



## ...Or, Cook (and Live) Like a Local

**Reasons to rent an apartment in Paris: They often end up being much more affordable than hotel rooms, especially for families, and are often larger and more private. Plus, they make it easier to pretend you live there (i.e., you can actually buy produce at the market). Here's the crème de la crème of the sources for pieds-à-terre:**

### **Chezvous.com**

Specializing in the 1st, 4th, 5th, 6th, and 7th arrondissements.

### **Haveninparis.com**

Luxury rentals around the city.

### **Parisluxuryrentals.com**

Over the top—and still less expensive than a week at the Crillon.

### **Perfectlyparis.com**

Apartments near the best food-shopping streets in the charming 9th and 18th arrondissements. —A.L.

in Paris. At **Spring**, his small, newish restaurant in the 1st arrondissement, each dish feels as if it **had** been devised just for you. Rose presides over the open kitchen and the room with an endearing charisma that lends the place an air of intimacy. Sometimes Spring can feel a little reverential, but the food earns it, from the cantaloupe with cured pork loin to grilled chicken and baby vegetables in the richest, most delicious broth you'll ever taste. Maybe that's why we heard that Woody Allen reserved here almost nightly while shooting in Paris. Go to nearby **Spring Boutique** during the day for a glass of wine in a decidedly casual setting.

### **EAT CHINESE (TRUST US)**

It's not *just* Chinese food. It's Chinese food that even the snobbiest Parisian would plan three months ahead to eat. **Yam'Tcha**, located in a warm, stone-walled space, serves dishes like foie gras and ground chuck in a coriander-ginger broth (a take on tournedos Rossini). The chef, L'Astrance

alum Adeline Grattard, grew up eating Chinese food with her extended family and worked in Hong Kong. Her Cantonese husband is the sommelier and tea steward. If you can't imagine eating Chinese food in a city packed with the world's best French restaurants, just remind yourself of Yam'Tcha's Michelin star.

### **EAT LIKE A CHEF**

You wouldn't think Joël Robuchon, Inaki Aizpitarte, and Alain Ducasse would all love the same place. But they do: the rough-and-tumble **Le Baratin**, a sparsely decorated wine bar on a nondescript block of Belleville. Wisecracking, self-taught Argentine chef Raquel Carena saves all her magic for the plate—imaginative diversions from the classics that build on simple techniques. Her funky terrine of monkfish livers and lemon-braised veal with smoky strips of grilled eggplant skin are revelations, as is her hazelnut pudding. Heartfelt cooking never tasted so romantic.

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## HOOKED ON CLASSIQUES

### **THE INSIDER'S BISTRO**

In a city where *Midnight in Paris* could have been shot at any number of immaculate restaurants, **Le Bistrot Paul Bert** is like Woody himself: a bit disheveled and worn around the edges, but brilliant nonetheless. It's a cult classic, a darling of critics, the master of contemporary bistro food. Begin with coddled eggs, bathed in heavy cream and plump morels. If you prefer your butterfat fix mid-meal, order one of the best *steaks au poivre* in town, feisty with cracked Sarawak peppercorns and partnered with crispy *frites*. Don't leave without trying the Paris-Brest: The praline pastry is a citywide obsession.

### **EMBRACE THE FANCY**

French food is fussy, and we mean that in the best possible

Impeccable croissants from Du Pain et Des Idées (also pictured opposite), where fashion executive turned baker Christophe Vasseur is reinventing daily bread. **Below right:** The haute couture Restaurant Jean-François Piège.

