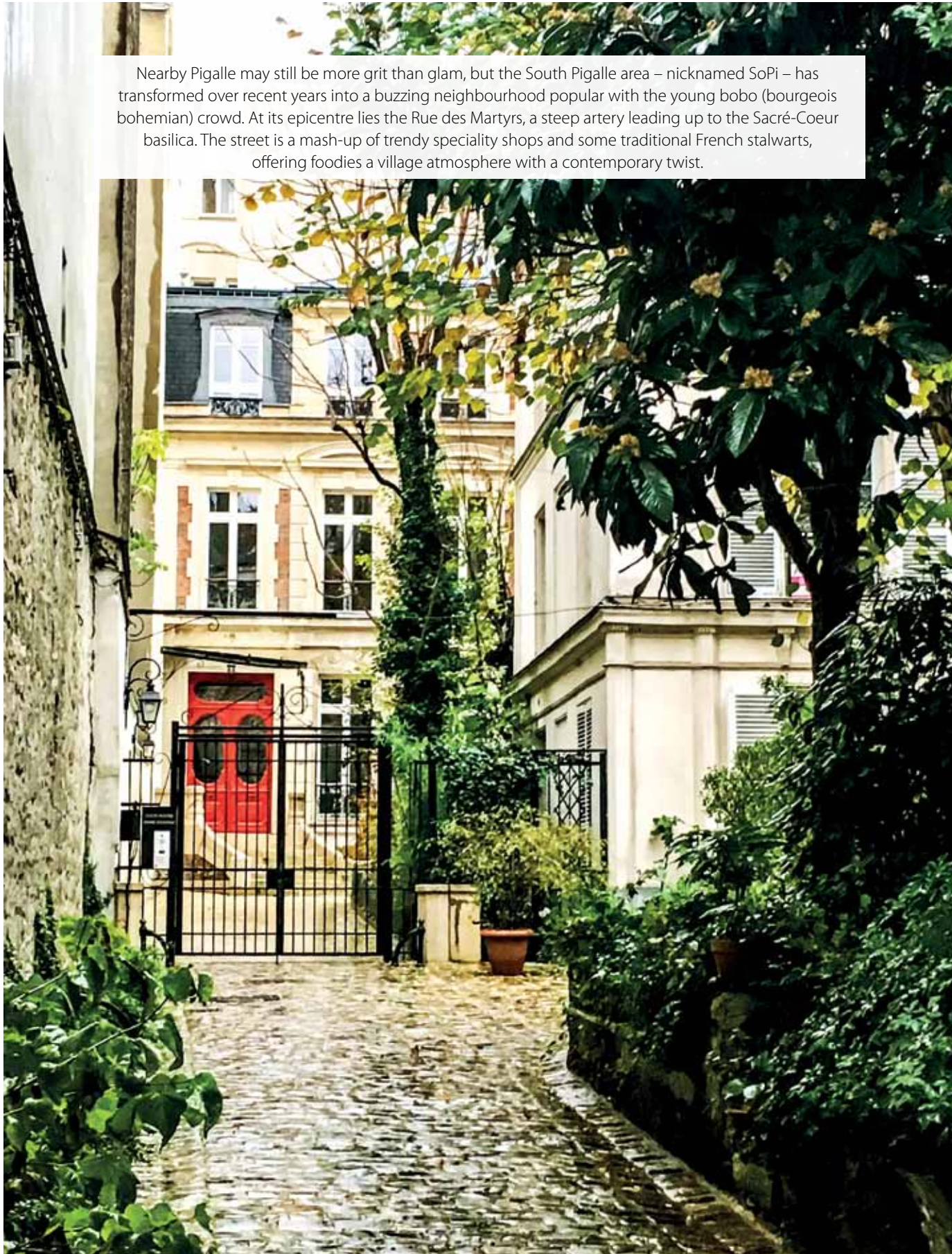


PARIS JE T'AIME

Perfectly ripe heirloom tomatoes, a Wes Anderson-worthy patisserie and more excellent reasons to lose yourself on the Rue des Martyrs, just south of Montmartre, chéri

Nearby Pigalle may still be more grit than glam, but the South Pigalle area – nicknamed SoPi – has transformed over recent years into a buzzing neighbourhood popular with the young bobo (bourgeois bohemian) crowd. At its epicentre lies the Rue des Martyrs, a steep artery leading up to the Sacré-Coeur basilica. The street is a mash-up of trendy speciality shops and some traditional French stalwarts, offering foodies a village atmosphere with a contemporary twist.



1 AUX 4 SAISONS: for magnificent fruit and veg

Locals come to this greengrocer to stock up on fresh produce. Its shelves are overflowing with oranges (press them on-site if you want juice), seasonal veg and heirloom tomatoes. My personal favourite is the oxheart tomato or *coeur de boeuf*, which is at its best in a simple salad with shallots, basil, olive oil and vinegar (add fennel if you like), with a glass of rosé from Provence. Local's tip: Tell the grocer exactly when you plan on eating them and he will ensure you choose the perfect degree of ripeness!

Tel: +33 1 4023 0255



2 POPELINI: for irresistible choux balls

Choux à la crème are the latest pastry craze to hit Paris. These exquisite bite-sized balls of choux pastry are firm on the outside and ooze creamy goodness on the inside. They come in nine classic flavours, including the best-selling salted caramel (a must!) and romantic raspberry-rose, and contain no artificial flavours or preservatives.

popelini.com



3 SÉBASTIEN GAUDARD: for luscious pastry classics

The French call him the Tom Ford of patisserie and his sublime shop (pastel blue hues, 18th-century glass pendant lights, dreamy atmosphere) is right out of a Wes Anderson movie. *Le Figaroscope*, the cultural and gastronomic supplement to the famous French daily *Le Figaro* ranked Gaudard's *galette des rois* (a puff-pastry cake filled with sweet almond cream) the best in Paris for 2015. Traditionally enjoyed at Epiphany, they're only available in January. The shop's signature creation is the Mussipontain (meringue, vanilla cream and caramelised almonds), named after the inhabitants of Gaudard's home town. sebastiengaudard.com



4 TERRA CORSA: for wine, charcuterie and bonhomie

This gourmet delicatessen boasts the French capital's best selection of Corsican wines and charcuterie to be enjoyed in the dining area or as a takeaway. Meat-lovers should try the coppa or figatellu sausage, while vegetarians will love the melt-in-the-mouth quiches, with four varieties available every day: try the brocciu-mint (brocciu is a Corsican lactose-free whey cheese) or coppa-baby marrow combos. The mixed cheese and meat platter is also a must. Tel: +33 1 4878 2070



5 AUTOUR DU SAUMON: for delectable salmon

It's all about *Salmo salar* (Atlantic salmon) at this luxury seafood delicatessen which sells eight types, depending on the season. The fish is dry-salted by hand and smoked over beechwood. If you're staying in a self-catering spot, ask for the succulent *cœur de saumon fumé écossais* (a centre-cut piece of Scottish smoked salmon fillet). Or blow your budget on the totally decadent *tarama au courail d'oursin* (sea urchin taramasalata) or the *boutargue* (bottarga: salted and dried fish roe). autourdusaumon.eu



**6 CAFÉ MARLETTE:
for resting tired legs**

Sit down to taste the wares at the cosy Café Marlette, which is supplied by many of the street's best names (dairy products are provided by Beillevaire across the road). The café also sells its own ready-made organic and artisanal cake and bread mixes. You can take your Coutume craft coffee (roasted in Paris) to go, but the bewitching aroma of freshly baked dark chocolate fondant cake might convince you otherwise ... Buy the ready-made mix (also available without gluten) to try at home. cafemarlette.fr

**7 MESDEMOISELLES
MADELEINES:
for mouthwatering
French tea cakes**

Opened recently under the watchful eye of the Sacré-Coeur, this shop is dedicated to a French classic: the madeleine, a shell-shaped butter cake famous for unlocking Marcel Proust's childhood memories. Traditional flavours are offset with more adventurous combinations (grapefruit and pistachio, or fennel and blackcurrant). Sweet or savoury, they come in different sizes and even have names: take your pick between Hortense, Laurette, Joséphine ... mllesmadeleines.com



8 ARNAUD DELMONTEL: for the best baguettes in town

The impressive Art Deco exterior makes it hard to resist stepping inside and, once you're in, the perfectly baked breads and sweet treats seal the deal. Don't deprive yourself of the Gauguin, a milk-chocolate mousse cake with soft caramel and roast hazelnuts. Delmontel's "Renaissance" baguette won the 2007 Best Baguette in Paris contest and they supplied the Elysée Palace with baguettes for a year. arnaud-delmontel.com



**9 FROMAGERIE BEILLEVAIRE:
for all things dairy**

No French foodie street worth its salted butter can do without a *fromagerie*. This family-run version produces more than 300 farmhouse and artisanal cheeses. The milk is brought in daily from the family farm near Nantes and made into raw cream, butter, yoghurt, and more. The bestseller is Comté (a firm cheese ripened for 18–24 months), but you won't want to miss the *riz au lait* (rice pudding) either. fromagerie-beillevaire.com



**10 LA CHAMBRE
AUX CONFITURES:
for jam-packed flavour**

Lise Bienaimé has developed 100 varieties of jams and jellies for all tastes and occasions, using flowers, fruit, spices, plants and berries. Champagne-infused raspberry jam is the best-seller, along with the fig, honey and cinnamon jam. These jars of sweetness (100% natural ingredients) can do so much more than transform toast: add blackberry jam to the middle of a chocolate fondant, or enjoy caramelised tomatoes with the basil flower jelly. lachambreauxconfitures.com/e-shop/fr/