside 100% natural pâtes de fruits (jellies) made with sour cherries or pêche de vigne (red peach.) Madrilènes are bite-sized Florentines and Pruneaux fourées d'Agen (prune-stuffed prunes) are specialties. Honey lovers might want a jar of lavender or tilleul (linden flower) honey.

www.la-bonbonniere.com

Several locations:

[28 rue de Miromesnil 75008](#) • M° Miromesnil • Tel 01 42 65 02 39 • Open Mon-Fri 8am-12pm and 2pm-6pm

[4 place d'Estienne 75009](#) • M° Trinité - d'Estienne d'Orves • Tel 01 48 74 12 77 • Open Mon-Sat 9:30am-20:30pm





La Boulangerie par Véronique Maclerc

One of the last remaining wood-fired ovens in Paris, manned by female boulangère Véronique Maclerc, features rustic breads made with organic ingredients including loaves made with sarrasin (buckwheat) and levain (sour dough). A nice selection of Viennoiseries (morning pastries) such as pain raisin, croissant au beurre and puff pastry rolled up with chopped pistachios make nice morning snacks after your trip to this location.

Several locations:

[11 rue Poncelet 75017](#) • M° Ternes • Tel NA • Open Mon, Thurs-Sun 8am-8pm

[83 rue de Crimée 75019](#) • M° Laumière • Tel 01 42 40 64 55 • Open Mon, Wed-Fri 8am-1:30pm and 3:30pm-8pm; Sat-Sun 8am-8pm



La Charlotte en l'Isle

Long reputed to have the best, and richest, hot chocolate in Paris, this funky-fun little shop serves Chocolat à l'Ancienne by the pitcher. Changes in ownership have introduced Maté with cocoa beans, citronnade maison (lemonade) and an expanded tea list, as well as more consistent opening hours.

[24 rue Saint-Louis-en-l'Île 75004](#) • M^o Pont Marie • Tel 01 43 54 25 83 • Open Wed-Sun 11am-7pm • lacharlottedelisle.fr





La Cure Gourmande

Even adults will feel like kids in this resplendent confectionary shop piled floor to ceiling with bonbons from across France. Hard candies, chocolate “olives”, lollipops, Navettes (hard tea biscuits), nougats, and prettily boxed biscuits make great gifts, although folks interested in more upscale sweets might not be as amused by the over-the-top displays. Travelers will appreciate the selection of sturdy tin boxes.

www.la-cure-gourmande.fr

Several locations:

[55 rue Saint Louis en l'île 75004](#) • M° Pont Marie • Tel 01 46 34 57 71 • Open Daily 10am-8pm

[49 avenue de l'Opéra 75009](#) • M° Opéra • Tel 01 40 06 02 47 • Open Mon 11am-8pm, Tues-Sat 10am-8pm, Sun 12pm-7pm

[10-12 Passage Jouffroy 75009](#) • M° Grands Boulevards • Tel 01 53 34 68 27 • Open Daily 10am-8pm

[26 cours St Emilion 75012](#) • M° Cour St-Emillion • Tel 01 43 40 30 61 • Open Daily 10:30am-10:30pm

[8 rue Steinkerque 75018](#) • M° Anvers • Tel 01 42 23 42 02 • Open Daily 9:30am-10pm



La Grande Épicerie

Paris' resplendent emporium to all things edible, the chocolate aisle features Bonnat, Weiss, and Valrhona bars by the famed French chocolate makers. It's fun to comb the candy aisles scouring them for treats like Bergamot candies and Calissons d'Aix. The breads are excellent (I'm partial to the grain-filled Pain Nordique) and the pastry shop turns out a respectable Cheesecake, Miella (a caramelized honey-almond square) and very swanky éclairs.

[38 rue de Sèvres 75007](#) • *M° Sèvres Babylone* • *Tel 01 44 39 81 00* • *Open Mon-Sat 8:30am-9pm* • www.lagrandeepicerie.fr





La Maison du Chocolat *

Robert Linxe has created a universe of perfect chocolates using simple ganache bases to highlight fresh and sublime flavors. Be on the lookout for Zagora infused with fresh mint, Smyrna stuffed with raisins soaked for two weeks in rum, and one of my absolute must-haves in Paris: Rigoletto, a thin layer of chocolate enrobing an airy layer of whipped caramelized butter mousse. Some of the shops have chocolate salons which feature hot chocolate in the winter and cold frappés in the sweltering summers.

www.lamaisonduchocolat.com

Several locations:

[Carrousel du Louvre 99 rue de Rivoli 75001](#) • M° Palais Royal • Tel 01 42 97 13 50 • Open Mon-Sun 10am-8pm

[19 rue de Sèvres 75006](#) • M° Sèvres Babylone • Tel 01 45 44 20 40 • Open Mon-Fri 10am-7:30pm Sat 10am-8pm, Sun 10am-1pm

[52 rue François Ire 75008](#) • M° George V • Tel 01 47 23 38 25 • Open Mon-Sat 10am-7:30pm

[225 rue du Fbg St Honoré 75008](#) • M° Ternes • Tel 01 42 27 39 44 • Open Mon-Sat 10am-7:30pm, Sun 10am-1pm

[8 blvd de la Madeleine 75009](#) • M° Madeleine • Tel 01 47 42 86 52 • Open Mon-Sat 10am- 7:30pm

[120 ave Victor Hugo 75016](#) • M° Victor Hugo • Tel 01 40 67 77 83 • Open Mon-Sat 10am- 7:30pm, Sun 10am-1pm



La Marquisane

Emmanuelle Prosper presides over her carefully selected collection of confections with the same care as she roasts coffee in the tiny roaster by the door. She has a “thing” for breakfast, she confides, as evident by her selection of teas as well. Chocolate mint bars, red-hued candied pralines, mini Florentines and marrons glacés (candied chestnuts) are good any time of the day.

[168 avenue Victor Hugo 75116](#) • M^o rue de la Pompe • Tel 01 45 53 97 66 • Open Mon-Sat 10am-7pm



La Mosquée

The airy mosaic-tiled tea salon of this 1920s mosque allows you to sit outside in the pleasant courtyard (although watch for low-flying sparrows) while you sip hot mint tea and enjoy honey-sweetened North African pastries. Waiters race around with trays of Thé à la Menthe and service is swift. If you notice other guests look blissed out, they're likely recuperating from relaxing in the hamman (steam bath), which is adjacent to the tearoom.

[2 bis place du puits de l'Ermité 75005](#) • M° Censier-Daubenton or Place Monge • Tel 01 45 35 97 33 • www.mosquee-de-paris.org



La Petite Rose

This homey bakery surprises with a beehive-like Mont Blanc (chestnut cake) and festive fruit tartlets with apricots and strawberries. Macarons show their Japanese roots and are flavored with rose and green tea. The bakery proudly boasts they use Valrhona chocolate to make chocolate bars studded with caramelized pistachios and almonds, as well as filled chocolates.

[11 boulevard de Courcelles 75008](#) • M° Rome • Tel 01 45 22 07 27 • Open Thurs-Tues 10am-7:30pm



Ladurée *

Visitors travel near and far for the world-famous Parisian macarons, which live up to their reputation. It's hard to decide between favorites such as dark chocolate (chocolat amer) or pistachio, or try something new such as seasonal offerings like Lily of the Valley or black pepper. The morning pastries are quite good; I'm partial to Bostock, a round of cake smeared with almond paste and baked until crispy, and the yeasty Kouglof. As for the chocolate selections it's tough to resist the chocolate-dipped macarons. Warning: Photography is prohibited & you'll get scolded if you try.

www.laduree.fr

Several locations:

[21 rue Bonaparte 75006](#) • M° Saint-Germain-des-Pres • Tel 01 44 07 64 87 • Open Mon-Sat 8:30am-7:30pm, Sun 10am-7:30pm

[75 avenue des Champs Elysées 75008](#) • M° George V • Tel 01 40 75 08 75 • Open Mon-Fri 7:30am-11:30pm, Sat 8:30am-12:30am, Sun 8:30am-11:30pm

[16 rue Royale 75008](#) • M° Madeleine • Tel 01 42 60 21 79 • Open Mon-Thurs 8:30am-7:30pm, Fri-Sat 8:30am-8pm, Sun 10am-7pm

[64 boulevard Haussmann 75009](#) • M° Havre Caumartin • Tel 01 42 82 40 10 • Open Mon-Sat 9:30am-8pm, Thurs until 10pm



Lafayette Gourmet

Paris' Right Bank food emporium. Amongst the bustle of the Galeries Lafayette department store are kiosks from some of the best bakers and food shops in Paris including Eric Kayser, Sadaharou Aoki, Hévin, Dalloyau, and Mansouri pastries. The chocolate aisle is not to be missed (Bonnat, Cluizel and Voison are represented), nor the selection of cookies from Brittany, jams from Christine Ferber, Speculoos paste (which is addictive) and other regional confections.

[40 Boulevard Haussman 75009](https://www.galerieslafayette.com) • M° Havre Caumartin • Tel 01 42 82 34 56 • Open Mon-Sat 9:30-8pm, til 9pm Thurs • www.galerieslafayette.com



Laurent Duchêne

Chef Duchêne is an MOF, the top designation a pastry chef from France can get, and he delivers with Choux Matcha (green tea-filled cream puffs), Coco-Ananas (a coconut macaron paired with pineapple cream), and Equinox, a coriander mousse with lime and chocolate meringue. Smaller bites include a chocolate fondant with a dab of raspberry jam (many pastries are available in mini petit-fours) and there's beautiful quiche Savoyarde or Lorraine, for savory appetites.

www.laurent-duchene.com

Several locations:

[2 rue Wurtz 75013](#) • M° Glaciere or Corvisart • Tel 01 45 65 00 77 • Open Mon-Sat

[238 rue de la Convention 75015](#) • M° Convention • Tel 01 45 33 85 09 • Open Wed-Sun



L'Autre Boulange *

This excellent bakery tucked away on a side street several blocks from the Marche d'Aligré bakes wood fired bread daily including enormous loaves of pain au levain (sourdough) and German style grainy breads which use organic flour. Americans will chuckle at the well-made versions of gingersnaps (speculoos) and their Flan (custard tart) was named The Best in Paris by Le Figaro.

[43 rue de Montreuil 75011](#) • M^o Faidherbe-Chaligny • Tel 01 43 72 86 04 • Open Mon-Fri 7am-1:30pm and 3pm-7:30pm, Sat 7am-1:30pm

[12 place de la Nation 75012](#) • M^o Nation • Tel 01 43 43 41 30 • Open Tues-Sat 7:30am-8pm



Le Bistrot à Pains

For those looking for a spot in the Marais to take a break, after a sandwich made with Fougasse (such as chicken with sun-dried tomato or jambon-beurre), there's lots of tartlets filled with abricot-pistachio, pear-fig, and a Normandie Tart, stacked with apples to choose from. The Brioche au Sucre is studded with the bright red pralines, typical of Lyon.

[2 rue de la Verrerie 75004](#) • M° Hôtel de Ville • Tel 01 40 27 91 97 • Open NA



Le Bonbon au Palais *

Enormous collection of candies curated from across France by Georges, the genial owner who presides over glass jars of candied angelica and chilies from Guadeloupe, pine honey bonbons, Pralines de Montargis (candied almonds), Quernons d'Ardois (nougatine designed to resemble slate paving stones) and jars of marshmallows in a tempting palette of flavors. Ask for a description of his childhood favorites, clustered in a special section of the shop.

[19 rue Monge 75005](#) • M° Cardinal Lemoine or Maubert-Mutualité • Tel 01 78 56 15 72 • Open Tues-Sat 11am-7:30pm • www.bonbonsaupalais.fr



Le Boulanger du Monge

One hundred percent organic bread baked in plain sight in the original location on the Rue Monge, this bakery has spread to several other locations and now includes Les Escargots, rolled up pastries studded with dried fruit and fruit tarts with the best fruits from each season. The bread is highly regarded in Paris, so much that it is served at fine dining establishments such as Le Grand Véfour.

www.leboulangerdemonge.com

Several locations:

[53 rue Montorgueil 75002](#) • M° Etienne Marcel or Sentier • Tel 01 42 33 31 05 • Open 7am-9pm except Mon

[48 rue de Clef 75005](#) • M° Censier Daubenton • Tel 01 47 07 28 19 • Open 7am-8pm except Thurs

[123 rue Monge 75005](#) • M° Maubert-Mutualite • Tel 01 43 37 54 20 • Open Tues-Sun 7-8:30pm



Le Cacaotier

When the chocolates of Hubert Masse won the Grand Prix de Chocolat by the City of Paris in 2008, everyone took notice. And indeed, it's hard to argue with chocolate filled with passion fruit and ginger ganache, Sicilian pistachio paste, or noisette (hazelnut) nougatine. Macarons also available.

[44 rue de Vemeuil 75007](#) • M° Rue du Bac • Tel 01 49 27 92 43 • Open Tues-Sat 10:30am-2pm and 3pm-7:15pm • www.lecacaotier.com



Le Canelé de Bordeaux Lemoine

Visitors in search of the true Canelé de Bordeaux will find it here as well as molds for making these little treats should you decide to try them at home. Connoisseurs of these little crusty domes with eggy centers prefer their canelé bien cuit, or “well cooked” on the outside. Don't be put off overly dark exteriors – those are my preferences. Jam-lovers should pick up a jar of Les Confitures de Raphaël made in small batches, which is excellent.

[64 rue Saint Dominique 75007](#) • M° Invalides • Tel 01 45 51 38 14 • Open Daily 8:30am-8pm • www.lemoine-canele.com



Le Furet Tanrade

At this off-beat address, at Le Furet Tanrade chef Alain Furet produces irregular, yet delicious croissants every morning, smooth chocolate éclairs, and a curious selection of chocolates, which include coin sized Florentines, Orangettes (chocolate dipped candied orange peel) and Chocochanvre, an unusual hemp-flavored chocolate which you might want to consume before hitting the airline security gate.

[63 rue de Chabrol 75010](#) • M° Poissonniere • Tel 01 47 70 48 34 • Open Mon-Sat 8am-8pm, Sun 9-7pm • www.lefuret-tanrade.com



Le Loir dans la Théière

In the heart of the Marais this busy tea salon does brisk business both at lunch and tea time. Most guests order the admittedly oversized lemon meringue tart, which I don't think I've ever been able to polish off in one sitting. Try not to be too put off by the scattered service. While it's a good place for lunch, if you want a bit more calm (or just dessert), come after 3pm.

[3 rue des Rosiers 75004](#) • *M^o Saint Paul* • Tel 01 42 72 90 61 • *Open Daily 10am-8pm*



Le Moulin de la Vierge

This four-store chain of bakeries makes wood-fired breads, but I'm passionate about their Palmier, a large caramelized puff pastry cookie that's too good to share. They also have lovely caramelized fruit tarts which change seasonally, Chouquettes (sugar-crusted pastry puffs), and a special section of "bio" (organic) hearth breads.

www.lemoulindeLavierge.com

Several locations:

[64 rue St Dominique 75007](#) • M° La Tour Maubourg • Tel 01 47 05 98 50 • Open Wed-Mon 7:30-8:30pm

[105 rue Vercingétorix 75014](#) • M° Pernety • Tel 01 45 43 09 84 • Open Mon-Sat 7:30-8pm

[166 avenue de Suffren 75015](#) • M° Sèvres Lecourbe • Tel 01 47 83 45 55 • Open Fri-Wed 7:30-8pm

[6 rue de Lévis 75017](#) • M° Malesherbes • Tel 01 43 87 42 42 • Open Thurs-Tues 7:30-8pm





Le Moulin de Rosa

Just steps from the Place des Vosges, this lively bakery is popular with locals who stop by for their daily bread, which might include a slab of giant Pain de Gault. The superb tarte au citron is tangy and lemony, perched on a base of buttery pâte sucrée, and the Chocolate-Pistachio Flan melds two favorite flavors. The Amandine is a good rendition of the French classic almond paste tart.

[32 rue du Turenne 75003](#) • M° Chemin Vert • Tel 01 42 78 07 31 • Open Tues-Sat 7am-8pm



Le Stube

You may or may not feel like eating an authentic currywurst (I sometimes do) in Paris but if you're looking for authentic German and Austrian pastries such as Black Forest cake, Sachertorte, Palatinat (fromage blanc tart) and sweet and savory strudels, you'll find them in this über-friendly "snack" shop.

[31 rue Richelieu 75001](#) • M° Palais Royal • Tel 01 42 60 09 85 • Open Mon 10am-3:30pm, Tues-Sat 10am-9pm • www.lestube.fr





Le Valentin

Pastry chef Bruno Collard whips up Sablé Grevin, a square cookie with nougatine and nuts, Gourmandise Noir (chocolate-coated corn flakes), and a Soufflé of fromage blanc, a French-inspired cheesecake. Patrons who sit in the tea salon can enjoy these, as well as Kugelhof and puff pastry raspberry tartlets, while enjoying the historic Passage Jouffroy.

[30-32 Passage Jouffroy 75009](#) • M° Grands Boulevards • Tel 01 47 70 88 50 • Open Daily 8am-7pm • www.le-valentin.fr





SABLE NATURE

Emporté	1 € 70
Sur Place	2 € 60

Legay Choc

A few of the treats are adults-only, like Zizi Croc, an anatomical edible, but there's also bronzed cheesecakes, pistachio-raspberry tarts, Kouign Aman, Flan chocolat and small "energetique" baguettes packed with whole grains, raisins, nuts and rye.

[45 rue Ste Croix de la Bretonnerie 75004](#) • M° Hôtel de Ville • Tel 01 48 87 56 88 • Open Wed-Mon 8am-8pm • www.legaychoc.fr



Legrand Filles et Fils

Anchoring the corner of the Galerie Vivienne this upscale wine bar has an outstanding selection of candies and confections from across France. The friendly and knowledgeable staff stocks barley sugar candies, Nicettes (natural caramels), Weiss and Bonnat chocolate bars, Pain d'épices (spice bread) and liqueurs and absinthe, in case you need something to help wash it all down.

[1 rue de la Banque 75002](#) • M° Bourse • Tel 01 42 60 07 12 • Open Mon 11am-7pm, Tues-Fri 10am-7:30pm, Sat 10am-7pm • [caves-legrand.com](#)



Lenôtre

Lenôtre has expanded from the days when Gaston Lenôtre was at the helm into an international operation, however each pastry is still handmade in their workshops daily. At the upscale boutiques, the line-up changes seasonally, but you'll find gâteaux Opéra, and pear Charlotte, as well as boxed chocolates and macarons, which are some of the best in Paris.

[Pavillon Elysée 10 avenue des Champs Elysées 75008](#) • M° Champs Elysées-Clemenceau • Tel 01 42 65 85 10 • Open Mon-Sat 9am-9pm, Sun 9am-2pm • www.lenotre.fr



Les Bonbons

This tiny sliver of shop uses every space wisely, packing in marshmallow, chocolates and beloved French sweets. Sweet and sour gumdrops, pastilles made from Lourdes holy water, guimauve (marshmallows) infused with poppy, anise and violet are packed in jars, and liquorice-lovers will appreciate the selection. I love Cassisines, gummy candies filled with liquid cassis (black currant liquor).

[6 rue Brea 75006](#) • M° Vavin • Tel 01 43 26 21 15 • Open Tues-Sat 10:30am-1:30pm and 2:30pm-7:30pm





Les Petites Chocolatières

This cheerful boutique has a taste of everything, for every chocolate taste. Crème de Salidou (dulce de leche) is available in jars, Calissons (almond paste lozenges) from Provence, and chocolate-covered sour cherries (avec noyau! - it warns, "with pits") and tablets of chocolate studded with mint, or candied flowers like violets and rose petals.

www.lespetiteschocolatieres.com

Several locations:

[20 rue Cler 75007](#) • M° Notre Dame de Lorette • Tel 01 47 05 59 30 • Open Tues-Sat 10:30am-1:45pm and 3:15pm-7:30, Mon 3:15pm-7:30pm

[37 rue des Martyrs 75009](#) • M° Notre Dame de Lorette • Tel 01 48 74 30 66 • Open Tues-Sat 10:30am-1:30pm and 3pm-7:30, Mon 4pm-7:30pm, Sun 11am-1:30pm





Levasseur Chocolaterie

A very feminine Rococo atmosphere for the first Paris boutique of Levasseur, a family-run chocolate company from the Poitou region of France. Pretty little boxes and tins house candies, ganaches and the fabulous coffee Mojette gianduja in a dark chocolate shell.

[2 rue des Petits Carreaux 75002](#) • M° Sentier • Tel 01 45 08 92 68 • Open NA



L'Oisivithé

In the charming village of Butte Chaumont, this homey tea room and café is notable for their dreamy hot chocolate. To go alongside, there are scones, pound cakes, a Gâteau du jour, and ice cream. Knitters gather here, so you'll also find knitting accessories and hand-made creations for sale.

[10 rue de la Butte aux Cailles 75013](#) • M° Place d'Italie • Tel 01 53 80 31 33 • Open Tues-Thurs 12pm-7pm and Fri-Sun 12pm-8pm • [loisivethe.com](#)



Maiffret

This slick shop, founded in 1885, carries a nice selection of chocolate, including Griotte avec Noyau (sour cherry with pit), chocolate-dipped nougat, and Orangettes. Frozen pints of Berthillon ice cream are available, for those who can't get enough of the famed ice cream.

[97 rue Claude-Decaen 75012](#) • M° Dausmenil • Tel 01 43 43 88 61 • Open Tues-Fri 10:30am-1:30pm and 3pm-7pm, Sat 10:30am-7:30pm



Maison Collet

On the bustling rue Montorgueil, Collet has a nice, dense prune Flan (custard tart) although the fromage blanc “cheesecake” is best skipped. There are swanky desserts like Noisettine, a long oval of hazelnuts and chocolate, and almond paste is used creatively to make individual cakes in the shapes of figs and pigs. Tiny pointed Banettine baguettes are diminutive compared to the oversized baguettes, perhaps the longest in Paris.

[100 rue de Montorgueil 75002](#) • M° Sentier • Tel 01 45 08 00 06 • Open Mon-Fri 6:45am-8:45pm



Maison des Bonbons

Candies of all varieties from across France are mixed in this cluttered (but fun) housewares shop, including Anis de Flavigny (candied anise seeds), Provençal nougat, fruit jellies (pâte de fruit), dots from the Auvergne and bonbons of coquelicot (poppies).

[14 rue Mouton Duvernet 75014](#) • M^o Mouton-Duvernet • Tel 01 45 41 25 55 • Open Tues-Sat 11am-7:30pm



Mariage Frères

The most famous tea salon in Paris, this historic gem (opened in 1854) serves almond financiers and dainty Madelines flavored with tea from a roving cart that features an ever-changing selection cakes and tarts as lofty as the prices, including a tea-scented Tarte Tatin. Waiters rove through the French colonial-style tea room clad in starched linen suits, delivering pots of tea from the over 500 varieties to choose from. The most suitable beverage to sip while you pass an afternoon people watching. For a more tranquil experience, avoid hectic mealtimes and enjoy late afternoon tea with pastries instead.

www.mariagefreres.com

Several locations:

[Carrousel du Louvre 75001](#) • M^o Palais Royal • Tel 01 40 20 18 54 • Open Mon-Sat 10:30am-7:30pm

[30 rue du Bourg-Tibourg 75004](#) • M^o Hôtel de Ville or Saint-Paul • Tel 01 42 72 28 11 • Open Mon-Sat 10:30am-7:30pm

[13 rue des Grands Augustins 75006](#) • M^o Saint-Michel or Odéon • Tel 01 40 51 82 50 • Open Mon-Sat 10:30am-7:30pm



Martine Lambert

Using raw milk and cream from Normandy, Martine Lambert's ice creams use only the finest ingredients, which you can taste in every cup. You can't go wrong with any of the flavors, from Aveline (honey-almond) and menthe chocolat (fresh mint-chocolate) to a sorbet of fraises, made from Mara de Bois strawberries and framboise, raspberries from the Périgord.

[39 rue Cler 75007](#) • M° Ecole Militaire • Tel 01 45 51 25 30 • Open Mon-Thurs/Sun 10am-7:30pm, Fri-Sat 10am-12am • www.martine-lambert.com



Mary's

This quirky gelateria keeps unusual hours, but if you hit the shop when open, do try Mary's coffee gelato, which won awards in Milan. I like her Tiramisù, as well as Crème à l'ancienne, which the creamy taste of fresh cream. The sorbets are direct descendents of their fruits, which can range from melon to watermelon.

[3 rue Dupuis 75003](#) • M° Temple or République • Tel NA • Open NA





Masmoudi

Everything in this pastry shop was shipped from Tunisia, from the pastries to the ornate painted ceiling. Exquisite creations studded with pine nuts and stuffed with almond paste are arranged on large silver platters. The price depends on the intricacy, and for those on a diet, a “light” line features a dozen sugar-free pastries.

www.masmoudi.com

Several locations:

[64 Bvd Sébastopol 75003](#) • M° Etienne Marcel • Tel 01 83 94 86 73 • Open Mon-Thurs 10:30am-2pm and 3pm-7pm, Fri-Sat 10:30am-7:30pm

[106 blvd St Germain 75006](#) • M° Saint-Michel or Cluny-La Sorbonne • Tel 01 56 81 00 55 • Open Mon-Sat 10:30am-7:30pm



Max Poilane

The other half of the famed bread-making family, you'll find round rye loaves as well as La Miche, jumbo sourdough breads. The compact rye-raisin loaves are classics, as are the simple apple tarts encased in butter-rich puff pastry.

[87 rue Brancion 75015](#) • *M° Porte de Vanves* • *Tel 01 48 28 45 90* • *Open Mon-Sat 7:30am-8pm, Sun 8am-7pm* • www.max-poilane.fr



Mazet de Montargis

These pralined almonds are a specialty of Montargis in the Loiret following a process originally invented in 1636. Mazet follows the recipe which involves an extended roasting period, where the almonds are stirred in large copper vats until sugar-coated, then cooled until crisp and packed in ornate tins for sale. Other more modern specialties include Chokothés, pearls of candied ginger rolled in dark chocolate and Kaloudjas, caramelized almonds dipped in gianduja (milk chocolate-hazelnut paste), then enrobed in chocolate.

[116 avenue Victor Hugo 75016](#) • M^o Victo Hugo • Tel 01 44 05 18 08 • Open Mon-Fri 9:15am-12:15pm and 2:15pm-7:15pm, Sat 9:15am-7:15pm • www.mazetconfiseur.com



Meert

Slender waffles filled with sweet creams flavored with chicory, vanilla, or spices make delicate treats and are the specialty of this outpost from Northern France.

[16 rue Elzévir 75003](#) • M° Saint-Paul or Saint-Sebastien-Froissart • Tel 01 49 96 56 90 • Open Closed Monday and mid-day Sunday • www.meert.fr



Merce and the Muse

Handmade desserts, which range from carrot cake muffins and glazed poppy seed cakes to Rice Krispie Treats with dried cranberries, accompany an array of hot beverages in this New York inspired coffee shop.

[3 bis rue Dupuis 75003](#) • M° Temple or République • Tel 09 53 14 53 04 • Open Tues-Fri 10am-7pm, Sat 11am-7pm, Sun 11am-5:30pm • merceandthemuse.com





Michel Chaudun *

The charming Monsieur Chaudun delights customers with intricate chocolate sculptures (he's recreated everything from an electric drill to an Hermès handbag) as well as creamy squares of chocolate Pavés and Colomb, tiny disks of dark chocolate embedded with cocoa nibs. He surprises Parisians with chocolates filled with flavors such as sesame and peanut, ingredients not normally found in fine French chocolates such as these. Depending on availability, the shop offers miniature versions of his chocolates which he makes for his Japanese boutique.

[149 rue de l'Université 75007](https://www.michel-chaudun.jp) • M° Invalides or Pont d'Alma • Tel 01 47 53 74 40 • Open Mon 9:30am-6pm, Tues-Sat 9:15am-7pm • www.michel-chaudun.jp



Millet

A fixture of the neighborhood, Millet has been pleasing locals with their croissant aux amandes with a ribbon of baked almond paste glazed over the top. A sablé (butter cookie) glazed with citron icing and hefty Bostock makes a good afternoon goûter; it's a slab of leftover brioche baked with almond paste. House-made ice creams in the summer and beautiful jams.

[103 rue Saint-Dominique 75007](#) • M° La Tour Maubourg • Tel 09 61 46 26 89



Mister Ice

Fabien Foenix is the master of ice cream and his off-the-beaten-path laboratory churns out fantastic ice cream and frozen treats. Praliné ice cream is my favorite, and lovers of macarons (and ice cream) can combine their passion in his filled sandwich cookies. Other ice creams are made with fresh mint and chestnut-whisky. Sorbets range from mango to lemon-basil and fromage blanc. Ice cream cakes are available to go.

[6 rue Descombes 75017](#) • M° Porte de Champerret • Tel 01 42 67 76 24 • Open Tues-Mon 2pm-7pm, Sat 11am-1pm and 2:30pm-7:30pm
• www.glacier-foenix.com



Moisan

The ever expanding Moisan empire of organic bakeries now extends across Paris. Outstanding are their slender Aperitif breads, bite-sized baguettes encrusted with seeds and grains of crunchy sea salt. Tender Pain au Lait and brioche studded with chocolate chips as well as chocolate tresses entwined with ribbons of chocolate fill the shops.

www.painmoisan.fr

Several locations:

[2 rue de Bazeilles 75005](#) • M° Censier Daubenton • Tel 01 47 07 35 40 • Open Friday-Wed 6:30am-8:30 pm

[7 rue Bourdaloue 75009](#) • M° Notre-Dame-de-Lorette • Tel 01 48 74 04 55 • Open Mon-Sat 6:30am-8:30 pm

[6 boulevard Denain 75010](#) • M° Gare du Nord • Tel 01 53 16 34 21 • Open Mon-Sat 6:30am-8:30 pm

[5 place d'Aligre 75012](#) • M° Ledru Rollin • Tel 01 43 45 46 60 • Open Tues-Sun 6:30am-8:30 pm

[75 rue Lafontaine 75016](#) • M° Michel-Ange-Auteuil • Tel 01 40 50 04 43 • Open Tues-Sun 6:30am-8:30 pm





Monsieur Chocolat

Having earned "5 tablets" (top honors) by the esteemed Croquers de Chocolat club, Jean-Marc Rué and his wife Keiko Orihara pack their shop with chocolate sculptures (his specialty) as well as individual moelleux (soft) chocolate cakes and ultra-shiny tarte chocolat with a bit of fleur de sel, which you can pre-order. Wonderful handmade chocolate and tablets embedded with caramelized almonds or pistachios.

[102 rue de Cambronne 75015](#) • M^o Vaugirard or Volontaires • Tel 01 43 06 06 76 • Open Tues-Sat 10am-8pm, Sun 10am-2pm • www.monsieurchocolat.net



My Berry

Parisians have embraced the non-fat (0%) yogurt trend with My Berry offering just one flavor, but a range of toppings. In the 'healthy' category are fresh fruits and berries, but for those with a sweeter tooth, there's Tagada (strawberry marshmallows), Rose de Reims, colored pink by cochineal, a tint sometimes obtained from...gulp, insects !

[25 rue Vieille du Temple 75004](#) • M° Hôtel de Ville • Tel 01 42 74 54 48 • Open Mon-Sat 9am-6pm • www.myberry.eu



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de fruits, smoothies & more ...



Nicolsen

Worth a look if you're walking the rue Mouffetard, there's pints of Berthillon ice cream (in case you're feeling deprived) as well as my favorite French cookies, Croquantes with crisp almonds. Pâtes de fruits come in a variety of colors and flavors, including mango and mandarin, and there are chocolate-dipped almonds and pistachio paste rectangles enrobed in dark chocolate.

[112 rue Mouffetard 75005](#) • M^o Censier Daubenton • Tel 01 43 36 78 04 • Open Tues-Sat 10am-1:30pm and 2:30pm-7:30pm, Sun 9am-1:30pm



Onfroy

Ancient ovens were reportedly unearthed below this bakery dating back to 1628 and today the breads that come out of the shop are excellent. There are compact loaves of bread with flax seeds and sturdy baguettes, as well as larger loaves which they'll cut into more manageable hunks for customers. Parisians like the baguettes with two tips (quignons) on each end, meant to be ripped off and enjoyed on the walk home. The Gâteau Basque is the best of the tarts on offer.

[32 rue de Saintonge 75003](#) • M^o Filles du Calvaire • Tel 01 42 77 56 46 • Open Mon-Fri 8am-2:15pm and 3:15pm-8pm, Sat 8am-2:15pm



Pain de Sucre *

I'm crazy for Didier Mathray's spongy marshmallows (guimauves) piled in jars in the window. Flavors include whiskey, chicory, litchi and basil as well as chocolate-coconut, although it's hard to resist the ones sold like lollipops on sticks, dipped in chocolate. Small pastries like éclairs filled with hazelnut cream tempt, and the aptly-named Tentation features raspberries embedded in sweet pistachio frangipane. Summertime ice creams include fromage blanc made with goat milk, lemon verbena (verveine) and fresh mint.

[14 rue Rambuteau 75003](#) • M° Rambuteau • Tel 01 45 74 68 92 • Open Thurs-Mon 10am-8pm • www.patisseriepaindesucre.com



Pains et Gourmadises

Bread worth traveling for, like braided Brioche and oversized Levain (sourdough) breads, sold by the chunk. Lovely palmiers and Natas (Portuguese custard tartlets), as well as Coeur au Chocolat, a heart-shaped chocolate cake, and paper-thin Tarte aux Quetsches, made with Alsatian plums.

[239 rue Charenton 75012](#) • M^o Dugommier • Tel 01 43 07 62 70



Pascal le Glacier

This take-away only shop fortunately has single-serving containers so anyone can grab one of their wonderful ice creams or sorbets without committing to a larger pint. Chocolate is well-represented in a non-dairy sorbet as well as chocolate with candied orange or nougat, or Opéra, paired with coffee. Caramel is blended with ginger, fleur de sel (sea salt) or chicory, and sorbets span from orange sanguine (blood orange), to Fraises des bois (wild strawberry) to the more exotic, like pêche blanche (white peach) and Margarita.

[17 rue Bois-le-Vent 75016](#) • M° La Muette • Tel 01 45 27 61 84 • Open Tues-Sat 10:30am-7pm



Pâtisserie de l'Eglise

The sister bakery to Boulangerie 140, features refined gâteaux and pastries, including ice cream cakes like Farandole, layered with nougat and Omelette glacée caramel, with rum-raisins and salted caramel under a coating of toasted meringue. Le Caradou is a lovely tower of meringue filled with chocolate-caramel cream. Because of its location across from the church, holiday cakes tend to be spectacular.

[10 rue du Jourdain 75020](#) • M^o Jourdain • Tel 01 46 36 66 08 • Open Mon-Fri 9am-2pm and 3pm-7pm, Sat 9am-7:45pm, Sun 9am-6:30pm



Pâtisserie des Rêves

Philippe Conticini's space-age boutiques features a new wave Tarte Tatin, a dramatic swooping lemon meringue tart, and le Moka, light buttercream-filled cake infused with coffee, chocolate, and French sea salt. Well-caramelized Kouign Aman and enormous madeleines are good for snacking on the go.

www.lapatisseriedesreves.com

Several locations:

[93 rue du Bac 75007](#) • M° Rue du Bac • Tel 01 42 22 95 98 • Open Tues-Sat 10am-8:30pm, Sun 8am-2pm

[111 rue Longchamp 75016](#) • M° Rue de la Pompe or Victor Hugo • Tel 09 65 26 68 11 • Open Tues-Sun 8am-8pm



Pâtisserie Viennois

Fans of bitter hot chocolate will appreciate the unsweetened cups of brew in this student hangout. Austrian pastries include apple cinnamon strudel and poppy seed cake. There's a lofty (and very good) Citron Meringue tart.

[8 rue Ecole de Médecine 75006](#) • M° Odéon • Tel 01 43 26 60 48 • Closed weekends



Patrick Roger *

This young brilliant chocolatier wows all with intriguing flavors like lemongrass, oatmeal, Tonka beans and saffron. And I never leave without a few of his praline feuilleté chocolates (Arrogance), roasted nuts and bits of candied orange enrobed in chocolate (Allegory) and salted butter caramels (Jealousy), when available. Monsieur Roger was awarded the coveted MOF status in 2000 and has earned his reputation...and then some. The colorful domes are filled with caramel and fruit spirits and if you see them, Abeilles are filled with his honey are not to be missed. (Although they're not sold individually, only as part of an assortment or in specialty boxes.)

www.patrickroger.com

Several locations:

[108 blvd St Germain 75006](#) • M° Cluny-La Sorbonne or Odéon • Tel 01 43 29 38 42 • Open Daily 10:30am-7:30pm

[91 rue de Rennes 75006](#) • M° Rennes • Tel 01 45 44 66 13 • Open Mon-Sat 10:30am-7:30pm

[199 rue du Faubourg Saint Honoré 75008](#) • M° Ternes • Tel 01 45 61 11 46 • Open Mon-Sat 10:30am-7:30pm

[12 cité Berryer Village Royal 75008](#) • M° Madeleine • Tel 01 40 06 99 19 • Open Tues-Sat 10:30am-7:30pm

[45 ave Victor-Hugo 75016](#) • M° Victor Hugo or Charles de Gaulle-Etoile • Tel 01 45 01 66 71 • Open Mon-Sat 10:30am-7:30pm





Philippe Pascoët

Originally from Geneva, Monsieur Pascoët features an array of filled chocolates, from verveine (lemon verbena) to Thé jasmin (black tea). I love the chocolate-covered raisins in Sauternes and the foot-long ropes of guimauve (marshmallow) dipped in chocolate. The house specialty is Pavé Genevois, made of gianduja, a melange of hazelnuts and milk chocolate.

[52 rue Saint-Placide 75006](#) • *M° Saint-Placide* • *Tel 01 45 48 12 87* • *Open Mon 1pm-7pm, Tues-Fri 10:30am-7pm, Sat 10am-7pm* • www.philippe-pascoet.ch



Pierre Hermé *

Pierre Hermé resurrected the art of pastry in France and his astonishing boutiques are filled with seasonally changing flavors of overstuffed macarons, which may include white truffle or olive oil, but always stocked with Ispahan, a delicate balance of litchi, rose, and raspberry. The double high puff pastries are impressive and called 2000 Feuilles, a double-decker challenge to the standard 1000 layers in a normal millefeuille; the towering milk chocolate cherry cake includes its own custom made box, for those who can afford it. Alsatian jam-maker Christine Ferber creates an array flavors just for Chef Hermé. The Korova cookies, buttery dark chocolate disks with bit of sea salt, make a superb snack.

www.pierreherme.com

Several locations:

[4 rue Cambon 75001](#) • M° Concorde or Tuileries • Tel 01 43 54 47 77 • Open Mon-Thurs 10am-7pm, Fri-Sat 10am-7:30pm

[72 rue Bonaparte 75006](#) • M° Saint-Sulpice • Tel 01 43 54 47 77 • Open Daily 10am-7pm, Sat until 7:30pm

[39 rue de l'Opéra 75009](#) • M° Opéra • Tel 01 43 54 47 77 • Open Daily 10am-7pm, Sat until 7:30pm

[185 rue de Vaugirard 75015](#) • M° Pasteur • Tel 01 47 83 89 96 • Open Mon-Wed 10am-7pm, Thurs-Sat 10am-7:30pm, Sun 10am-6pm

[58 avenue Paul Doumer 75016](#) • M° LaMuette • Tel 01 43 54 47 77 • Open Mon 1pm-7pm, Tues-Thurs 10am-7pm, Fri-Sat 10am-7:30pm, Sun 11am-6pm



Pierre Marcolini

This Belgian chocolatier impresses Parisians with single origin chocolates, but I make a beeline for the chocolate covered marshmallows as well as the boxes of thin, crisp, caramelized almonds swathed in chocolate. Les Coeurs Framboises, heart shaped chocolates flavored with raspberry ganache, make good gifts for that special someone.

www.marcolini.be

Two locations:

[89 rue de Seine 75006](#) • M° Odéon • Tel 01 44 07 39 07 • Open Mon-Sat 10:30am-7:00pm, closed 1pm-2pm except Sat

[3 rue Scribe 75008](#) • M° Opéra • Tel 01 44 71 03 74 • Open Mon-Sat 10am-7pm, Thurs 10am-8pm



Poilane *

Founded in 1932, this bakery is unquestionably the most famous in the world, with hefty rounds of pain Poilane (sourdough bread) pulled out of the underground oven throughout the day. The taste of the singularly perfect apple tarts belies the simplicity of their presentation. Moist rye raisin rolls, and Punitions (simple butter cookies) are justifiably as famous as the breads. Although they now ship worldwide, savvy travelers pack a loaf to bring home.

www.poilane.fr

Several locations:

[38 rue Debelleyme 75003](#) • M° Temple • Tel 01 44 61 83 39 • Open Tue-Sun 7:15-8:15pm

[8 rue du Cherche Midi 75006](#) • M° Sèvres-Babylone • Tel 01 45 48 42 59 • Open Mon-Sat 7:15-8:15pm

[49 boulevard de la Grenelle 75015](#) • M° Dupleix • Tel 01 45 79 11 49 • Open Tues-Sun 7:15-8:15pm





Pozzetto *

The flavors of Northern Italy in one creamy scoop such as hazelnut, gianduja, and Sicilian pistachio as well as sorbets like fig and melon, which change seasonally. Served correctly, from a Pozzetto (the deep well the gelato is stored in, to control the temperature), this cult favorite is where I go during the sweltering summers. The friendly staff offers tastes, and if you want to be authentic, be sure to order at least two flavors; Italians like to mix a few and never order just one. Con panna (whipped cream) is a classic accompaniment and if you know what's good for you, when they ask if you want it, say yes.

[39 rue du Roi de Sicile 75004](#) • M° Hôtel de Ville or Saint Paul • Tel 01 42 77 08 64 • Open Sun-Thur noon-11pm, Fri-Sat 11:30am-12:30am • www.pozzetto.biz



Pralus

Francois Pralus is a bean-to-bar chocolate maker creating tablets of chocolate from Caracas, Cuba, and Ghana. The chocolates are sold in 'pyramids' combining several bars, which allow you to sample a selection from the tropics or organically grown chocolates. I find his Praluline bread strangely addictive; its rose-colored almonds studded in sweet-yeasted dough is delicious.

[35 rue Rambuteau 75003](#) • M° Rambuteau • Tel 01 48 04 05 05 • Open Tues-Sat 10am-7:30pm, Sun 10am-7pm • www.chocolats-pralus.com





Produits des Monastères

Fascinating collection of confections and candies curated from across France, produced in monasteries. There are Épeaute (spelt) biscuits from Brittany, Chartreuse liquor produced by monks in the Alps, and traditional chocolates and pâtes de fruits. I'm always intrigued by the unusual flavors of jams, which range from watermelon, pumpkin, to quince-caramel, Greengage plum, and red peach (pêche de vigne)-wild blackberry.

[10 rue des Barres 75004](#) • M^o Hôtel de Ville or Pont Marie • Tel 01 48 04 98 98 • Open Mon-Fri 9:30am-12pm and 2pm-7pm, Sat 10am-12pm and 2pm-6pm, Sun for 30 minutes after mass.



Puerto Cacao

Socially responsible chocolate is used to make Mendiants, chocolate disks studded with nuts and dried fruits. There are tablets of dark chocolate from Ecuador, Ghana, and Peru. Shops have hot chocolate tasting salons with assorted flavorings to spice up your cup.

www.puerto-cacao.fr

Several locations:

[2 rue Théophile Roussel 75012](#) • M° Ledru Rollin • Tel 01 43 47 58 60 • Open Mon-Fri 10am-7:30pm, Sat-Sun 9:30-7pm

[53 rue de Tocqueville 75017](#) • M° Malesherbes • Tel 01 42 67 28 51 • Open Tues-Fri 10:30am-7pm, Sat 11am-7pm, Sun 10:30-6pm



Puyricard

The specialty of Puyricard are Calisson, a Provencal lozenge made of almond paste bound with candied orange and melon, topped with royal icing. Chocolates, candied chestnuts, and chocolate-enrobed almonds are also available, as well as guimauve (marshmallows) and marron glacés (candied chestnuts).

[106 rue du Cherche Midi 75006](https://www.puyricard.fr) • M^o Duroc or Vaneau • Tel 01 42 84 20 25 • Open Tues-Sat 10am-7pm • www.puyricard.fr



Raimo

Founded in 1947, this ice cream shop and salon is particularly lively in the summer due to ice creams and sorbets made from seasonal fruits, which include scoops of strawberry, pêche de vigne (red peach), or muscat grape, all made on the premises. The caramel ice cream is particularly good. There's a take-away window or you can linger in the shop, spooning up Pêche Melba, Café Liégeois made with coffee ice cream and whipped cream, or even le Banana Split!

[59-61 blvd de Reuilly 75012](#) • M° Daumesnil • Tel 01 43 43 70 17 • Open Tues-Sun 10:30am-7pm (tearoom open Fri-Sat until 11pm) • www.raimo.fr



Régis

Freshly caramelized nuts, made the old fashioned way at the workshop just a block from the shop by confectioner Jean-Marie Caillet, get ground into praline to fill chocolate "mushrooms" and chewy meringue-based nougat. The praline-filled chocolates are the specialty here, including the Feuilleté Café, ground with coffee beans, and the Bagatelle, with caramelized puffed rice.

[89 rue de Passy 75016](#) • M° Passy or La Muette • Tel 01 45 27 70 00 • Open Mon 1:30pm-7pm, Tues-Fri 10:15am-7:15pm, Sat 10am-7:30pm, Sun 10:30am-1:30pm • www.regis-chocolaterie.com



Rêves de Pains

Just off the busy place de la République, this bakery has a convenient take-away sidewalk kiosk for Chouquettes and bags of deep-fried beignets dusted with powdered sugar. The breads are very good, but the pastries won't knock anyone's socks off.

[180 rue du Temple 75003](#) • *M° République* • Tel 01 42 72 19 81 • Open Mon-Sat 6am-8:30pm



BUGNES

1,80 €

le paquet de 8

ou

0,30 € pièce

CHOUQU

2 €

le paquet

ou

Richart

The bite-sized chocolates of Richart are noted for their concentrated, intense flavors, which include a fruity pineapple, spicy clove, and exotic ylang-ylang. Sold in boxes by type, some herbal, and others fruity, each collection offer a melange of various complimentary tastes. When available, the larger squares of Coulis de Caramel au Beurre Salé filled with oozing salty caramel are not to be missed.

[258 blvd Saint-Germain 75006](#) • M^o Solférino • Tel 01 43 06 06 76 • Open Daily 10am-7pm • www.chocolats-richart.com



Rollet Pradier

Adjacent to the National Assembly and the offices of Vogue, well-heeled patrons come by for classic Parisian pastries, such as Le Bourgogne, a kirsch-soaked cake with hazelnut praline and Blanc-Manger, an almond milk Bavarian.

www.rolletpradier.fr

Several locations:

[*6 rue de Bourgogne 75007*](#) • *M° Assemble Nationale* • *Tel 01 45 51 78 36* • *Open Mon-Fri 8am-8pm*

[*200 blvd Saint Germain 75007*](#) • *M° Saint-Germain-des-Pres* • *Tel 01 45 44 88 97* • *Open Mon-Sat 10am-7:30pm*

[*32 rue de Bourgogne 75007*](#) • *M° Solférino* • *Tel 01 45 55 57 00* • *Open Mon-Sat 7am-7:30pm*



Rose Bakery

The British invasion of Paris began with Rose Bakery, with scones, fruitcakes and a less-sweet carrot cake crowned with cream cheese frosting. The bakeries have seating and offer warm custardy quiches for lunch patrons. **Several locations:**

[30 rue Debelleye 75003](#) • M° Filles du Calvaire • Tel 01 49 96 54 01 • Open Tues-Sun 9am-5:30pm

[46 rue des Martyrs 75009](#) • M° Notre-Dame-de-Lorette • Tel 01 42 82 12 80 • Open Tues-Sun 9am-5:30pm



Sacha Finkelsztajn

Eastern European pastries such as dense cheesecake (Vatrouchka) flavored with lemon or cinnamon (or there's a light version, too) and strudels and poppy seed cakes fill the shelves of this Marais classic Jewish bakery. Equally interesting are the bagels, which bear little resemblance to their American counterparts. Sandwiches are available on their pletzel bread.

[27 rue Rosiers 75004](#) • M° Saint-Paul • Tel 01 42 72 78 91 • Open Wed-Mon 10am-7pm • finkelsztajn.com



Sadaharu Aoki *

Trained in Japan and in France, Aoki's pastries successfully combine the sensibilities of both cultures. His puff pastry Napoléon is considered the best in Paris (even by other French pâtissiers!) and green tea gets used as a base for éclair and gâteau Opéra fillings, as well as in tiny financiers dotted with black sesame seeds. Yuzu replaces lemon in a revised version of the classic Lemon Tart and macarons come in Japanese flavors, too, such as salted plum (ume) and sesame.

www.sadaharuaki.com

Several locations:

[56 blvd Port Royal 75005](#) • M° Gobelins • Tel 01 45 35 36 80 • Open Tues-Sat 10am-7pm, Sunday 10am-6pm

[35 rue Vaugirard 75006](#) • M° Rennes • Tel 01 45 44 48 90 • Open Tues-Sat 11am-7pm, Sun 10am-6pm

[25 rue Pérignon 75015](#) • M° Ségur • Tel 01 43 06 02 71 • Open Mon-Sat 11am-7pm



Schmid Traiteur

Just across from the Gare de l'Est, anyone looking for a taste of Eastern France should stop in here. Alsatian specialties range from salt-crusted pretzels to crowns of Kouglof, both sweet and savory. There's also regional eau-de-vies (fruit distillations) as well as traditional spice cookies and spreads.

[76 boulevard Strasbourg 75010](#) • M° Gare de l'Est • Tel 01 46 07 89 74 • Open Mon-Fri 9-8pm, Sat 8:30-7:45pm • www.schmidtraiteur.com



Secco

Taking over a well-respected pastry shop (from celebrated boulanger Jean-Luc Poujarin) wasn't easy, but Secco still turns out fantastic almond-rich financiers and small breads filled with toasted nuts and dried fruits. The rustic Olive Fougasse is good, as is the hearty Mini-flûte of 7 grains (cereals). Of interest is the Petite Nonette, a swirl of puff pastry with olive oil and Breton sea salt.

Several locations:

[6 rue de Bourgogne 75007](#) • M° Solférino or Varennes • Tel 01 45 55 57 00 • Open Mon-Sat 7-7:30pm

[20 rue Jean Nicot 75007](#) • M° La Tour Maubourg • Tel 01 43 17 35 20 • Open Tues-Sat 8:00am-8:30pm



Servant

Servant has been offering chocolate and confections for nearly a hundred years, and finally opened a Left Bank boutique. Berlingots (hard candies) and marshmallows displayed in big jars tempt, as well as the bowls of chocolate-dipped Florentines, nutty Mendiants, candied citrus peels, and anise candies from Flavigny made by nuns.

[5 rue de Sèvres 75006](#) • M° Saint Sulpice • Tel 01 45 48 83 60 • Open Mon 2am-7:30pm, Tues-Fri 11am-7:30pm, Sat 10am-7:30pm • www.chocolaterie-servant.com



SIP

A Left Bank café noted for house-made ice cream (from Bac à Glaces, which has the same owner), but also pastries like raspberry tarts. Try their silky hot chocolate. If you catch them right, they'll add a swirl of hazelnut praline to your cup. Great spot for people watching.

[49 boulevard Raspail 75007](#) • M° Rue du Bac • Tel 01 45 48 87 17 • Open Daily 8am-8pm



Stroher

This shop was originally opened by Nicolas Stohrer, pastry chef to Louis XV in 1730 who invented the Baba au Rhum, which is still sold here (and is still very good.) The ornate ceiling presides over the showcase of Religieuses and the house specialty: Puits d'Amour, a caramelized custard-filled tart. Around Christmas, stop in for a bag of Etoiles de Cannelle, spicy Swiss star shaped cookies, a personal favorite.

[51 rue Montorgueil 75002](#) • M° Sentier or Etienne Marcel • Tel 01 42 33 38 20 • Open Daily 7:30am-8:30pm • www.stohrer.fr



Sucrecacao

You'll be happy you took the trip to place Gambetta when you walk in and see the sweets that await. Caramels maison (housemade) and marshmallows along with small and large cakes. The buttery Madeleines are delicious and although I haven't had the occasion to buy a whole ice cream cake, they're crafted into fun shapes, like ladybugs. But individual portions of their ice cream can be scooped in cones in the summer, in flavors such as apricot, mandarin and mint.

[89 ave Gambetta 75020](#) • M° Gambetta • Tel 01-46-36-87-11 • Open Tues-Sat 9am-7:30pm, Sun 9am-6:30pm • www.sucrecacao.com



Sugarplum Cake Shop

If you're looking for a dose of Americana, Sugarplum is your place. Multi-layered carrot cake with cream cheese frosting (it's excellent), pecan bars, pistachio-chocolate cupcakes, chewy date squares, and yes, Rice Krispie treats, go well with pitchers of icy lemonade. Free refills on coffee by the cheery staff and decorated cakes for weddings and birthdays are a specialty of this talented team.

[68 rue du Cardinal Lemoine 75005](#) • M° Cardinal Lemoine • Tel 01 46 34 07 43 • Open Tues-Sat 9am-7pm, Sun 10am-5pm • www.sugarplumcakeshop.com



Synie's

One of the places in Paris to indulge in "Le Cupcake" with a French touch, using lavender, dulce de leche, and rosewater. Personalized American-style birthday cakes available, too.

[23 rue de l'Abbé Grégoire 75006](#) • *M^o Saint-Placide or Sèvres Babylone* • *Tel 01 45 44 54 23* • *Open Tues-Sat 11am-8pm* • www.syniescupcakes.com



Tétrel

Packed to the rafters with everything, the vintage candy shop has a wide range of goodies such as chestnut cream, Bergamots (citrus candies), Speculoos (spice cookies), marshmallows, Nonettes (jam-filled spice cakes) and Anis de Flavigny (candied anise seeds.) The staff can be less-than-accommodating (no photos, please!) but the selection is impressive all the same.

[44 rue des Petits Champs 75002](#) • M° Pyramides • Tel 01 42 96 59 58 • Open Mon-Sat 9am-8pm



Tholoniat

The various-sized tarts are made with salted butter cookie bases (pâte Breton) and come filled with seasonal fruits, lemon curd, caramelized apple or chocolate. Locals stop in for morning pastries or a slice of homemade nougat, cut right from the slab in the shop. A frozen Semifreddo is the specialty of pastry chef Pascal Guerreau.

[47 rue Chateau d'Eau 75010](#) • M° Chateau d'Eau • Tel 01 42 39 93 12 • Open Mon-Fri 9am-1:30pm and 2:30pm-8pm, Sat 9am-8pm, Sun 9am-1pm



Toraya

Founded in Japan in the 1600s, this Parisian outpost is popular with chic shoppers from the nearby Place de la Madeleine and those looking for traditional Japanese pastries and Wagashi. The pastries change by season but there's Yokan jellies (green tea and fig) and Daifuku, dusted with roasted soy flour.

[10 rue St-Florentin 75001](#) • M° Concorde • Tel 01 42 60 13 00 • Open Mon-Sat 10:30am-7pm • www.toraya-group.co.jp



Tutti Sensi

If you find yourself needing a respite from the packed crowds at Montmartre, you could do worse than a cup of gelato from Tutti Sensi. The gelati are lined up in stainless bins, which include hazelnut, Amarena (candied sour cherry), cassis (black currant), yogurt, as well as Nestlé Crunch and Toblerone.

[14 rue Norvins 75018](#) • M° Abbesses • Tel 01 42 23 91 58 • Open Mon-Sun 10am-12am



Un Dimanche à Paris

This block-long concept store is dedicated to all things chocolate. A restaurant and cocktail bar upstairs featuring chocolate cocktails shares space below with a shop offering spreads (try the one with caramelized goat butter and sarrasin, or buckwheat), macarons, and scores of dipped chocolates. For those wishing to linger over hot chocolate in the tea salon, bite-sized chocolate éclairs, pistachio-filled pastry choux puffs and chocolate fondants (melting chocolate cakes) make fine accompaniments.

[4-6-8 Cour du Commerce Saint André 75006](#) • M° Mabillon • Tel 01 56 81 18 18 • Open Mon-Sat 10am-8pm, Sun 10am-7pm • www.un-dimanche-a-paris.com



Vandermeersch

Well worth the trip to the edge of Paris, especially on weekends when Stéphane Vandermeersch bakes the best Kouglhof anywhere. Soaked in a light syrup scented with orange flower water, get there early as these tall yeasted cakes sell out by the afternoon. There's a post-Christmas rush for his Galette de Rois (almond-filled puff pastry), which has won many awards as the best in the city.

[278 avenue Daumesnil 75012](#) • M° Porte Dorée • Tel 01 43 47 21 66 • Open Wed-Sun 7am-8pm



Via Chocolat

A world tour of chocolates, with an accent on ecology and sustainability. Aside from French classics like Pralus and Bonnat, there's over a dozen pâtes à tartiner (spreads), raw chocolate bars, and chocolate bars studded with wild thyme, turmeric and flower petals. Hot chocolate available with Peruvian fruit essences and the shop holds regular chocolate tarot readings and ateliers.

[5 rue Jean-Baptiste-Pigalle 75009](#) • M° Trinite d'Estienne d'Orves • Tel 01 45 26 12 73 • Open Tues-Fri 1pm-7:30pm, Sat 10:30am-8pm • www.viachocolat.com



VIA
CHOCOLAT



Victor 1920 aka Legay Choc

A few of the treats are adults-only, like Zizi Croc, an anatomical edible, but there's also bronzed cheesecakes, pistachio-raspberry tarts, Kouign Aman, Flan chocolat and small "energetique" baguettes packed with whole grains, raisins, nuts and rye.

[33 rue Rambuteau 75004](#) • M° Rambuteau • Tel 01 48 87 56 88 • Open Wed-Mon 7am-8pm • www.legaychoc.fr



Weiss

The Paris branch of the French chocolate-maker offers chocolates and tablets, made from their bean-to-bar chocolates with various percentages of cacao. For the undecided, they have assortments all ready to go and white chocolate fans will enjoy the little bars (Napolitains) filled with the crackle of vanilla seeds. (Sometimes you have to ask for them.) But they're happy to make you a ballotin of chocolates from their selection, or chocolate-dipped *Langue de chat* cookies or *Nougacao*, embedded with crunchy bits of nougat from Montélimar. The chocolate bars with cocoa nibs (*éclats de fèves*) are excellent.

[62 rue de Seine 75006](#) • M^o Mabillon • Tel 01 43 29 42 17 • Open Mon 2pm-8pm, Tues-Sat 10am-8pm, Sun 10am-1pm • www.chocolat-weiss.fr



Yamazaki

At this pâtisserie and tea salon, the accent is on Japanese flavors, as evident by the green tea cream puffs and macarons flavored with yuzu and sesame. More elaborate desserts include Yuzu, a cake of citrus, chocolate biscuit and milk chocolate cream, and Caramélio, sea salt pastry filled with caramel cream and crisp almond nougat.

[6 Chaussée Muette 75016](#) • M^o La Muette • Tel 01 40 50 19 19 • www.yamazakipan.co.jp



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75011

A la Petite Fabrique

Amorino

Andraud

Demoulin Chocolatier

Diamande

La Bague de Kenza (two locations)

L'Autre Boulange

75012

Bazin

Blé Sucré

Goût, Thé et Chocolat

La Cure Gourmande

L'Autre Boulange

Maiffret

Moisan

Pains et Gourmadises

Puerto Cacao

Raimo

Vandermeersch

75013

Gerard Mulot

Laurent Duchêne

L'Oisivithé

75014

Chloe Chocolate

ChocoLATTITUDES

Confiserie du Maine

Le Moulin de la Vierge

Maison des Bonbons

75015

Aux Merveilleux de Fred

Dalloyau

Des Gateaux et du Pain

Hors des Sentier Battus

Laurent Duchêne

Le Moulin de la Vierge

Max Poilane

Monsieur Chocolat

Pierre Hermé

Poïlane

Sadaharu Aoki

75016

A la Flûte Enchantée

Au Grain de Blé

Aux Merveilleux de Fred

Béchu

Boissier

Boulangerie Malineau

Carette

Chapon

Comptoir de Cacao

Côte de France

Desgranges

La Maison du Chocolat

La Marquisane

Mazet de Montargis

Moisan

Pascal le Glacier

Pâtisserie des Rêves

Patrick Roger

Pierre Hermé

Régis

Yamazaki

75017

Acide Macaron

Arnaud Delmontel

Chocolaterie Charpentier

Côte de France

La Boulangerie par Véronique Maclerc

Le Moulin de la Vierge

Mister Ice

Puerto Cacao

75018

Arnaud Delmontel

Arnaud Larher (two locations)

Berko Montmartre

Christophe Roussel

Coquelicot

Gontran Cherrier

Grenier à Pain

Jeff de Bruges

La Cure Gourmande

Tutti Sensi

75019

La Boulangerie par Véronique Maclerc

75020

Boulangerie 140

L’Artisan Chocolatier

Pâtisserie de l’Eglise

Sucrecacao

Categories: Ice Cream & Gelato

Some of these shops, designated with an asterisk, only serve ice cream in the summer.



A la Mère de Famille (multiple locations) *

Amorino (multiple locations)

Bac à Glaces

Berthillon

Carette (multiple locations) *

Charles Chocolatier *

Compagnie des Glaces

Delizifollie (multiple locations)

Demoulin Chocolatier *

Gelati d'Alberto (multiple locations)

Giovanni Gelateria

Grom Gelato

it Mylk (multiple locations)

Maiffret *

Martine Lambert

Mary's

Mister Ice

My Berry

Pain de Sucre *

Pascal le Glacier

Pozzetto

Raimo

SIP *

Sucrecacao *

Tutti Sensi

Categories: Hot Choc, Tea & Coffee

These are tearooms, cafés or other boutiques where you can sit down and enjoy a hot beverage. Most are table service only, others also have a boutique with hot drinks to go (marked with an asterisk).



- A Priori Thé
- Amorino (multiple locations, only some have seating) *
- Angelina *
- Bread & Roses (multiple locations) *
- Caféothèque de Paris *
- Carette (multiple locations) *
- Chapon *
- Chloe's
- ChocoLATTITUDES *
- Delizifollie (multiple locations)
- Fauchon *
- Hédiard *
- Henri Le Roux *
- Huré *
- Jacques Génin *
- Jean-Paul Hévin (multiple locations) *
- L'Ebouillante
- La Charlotte en l'Isle
- La Grand Epicérie *
- La Mosquée
- Ladurée (multiple locations) *
- Lafayette Gourmet *
- Le Loir dans la Théière
- Le Stube *
- Le Valentin *
- Lenôtre *
- L'Oisivithé
- Maison des Bonbons *
- Mariage Frères (multiple locations) *

Merce and the Muse

Pâtisserie des Rêves *

Puerto Cacao (multiple locations) *

Raimo

Sadaharu Aoki

Toraya

Un Dimanche à Paris

Yamakazi

Categories: Pastries & Bread

Although all of the shops listed in this guide serve sweets, these boutiques and boulangeries are particularly noted for their pastries, macarons, croissants, baguettes, or other baked goods.



- 134 RDT
- A la Flûte Enchantée
- A Priori Thé
- Acide Macaron
- Aki
- Angelina
- Arnaud Delmontel (multiple locations)
- Arnaud Larher (multiple locations)
- Au Grain de Blé
- Au Panetier
- Aurore et Capucine
- Aux Merveilleux de Fred (multiple locations)
- Baillardran
- Bazin
- BE Boulangépicer
- Béchu
- Berko Marais
- Berko Montmartre
- Blé Sucré
- Boulangerie 140
- Boulangerie Bruno Solques
- Boulangerie Malineau (multiple locations)
- Bread & Roses (multiple locations)
- Café Pouchkine
- Carette (multiple locations)
- Carl Marletti

- Carton
- Chez Manon
- Chloe's
- Chocolat de Neuville (multiple locations)
- Christophe Roussel (multiple locations)
- Comptoir de Cacao
- Coquelicot
- Dalloyau (multiple locations)
- Demoulin Chocolatier
- Des Gateaux et du Pain
- Desgranges
- Diamande
- Du Pain et des Idées
- Eric Kayser (multiple locations)
- Fauchon
- Florence Kahn
- Franck Kestener
- Georges Larnicol (multiple locations)
- Gerard Mulot (multiple locations)
- Gontran Cherrier
- Gosselin (multiple locations)
- Grenier à Pain
- Hédiard
- Hugo & Victor
- Huré
- Izraël
- Jacques Génin
- Jadis et Gourmande (multiple locations)
- Jean-Paul Hévin (multiple locations)
- Julien (multiple locations)
- Korcarz
- La Bague de Kenza (multiple locations)
- La Grand Epicerie
- La Mosquée
- La Petite Rose
- Ladurée (multiple locations)
- Lafayette Gourmet
- Laurent Duchêne (multiple locations)
- L'Autre Boulange
- Le Bistrot à Pains
- Le Boulanger du Monge (multiple locations)

Le Cacaotier

Le Canelé de Bordeaux Lemoine

Le Furet Tanrade

Le Moulin de la Vierge (multiple locations)

Le Moulin de Rosa

Le Stube

Le Valentin

Legay Choc

Lenôtre

L'Oisivithé

Maiffret

Maison Collet

Mariage Frères (multiple locations)

Masmoudi (multiple locations)

Max Poilane

Meert

Merce and the Muse

Millet

Moisan (multiple locations)

Onfroy

Pain de Sucre

Pains et Gourmadises

Pâtisserie de l'Eglise

Pâtisserie des Rêves

Pâtisserie des Rêves

Pâtisserie Viennois

Pierre Hermé (multiple locations)

Poillane (multiple locations)

Rêves de Pains

Rollet Pradier (multiple locations)

Rose Bakery (multiple locations)

Sacha Finkelsztajn

Sadaharu Aoki

Sadaharu Aoki (multiple locations)

Schmid Traiteur

Secco (multiple locations)

SIP

Stroher

Sucrecacao

Sugarplum Cake Shop

Synie's

Toraya

Un Dimanche à Paris

Vandermeersch

Victor 1920 aka Legay Choc

Yamazaki

Categories: Candy Shops

Shops with a particularly good selection of candies, caramels, and other delightful French bonbons.



Fauchon

Hédiard

Henri Le Roux

La Grand Epicerie

Lafayette Gourmet

A la Mère de Famille (multiple locations)

A l'Etoile d'Or

Andraud

Boissier

Confiserie du Maine

Confiserie Rivoli

Da Rosa

Debauxe et Gallais (multiple locations)

Epices Roellinger

Fouquet

G Detou

Georges Larnicol (multiple locations)

Girard

Goût, Thé et Chocolat

Hors des Sentier Battus

Izraël

Jacques Génin

Jadis et Gourmande (multiple locations)

Jeff de Bruges (multiple locations)

Käramell

La Bonbonnière Trinité (multiple locations)

La Cure Gourmande (multiple locations)

La Marquisane

- Le Bonbon au Palais
- Legrand Filles et Fils
- Les Bonbons
- Maiffret
- Mazet de Montargis
- Monsieur Chocolat
- Pain de Sucre
- Pierre Hermé
- Produits des Monastères
- Puyricard
- Servant
- Stroher
- Sucrécaao
- Tétrel
- Victor 1920 aka Legay Choc

Categories: Chocolate Boutiques

These shops specialize in individually hand-crafted works of chocolate art, bars of chocolate in different percentages and flavors, and chocolate-covered nuts and candies.



A la Mère de Famille (multiple locations)

A la Petite Fabrique

A l'Etoile d'Or

Andraud

Arnaud Larher

Au Chat Bleu

Benoit Chocolat

Blé Sucré

Boissier

Chapon (multiple locations)

Charles Chocolatier

Chloe Chocolate

Chocolat de Neuville (multiple locations)

Chocolaterie Charpentier

Chocolats Mococho

ChocoLATTITUDES

Christian Constant

Christophe Roussel Chocolate Bar (multiple locations)

Confiserie du Maine

Confiserie Rivoli

Côte de France (multiple locations)

Da Rosa

Dalloyau (multiple locations)

Debaue et Gallais (multiple locations)

Demoulin Chocolatier

Diamande

Epices Roellinger

Fauchon

Foucher

Fouquet (multiple locations)

Franck Kestener

G Detou

Galler (multiple locations)

Georges Larnicol (multiple locations)

Gerard Mulot (multiple locations)

Girard

Goût, Thé et Chocolat

Hédiard

Henri Le Roux

Hors des Sentier Battus

Hugo & Victor (multiple locations)

Jacques Génin

Jean-Charles Rochoux

Jean-Paul Hévin (multiple locations)

Jeff de Bruges (multiple locations)

Joséphine Vannier

L'Artisan Chocolatier

L'Atelier du Chocolat (multiple locations)

La Bonbonnière Trinité (multiple locations)

La Boulangerie par Véronique Mauclerc (multiple locations)

La Cure Gourmande (multiple locations)

La Grand Epicérie

La Maison du Chocolat (multiple locations)

La Marquisane

Ladurée (multiple locations)

Lafayette Gourmet

Le Cacaotier

Le Furet Tanrade

Le Stube

Legrand Filles et Fils

Lenôtre

Les Bonbons

Les Petites Chocolatières (multiple locations)

Maiffret

Mazet de Montargis

Michel Chaudun

Nicolsen

Patrick Roger (multiple locations)

Philippe Pascoët

Pierre Hermé (multiple locations)

Pierre Marcolini (multiple locations)

Pralus

Puerto Cacao (multiple locations)

Régis

Richart

Servant

Stroher

Un Dimanche à Paris

Via Chocolat

Weiss

GLOSSARY

A

Abricot: Apricot

Agrume: Citrus

Amande: Almond

Amandine: Containing almonds

Amer: Bitter

Ananas: Pineapple

B

Baba au rhum: Yeasted cake soaked with rum syrup

Baguette Ordinaire: Elongated loaf of bread containing only flour, yeast and salt

Baguette Tradition: Hand-formed baguette leavened with sourdough

Ballotin: Boxes of chocolate which come in 125g, 250g, 375g, 500g and larger sizes

Bavarois: Mousse stabilized with gelatin

Beignet: Deep-fried pastry.

Berlingot: Hard candy cut into irregular triangular shape

Beurre: Butter

Biologique: Organic, often shortened to “Bio”

Bonbon: Filled chocolate

Bostock: Slices of brioche smeared with almond paste and kirsch, then rebaked

Boulangerie: Bakery where bread is featured, along with pastries

Boule: Round

Brioche: Yeast bread enriched with butter and eggs

Brioche Mousseline: Richer version of brioche, often baked in swirled rounds

Bûche de Noël: Traditional Christmas roll cake decorated to resemble a log

Bugnes: Deep-fried, sugared pastries

C

Cabosse: Whole cocoa pod

Cacahuète: Peanut (or “arachide”)

Cacao Percentage: Quantity of cacao solids contained in chocolate

Café: Coffee

Café Crème: A large cup of coffee with steamed milk

Café Express: A short espresso

Café Noisette: A café express with a small pour of steamed milk

Café Gourmand: A selection of bite-sized desserts served with coffee

Callison d’Aix: Almond paste lozenges sweetened with candied orange and/or melon syrup

Canelé (or Cannelé): Egggy pastries from Bordeaux with caramelized exterior baked in fluted molds

Canneberge: Cranberry

Caramel Beurre Salé: Salted butter caramel

Carré: Square

Cassis: Black currant

Cerises: Sweet cherries

Chataigne: Chestnut

Chausson aux pommes: Puff pastry folded over apple filling, then baked

Chocolat 100%: Unsweetened chocolate

Chocolat amer: Dark or bittersweet chocolate

Chocolat au lait: Milk chocolate

Chocolat blanc: White chocolate

Chocolat chaud: Hot chocolate, served with or without whipped cream (chantilly)

Chocolat noir: Dark or bittersweet chocolate

Chocolatier: A person who makes chocolates

Citron: Lemon

Citron Vert: Lime

Clafoutis: Baked custard usually made with cherries. Sometimes served in tart shell

Confiseur: Person who makes candies

Confiserie: Shop that sells candies and chocolates

Confiture: Jam, or another conserve

Confiture de lait: Caramelized milk, or dulce de leche

Cocoa butter: Natural fat in cocoa bean

Cacao en poudre: Unsweetened cocoa powder

Crème anglais: Pouring custard, served as a sauce

Crème au beurre: Buttercream

Crème chantilly: Sweetened whipped cream

Crème d'amande: Almond cream made with eggs and sugar

Crème fouetté: Whipped cream

Crème fraîche: Cultured thickened cream

Crème pâtissière: Pastry cream, a custard thickened with starch

Croissant au beurre: Butter croissant

Croissant ordinaire: Croissant made with fat other than pure butter

Croquante: Crunchy

Crumble: Fruit dessert with streusel topping, fruit crisp

D

Dragée: Decorative sugar-coated almonds

E

Éclair: Elongated cream-puff dough filled with pastry cream and iced

Escargot: Swirled flat morning bun studded with raisins or other fruit

F

Far Breton: Dense custard with prunes

Feuilletée: Flaky puff pastry

Fève de cacao: Roasted cocoa nibs

Ficelle: Slender small-sized baguette

Figue: Fig

Flan: Dense custard tart

Fleur de oranger: Orange flower water

Fleur de sel: French sea salt

Florentine: Caramelized almond cookie with candied fruits, dipped in chocolate

Frais: Strawberries

Fraise de bois: Highly prized wild strawberry

Framboise: Raspberry

Frangipane: Almond filling made with almonds or almond paste

Frappé: Cold whipped drink or milkshake

Fruit confit: Candied fruit

Fruits rouges: Mixed berries

Fruits Secs: Mixture of nuts and/or dried fruits

G

Galette de rois: Frangipan-filled puff pastry tart, traditionally presented on January 6th (Epiphany)

Ganache: Mixture of chocolate and butter, used as a filling

Gelée: Jelly or jellied

Genoise: Butter-enriched sponge cake

Gianduja: Smooth blend of hazelnuts and milk chocolate.

Gingembre confit: Candied ginger

Glace: Ice cream

Glacier: Person or place that makes or serves ice cream

Grillé: Toasted

Griotte: Sour cherry

Groseille: Red currant

Groseille à maquereau: Gooseberry

Guimauve: Marshmallow

I

Infusion: Herbal tea

K

Kouglof: Alsation yeast cake (various spellings)

Kouign Amann: Breton cake made with layers of pastry, butter and sugar (various spelling)

L

Lait: Milk

Léger or Légère: Lightened or reduced-fat

Levain: Sourdough

M

Macaron: Cookie made with whipped egg whites, almonds and sugar

Macaron Gerbet: Small-sized Parisian macarons with filling

Madeleine: Shell-shaped buttery teacake with a traditional hump

Mangue: Mango

Marron Glacé: Candied chestnut, sold traditionally around Christmas

Marzipan: Sweet almond paste used for modeling

Meilleurs Ouvriers de France (MOF): Top honor bestowed upon French chefs and pastry chefs

Mendiant: Disk of pure chocolate embedded with dried fruits and nuts

Meringue: Sweetened whipped egg whites

Miel: Honey

Mignardises: Bite-sized delicacies

Millefeuille: Puff pastry

Mont blanc: Cake composed of chestnut paste topped with whipped cream

Mûre: Blackberry

Myrtille: Blueberry

N

Napoléan: Puff pastry layered with cream filling

Nature: Plain

Noisette: Hazelnut

Noix: Walnut (can also refer to a mixture of nuts)

Noix de cajou: Cashew

Noix de coco: Coconut

Noix de pecan: Pecan

Nougat: Chewy confection made with various combinations of nuts, honey, egg whites and dried fruits

O

Orange sanguine: Blood orange

Orangettes: Chocolate-dipped candied orange peel

Opéra: Flat cake layered with coffee buttercream, almond biscuit and chocolate

P

Pain aux amandes: Leftover croissants soaked with syrup and rebaked, stuffed with almond paste

Pain aux cereales: Grainy bread

Pain au chocolat: Yeasted puff pastry baked with bar of chocolate tucked inside

Pain au sucre: Milk bread topped with crunchy sugar

Pain de mie: Square white bread with spongy interior.

Pain d'épices: Dense spice bread

Palet Breton: Butter-rich cookies

Palet d'or : A flat, round ganache-filled dark chocolate topped with gold flecks

Palmier: Palm-shaped caramelized puff pastry cookieParis-Brest: Round cream-puff pastry filled with caramelized hazelnut cream

Part: Wedge or slice of cake or tart

Pâte d'amande: Almond paste

Pâte à choux: Cream-puff pastry

Pâte de fruit: Fruit jelly

Pâtissier: Person who makes pastries

Pâtisserie: Shop that sells pastries, and often bread

Pavé: Square or rectangle, meant to resemble “paving stone”

Pavot: Poppy seed

Pêche: Peach

Pêche de vigne: Red-fleshed peach

Pepites de chocolat: Chocolate chipsPetits Fours: Bite-sized delicies

Physalis: Cape gooseberry

Pignon de pin: Pinenut

Pimente d'Espelette: Basque red pepper powder

Pistache: Pistachio

Poire: Pear

Poissons d'Avril: Chocolate molded to resemble fish, which appear in April

Pomme: Apple

Praline: Mixture of almonds and caramelized sugar, sometimes ground

Prune: Plum

Pruneau: Prune or dried plum

Pur Beurre de Cacao: Pure cocoa butter (refers to chocolate with no other fats added)

R

Raisin: Grape

Raisin de Corinthe: Dried currant

Raisin sec: Dried raisin

Reglisse: Liquorice

Religieuse: Stacked cream-puff pastry filled with cream and iced

Riz au lait: Rice pudding

Rocher: Cluster of chopped nuts covered in chocolate

S

Sabayon: Sauce made of whipped egg yolks and sugar

Sablé: Sugar cookie

Saint-Honoré: Cream-filled cream puffs dipped in caramel set on pastry

Salé: Salted or savory

Sauvage: Wild

Savarin: Yeasted ring cake soaked in rum or kirsch syrup

Soufflé: Whipped and puffed dessert

Speculoos (or Speculos): Gingerbread biscuits or spiced flavor

Sucette: Lollipop

T

Tablette: Tablet (of chocolate)

Tarte au chocolat: Chocolate tart

Tarte au citron: Lemon tart

Tarte Tatin: Caramelized upside-down apple tart

Thé: Black tea

Tisane: Herb tea

Torri e: Roasted (usually refers to coffee or cocoa beans)

Tranche: Slice

Truffle: Chocolate and cream ganache, meant to resemble a truffle

Tuile: Thin, crisp, curved cookies meant to resemble roof tiles

V

Viennoiserie: Morning pastries that include croissants, pain au chocolate, and milk-based sweet breads

W

Weekend: Pound cake

Y

Yaourt: Yogurt

Paris Pastry Guide

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All text and photos by pastry chef and author [David Lebovitz](#).

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