



## Exceptional Experiences in France

During your travels in *Champagne*, through *Burgundy* and into *Paris* take advantage of some special experiences.

Depending on your interests there are many opportunities for you to customize the *Gastronomic Tour of France*.

You might be interested in charcuteries and cheese shops. You might want to focus on boulangeries, pâtisseries and candy shops. You might be interested in museums, art and architecture.

This list is not meant to be complete. After all, you will have thousands of choices. Here are just a few charming suggestions.





## **Organize your own Champagne tasting**

### **The bar-lounge at Hotel Le Continental - Monday in Reims**

*“The newly refurbished 4\* Continental hotel welcomes you in a unique and elegant setting. Parts of the older buildings date as far back as 1862. It was the only hotel in Reims to survive the First World War. The building has kept its historical character whilst offering all the modern comforts. The friendly staff are committed to great hospitality and service, and are always happy to assist you. The Continental hotel is located on the city center’s main square, the Place Drouet D’Erlon.”* Have a seat in the lounge and discuss with the staff which of the many choices of Champagne to try.





**Discover teas from around the World  
L'Eveil des Thés – Tea Shop – Monday in Reims**

Warm up inside the charming tea boutique and tea room at *L'Eveil des Thés*; “*The Awakening of Tea*”. There are over 200 teas to choose from.

*“At L'Eveil des Thés we believe that tea is much more than a drink. It is an experience, a passion, a source of well-being. We are delighted to share this passion with you. Come join us in Reims and let yourself be carried away by the captivating world of tea”*

<https://leveildesthes.com/>





### **Experience a Traditional Charcuterie and Boucherie**

The word “*charcuterie*” has entered American colloquialism as in “*Charcuterie Board*” which most often is a mix of cheese, fruit, nuts, salami, ham, etc. In fact, a charcuterie is a shop and a style of cooking that is centered on meat products such as pates, terrines, sausages, ham, etc.

The word “*charcuterie*” is an old French word referring to “*cooked meat*”. “*Chair*” is the word for meat or flesh. “*Cuit*” refers to cooked.

True *charcuteries* seem to be disappearing in *France*. When you have a chance be certain to visit. They will give you a true sense of French gastronomy. Very often you will find a shop that is both a *Charcuterie* and *Boucherie*. The butcher is often the *charcutier* as well.

Monday in *Reims*: there are eleven *charcuteries* nears the center of town

Tuesday in *Dijon*: there are nine charcuteries near the center including several inside the covered market; *Les Halles de Dijon*.









### **Charcuteries on Thursday and Friday in Paris Arnaud Nicolas**

If you're looking for a restaurant to try this French specialty, then head to *Arnaud Nicolas*. Chef Nicolas is a *Meilleur Ouvrier de France* (MOF for short) in charcuterie, which in English translates to *Best Craftsmen/ Craftswomen of France*. It's a prestigious competition which is held four years with the title awarded to the best in his or her field.

Here Arnaud has used his exceptional skill to serve what he calls "*Gastronomic Charcuterie*" such as *foie gras* and his signature *pâté en croûte* (pâté in a crust). Surprisingly, he also makes sure that there is always a delicious vegetarian dish on the menu, as well as some fish dishes.

<https://www.arnaudnicolas.paris/Restaurant-Boutique-Paris-7>



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**Say Cheese! - C'est Fromage!**

### **Cheese shops and cheese restaurants in France**

There was once a saying that there was a cheese for each day of the year in *France* – 356; but with the many varieties of artisan cheese there are perhaps more than 1200 types of cheese.

While you are enjoying lunch you might see a cheese course on the “carte”. Also, if you are dining in a very nice restaurant you might be lucky to see a cheese cart/trolley with a selection of cheeses. Take advantage of these opportunities to sample and learn.





### **Pain Vin Fromages in Paris**

For the true lover of cheese there are perhaps no three words more important than “*Pain Vin Fromages*”; “*Bread, Wine, Cheese*”. This charming restaurant in the 4<sup>th</sup> arrondissement is all about cheese. The carte features main course salads, charcuterie plates, cheese fondues, meat fondues, racelette, tariflette and the opportunity for you to create your own cheese tasting from a list of over 60 choices.

<http://painvinfromages.com/>





## **Paroles de Fromagers in Paris**

*Paroles de Fromagers*, or “Words of Cheesemakers” is a fascinating cheese shop and “cheese school”. If you have a group of ten they will organize a private cheese tasting with one of their experts. You can visit their 17<sup>th</sup> cave where they age the cheese on spruce wood boards. There are also classes in cheese making.

<https://parolesdefromagers.com/>



## **Androuet in Paris**

First founded in 1909; 116 years ago, *Androuet* is considered one the leaders of cheese in *Paris*. They have twelve locations. The shops offer over 200 varieties of cheese.

<https://androuet.com/>



### Laurent Dubois in Paris

*Laurent Dubois is a Meilleur Ouvrier de France (MOF for short). His philosophy: “Cheese is a culture”. He has five cheese shops in Paris including one inside the beautiful department store Primtemps; where you can also enjoy lunch. The carte features onion soup, pastas with cheese sauces, many variations of the traditional French grilled cheese Croque Monsieur.*

<https://fromageslaurentdubois.fr/fr/>



 **Meilleur  
Ouvrier de  
France**



## La Grande Crèmerie

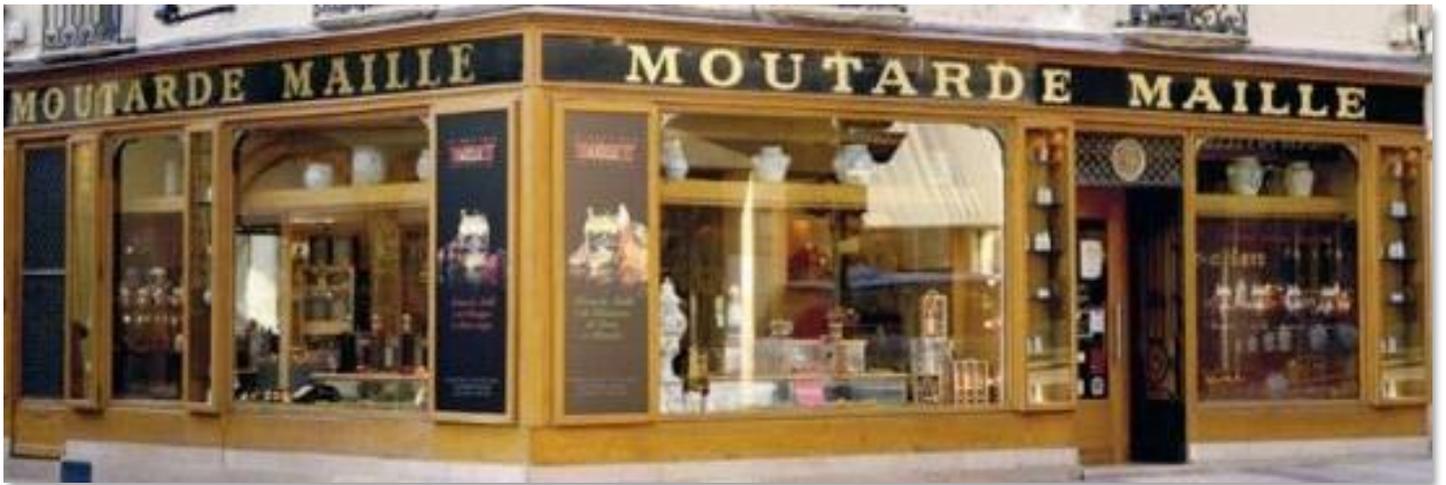
### Paris

*La Grande Crèmerie* is a casual bistro with a focus on cheese. But, their simple menu also includes some specialities from *Spain, Italy, the Basque* region of *France* and more. There are certainly cheese samplers, but as well you can enjoy a *Croque Monsieur* with truffles, Iberian ham, foie gras, Italian sausages, steak tartare, ravioli, sandwiches and salads.

There is a simple but practical wine list with a nice selection by the glass.

<https://lagrandecremerie-paris.fr/en>





**Tuesday in Dijon**

**A mustard tasting at Boutique Moutarde Maille**

<https://us.maille.com/blogs/boutiques/la-maison-maille-dijon>

In the beautiful city of *Dijon*, in the heart of *Burgundy*, you will find the original *Maille Boutique* which first opened in 1845. Here, hundreds of bottles and dozens of fascinating mustards with distinctive, complex and audacious flavors to satisfy even the most demanding taste buds. The *Maille Mustard Sommelier* offers you to taste.





### **Pastry Shops, Bread Shops, Candy Shops, Tea Salons**

There is so much that can be said about the perfect baguettes, a crispy, buttery croissant, the dessert that marks the perfect celebration and chocolate that deeply and richly captures our spirit.

*“Baking is therapy you can eat”*

*“Stressed is desserts spelled backwards”*

*“Bread is the warmest word”*

*“The fine arts are five in number, namely: painting, sculpture, poetry, music, and architecture, the principal branch of the latter being pastry.”*

While in *Reims, Dijon, Beaune, Auxerre* and *Paris* be certain to visit the amazing boulangeries, pâtisseries, chocolate shops, and candy shops. Some will have tea salons where you can have a light lunch or coffee, tea and pastries.



Here are a few “don’t miss” locations. Check their hours carefully and look at the walking directions on your cell phone to best determine how long of a walk it will be from where you are located in each town.

**Fossier – Monday in Reims**

Bisquits Rose de Reims, candy, chocolate, nougat

<https://www.fossier.fr/en/stores>

**Boulangerie Les Halles – Monday in Reims**

**And**

**Maison Caffet Reims**

These two shops are next to each other

Breads, croissants, cakes, pastries, cookies, chocolates, candies

<https://maison-caffet.com/maison-caffet-reims>

<https://www.facebook.com/profile.php?id=100038881425097>



**Boulangerie Pâtisserie Maison Fremont – Dijon - Tuesday**  
Breads, croissants, cakes, pastries, cookies

[https://www.facebook.com/p/Boulangerie-p%C3%A2tisserie-Maison-Fremont--100063795840199/?locale=fr\\_FR&paipv=0&eav=AfYLYPJbc8KXQONX1rSjZEqmJcY3jzon7LZEHlezkApouQmyOXHT2Lmmdo8JLfzLbU&rdr](https://www.facebook.com/p/Boulangerie-p%C3%A2tisserie-Maison-Fremont--100063795840199/?locale=fr_FR&paipv=0&eav=AfYLYPJbc8KXQONX1rSjZEqmJcY3jzon7LZEHlezkApouQmyOXHT2Lmmdo8JLfzLbU&rdr)





### **Pain d'Epices – Spice Bread of Dijon – Tuesday**

*Pain d'Epices* is a risen bread of rye flour, honey and spices. It is slightly sweet and served as an afternoon snack, with cocktails, used to make desserts and even sometimes savory dishes. Legend has it that *Pain d'Epices* might have originated in *Reims*. There are traces of recipes in the northern part of *France*; specifically, *Brittany*. It is now best known as a specialty of *Dijon*.

There are shops in *Dijon* that specialize in *Pain d'Epices*.





**Mulot et Petitjean Pain d'Épices**

Four locations in Dijon

<https://mulotpetitjean.com/maison/en/our-stores/>

**Boutique Maison Toussant**

Pain d'Épices, shortbread, nonnettes

<https://boutiquemaisontoussaint.com/>





### **Pastry Shops in Beaune on Tuesday**

You will have a short visit to the village of *Beaune* to discover their shops and boutiques because an amazing dinner at the *Michelin-star Le Carmin*.

#### **Pâtisserie Thomas Bouvart**

Cakes, pastries, cookies, chocolates, candies

<https://www.facebook.com/patisseriethomasbouvart/>

#### **Pâtisserie Fabien Berteau**

Cakes, pastries, cookies, chocolates, candies

<https://patisserie-berteau.com/index.php>



## Pastry Shops in Auxerre – Wednesday

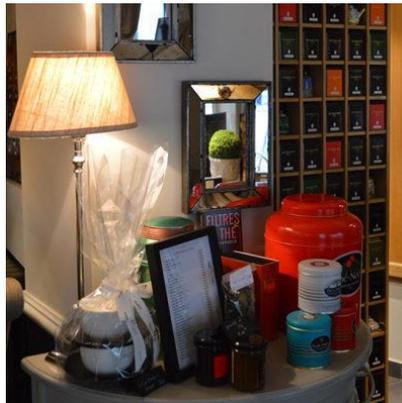


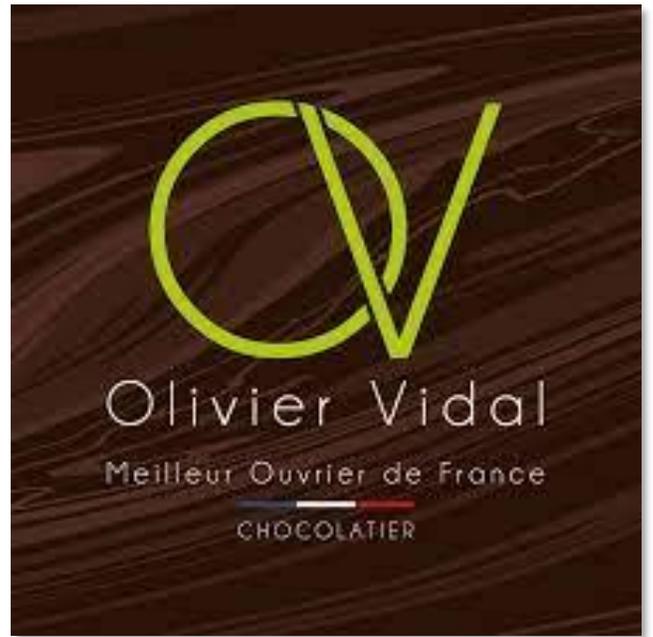
### Wednesday

#### Maison Eric Roy – Boulangerie and Pastierier in Auxerre

Spend an afternoon enjoying coffee/tea and great pastries at *Maison Eric Roy*; a fantastic pastry shop in *Auxerre*. They have a tiny “tea salon” for you to enjoy one of their amazing pastries, along with great coffee or choose from their vast array of teas. There is a small menu of sandwiches and salads offered for lunch.

<https://eric-roy.eu/>





**Olivier Vidal**

**Meilleur Ouvrier de France Chocolatier**

**Auxerre – Wednesday**

*Chef Vidal* is an MOF. In addition to his amazing chocolates his charming shop features pastries, cookies, marshmallow and candy.

<https://oliviervidal.fr/>





### **Vivez une véritable expérience de bistro**

Have a true, bistro experience. Bistros tend to be small, casual restaurants generally serving “comfort food” such as stews. Of course, you will see higher-end restaurants using the word “bistro” in their name. As well, you will find restaurants similar to bistros using names such as *bistrot*, *bouillion*, *comptoir*, *auberge*, *brasserie*, *taverne*, *buvette*, *routier*, etc.









### **Hot Chocolate in Paris**

Having an unctuous hot chocolate in Paris seems like a right-of-passage. Rich, silky and unforgettable; do not miss this opportunity to treat yourself to some very special. Here are a few suggestions for some over-the-top hot chocolate.

#### **La Maison du Chocolate**

Created by chocolate master Richard Linxe, “The House of Chocolate” is now located around the world. There are three located in Paris. One is very close to the Georges V Hotel by Four Seasons. The chocolates are legendary. The hot chocolate is combines three types of chocolate and Madagascar Bourbon Vanilla Elixir

[https://www.lamaisonduchocolat.com/en\\_us/stores](https://www.lamaisonduchocolat.com/en_us/stores)



### **Hot Chocolate at Hotel La Reserve**

*La Reserve* is one of the most beautiful hotels in *Paris*. It is about a 20-minute walk to the *Arc de Triomphe* on the *Avenue des Champs-Élysées*. Their hot chocolate is a creation of two masters; their Executive Chef *Jérôme Banctel* and *Patrick Roger*, a sculptor and chocolate artist, winner of the prestigious *Meilleur Ouvrier de France Chocolatier*.

The signature hot chocolate is served with whipped cream and delicate donuts. It is served between 3:00 to 6:00 PM. The hot chocolate is not the only rich element. The cost for the experience is 29 Euros per person.

[https://www.lareserve-paris.com/wp-content/uploads/2023/12/le-chocolat-chaud\\_lrp\\_a6\\_061223\\_01.pdf](https://www.lareserve-paris.com/wp-content/uploads/2023/12/le-chocolat-chaud_lrp_a6_061223_01.pdf)

<https://www.lareserve-paris.com/en/>

## Chocolate Shops in Paris



### La Maison du Chocolat

Created in 1977 by renowned chocolatier Robert Linxe, The House of Chocolate features artisan, hand-made chocolates. There are now shops around the world.

[https://www.lamaisonduchocolat.com/en\\_us/chocolate-pastries](https://www.lamaisonduchocolat.com/en_us/chocolate-pastries)





### **Jean-Paul Hervin Chocolatier**

*Jean-Paul Hevin* has a passion for “chocolate culture”. He was awarded the prestigious *Meilleur Ouvrier de France Chocolatier* in 1988. His shops feature his renowned chocolates as well as chocolate pastries. He is also a master entrepreneur leading eight shops in *Paris*, thirteen in *Japan* and three in *Taiwan*. Another interesting business service; guaranteed one-hour delivery of chocolates in *Paris*!

<https://www.jeanpaulhevin.com/en/>





### Patrick Roger

*Chef Roger* is both a chocolatier and a sculptor. His craft is unprecedented. The chocolates are pure and refined. His shops are stark and modern. Most often at his flagship store on the beautiful *Place de la Madeleine* there are huge chocolate sculpture. He has also earned the the prestigious title *Meilleur Ouvrier de France Chocolatier*.

<https://experience.patrickroger.com/en>





# À LA MÈRE DE FAMILLE

Founded in 1761, *À LA MÈRE DE FAMILLE* is the oldest chocolatiers in *Paris*. Today, the *Dolfi* family lead sixteen locations. In addition to their time-honored chocolates, you will find candies and pastries.

**<https://www.lameredefamille.com/>**



## Pastry Shops in Paris



### Cédric Grolet

*Cédric Grolet* is one of France's most renowned pastry chefs. His pastries focus on fruits and the reinterpretation of traditional French desserts. He is known for creating desserts that have a likeness to the fruits from which they're made. *Chef Grolet* molds a thin shell of white chocolate and airbrushes it to replicate the appearance and texture of fruits such as lemons, apples, and figs.

He has locations around the world: Paris, Saint-Tropez, Monaco, London, and Singapore

<https://cedric-grolet.com/en/>





*Stohrer*, the oldest patisserie in *Paris*, was founded in 1730 by the pastry chef to King Louis XV, *Nicolas Stohrer*. Specialties include *Kougelhopf*, which is a traditional Alsatian brioche. It is often filled with fruit such as raisins, currants, cherries, citrus peel, and sometimes almonds or hazelnuts. Also, *Mont Blanc*, which is a tart shell filled with chestnut puree. There are seven shops in *Paris* with their flagship store located at *51 rue Montorgueil*.

<https://stohrer.fr/>





### **Caviar shops and restaurants in Paris**

It is no big surprise that a world-class city such as *Paris* would have many locations to enjoy one of the ultimate luxury experiences; caviar! Most of these shops will also sell smoked salmon, truffles, foie gras, etc. Some will offer tastings for a fee, or a caviar restaurant.

#### **Black Almas Caviar**

<https://www.blackalmas.com/en/accueil-english/>

#### **Caviar de Neuvic**

<https://caviar-de-neuvic.com/en/>

#### **Prunier**

[https://userdocs.zenchef.com/350631/PRODUITS-BOUTIQUE-PRUNIER\\_OCT20.pdf](https://userdocs.zenchef.com/350631/PRODUITS-BOUTIQUE-PRUNIER_OCT20.pdf)

#### **Petrossian**

[https://www.petrossian.fr/fr\\_fr/](https://www.petrossian.fr/fr_fr/)



**Caviar Latian**

<https://www.caviarlatian.com/>

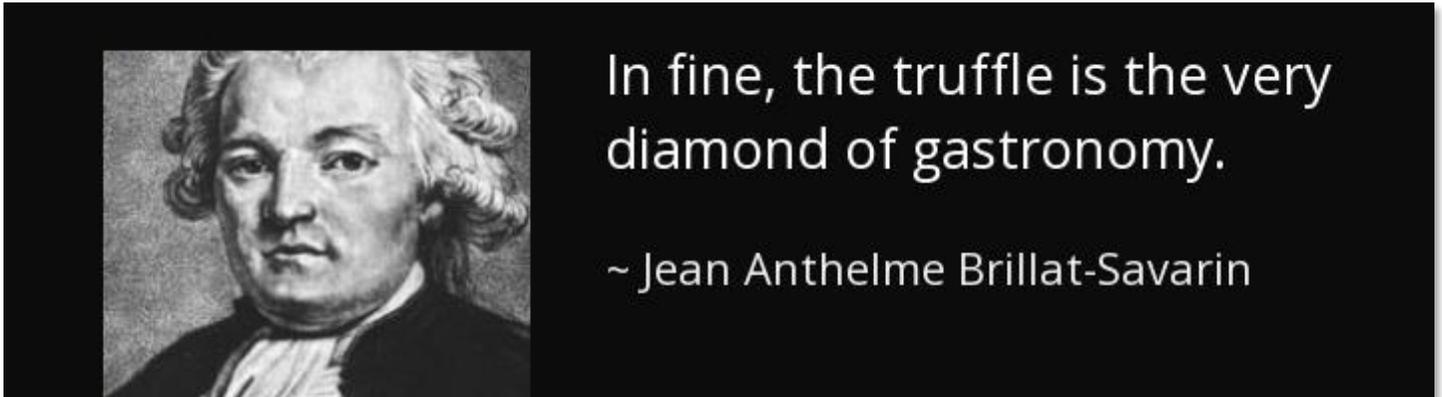
**Caviar Kaspia**

<https://caviarkaspia.com/en-us>





### **Truffle Shops and Restaurants in Paris**



*The Avenue des Champs-Élysées, Place de la Concorde, Saint-Germain-des-Prés, Louis Vuitton, Hermès and truffles. Paris exudes luxury.*

### **La Maison de la Truffe**

Shop and restaurant

<https://www.maison-de-la-truffe.com/>



### **Truffles Folies**

Two locations with shops and restaurants

<https://trufflesfolies.fr/fr/>

### **Artisan de la Truffe**

Shop and Restaurant

<https://www.artisandelatruffeparis.com/>







### **Some of the Best Sandwiches and Crepes in Paris**

This places are not fancy. But the food is good and so are the prices. They are popular with locals, business people and tourist. Sometimes you can expect a line. *Bon appetite!*

#### **Chez Alain Miam Miam**

Very popular. Expect a long line. Grilled sandwiches, crepes  
<https://www.facebook.com/ChezAlainMiamMiam>

#### **Fric-Frac**

Grilled sandwiches – 10<sup>th</sup> arrondissement  
<https://fricfrac.fr/>

#### **Caractere de Cochon**

Fascinating charcuterie with great classic French sandwiches. 3<sup>rd</sup> arrondissement.

<https://www.instagram.com/caracteredecochonparis/>

#### **Breizh Café**

Locations all over Paris  
Crepes, sandwiches

<https://www.breizhcafe.com/montorgueil>



**Krugen Paris**

Crepes

<https://krugenparis.com/>

**Creperie des Pecheurs**

Crepes, salads, dessert crepes, hard cider

<https://www.creperiedespecheurs.com/>







**Thursday or Friday, Paris**

**Cocktails at Bar Ambassadeurs, Hôtel de Crillon**

Located on Place de la Concorde, the Bar Les Ambassadeurs at Hôtel de Crillon, epitomizes the opulence and luxury spirit of Paris. Overlooking one of the most beautiful squares in the world this mythical address is a unique venue enchanting both Parisians and guests with creative cocktails.

Expect luxury with a splash of modern. Traditional cocktails and a list of signature cocktails “A Sense of Taste” which will surprise you with flavors such as butternut squash, chestnuts, parsnips, pomegranate, and even pine. And, expect high prices and a high-end clientele.

<https://www.rosewoodhotels.com/en/hotel-de-crillon/dining/bar-les-ambassadeurs>





**Thursday or Friday, Paris**

**Flowers and Cocktails at the Georges V**

If you are a fan of interior design and luxury, the infamous Hotel Georges V is for you.

The Georges V is the centerpiece of the Four Seasons Hotel Collection. American designer and florist Jeff Leathman literally wrote the book on luxury floral design.

Afterwards, treat yourself to a cocktail.

[https://www.youtube.com/watch?v=4HSjGFj\\_4n0](https://www.youtube.com/watch?v=4HSjGFj_4n0)

<https://www.youtube.com/watch?v=8golDDGRrdc>





## **Perfumes and Colognes in Paris**

*Chanel, Dior, Guerlain, Thierry Mugler, Diptyque, Frédéric Malle* all have a home in *Paris*. You will find their fragrances in their signature boutiques as well as some of the most prestigious department stores and retailers in the city. To find the widest array of perfumes and colognes consider the following locations in *Paris*.

### **La Coupole at Galeries Lafayette Department Store**

One of the largest and most dramatic selection of perfumes and colognes in the world. The nearly 30,000 square foot dome is filled with over 600 scents. You can have a cappuccino in Café Costume on the 3<sup>rd</sup> floor with a dramatic view of the Coupole.

<https://hausmann.galerieslafayette.com/en/>



### **L'Artisan Parfumeur**

*L'Artisan Parfumeur* specializes in unusual fragrances, working with master perfumers such as Michel Almairac, Evelyne Boulanger, Bertrand Duchaufour, Jean-Claude Ellena, Dora Baghriche-Arnaud, Elisabeth Maier, Karine Vinchon, Fabrice Pellegrin, Olivia Giacobetti, and Anne Flipo. The emphasis is on scents from nature.

<https://www.artisanparfumeur.com/home.html>





**Sens Unique Paris**

<https://www.sensuniqueparis.com/en/>

**Primtemps Department Store**

<https://www.printemps.com/uk/en/printemps-paris-haussmann>

