

Patricia's Current Paris Restaurant Favorites:

(Note: when calling or faxing from outside of France, dial 33 and delete the first 0). Unless noted, all restaurants take most major credit cards.

Prices include service but not wine. Note that most restaurants are closed in August and during Christmas holidays, but dates change from season to season. Reservations are always recommended.

ON THE CASUAL SIDE:

LE BISTROT PAUL BERT

18, rue Paul Bert, Paris 11.
Telephone: 01 43 72 24 01.
Closed Sunday and Monday.
35 to 40 €

Owner Bertrand Auboyneau is one of my favorite Parisian restaurateurs and I could dine at this boisterous, crowded old-time bistro once a week, feasting on steak and fries, ultra-fresh fish and shellfish, always imaginatively prepared and served with a flourish. One of the city's surest bistro bets, with a great wine list to boot!

L'ÉCAILLER DU BISTROT

22, rue Paul Bert, Paris 11.
Telephone: 01 43 72 76 77.
Closed Sunday, and Monday.
40 €

Almost next door to Le Bistro Paul Bert, this fish restaurant is under the same ownership and offers impeccable, simple, inexpensive fish and shellfish preparations, in a blue and white tile fish bistro décor.

21 RUE MAZARINE

21, rue Mazarine, 75006 Paris.
Telephone: 01 46 33 76 90.
Closed Sunday, and Monday.
50 to 60 €

Reservations for dinner only.

Fish magician Paul Minchelli (formerly of Le Duc and his eponymous restaurant in the 7th arrondissement) has resurfaced! Lucky for us, since he knows the treasures of the sea like few other chefs. The modern, elegant bistro offers a delicious confit of sardines, extraordinary fresh herring, a stunning tartare, and a welcome squid risotto. Sommelier Didier Granier will steer you in the right direction.

35° OUEST

35, rue de Verneuil, Paris 7.
Telephone: 01 42 86 98 88.
Closed Sunday and Monday.
50 €

More fish, more restaurants on the Rue de Verneuil, right around the corner from the Musée d'Orsay. This one is a winner, with a tiny dining room with just a dozen or so tables, a few seats at the bar, with delightful tartare, a light and fresh fillet of sole topped with a delicate Parmesan crust, and a sparkling array of fresh langoustines teamed up with a fine "pipérade" of minced vegetables in a light peanut sauce.

CHEZ LES ANGES

54, Boulevard de LaTour-Maubourg, Paris 7.

Telephone: 01 47 05 89 86.

Closed Saturday and Sunday.

50 €

Jacques and Catherine Lacipière of Au Bon Accueil, have created a beautiful, contemporary brasserie with a fine seasonal menu that offers plenty of game and mushrooms in cooler months, fish, shellfish and vegetables in warmer months. A great list of wines, especially Burgundies.

LE COMPTOIR

9, Carrefour de l'Odéon, Paris 6.

Telephone: 01 44 27 07 97.

Open daily.

25 to 50 €

Reservations for dinner only.

Yves Camdeborde (formerly of Régalade) has hit the jackpot with his vest-pocket bistro that is full day and night. The no-reservation lunches are fantastic, with a great array of salads, platters of cheese, good wines by the glass. Dinner offers a single menu, often featuring the chef's meaty specialties of France's southwest.

LE SEVERO

8 rue des Plantes, Paris 14.

Telephone: 01 45 40 40 91.

Closed Saturday dinner and all day Sunday.

35 to 50 €

Owner-chef William Bernet --- who began his career as a Parisian butcher – runs a bistro to build a dream on. Fantastic Limousin beef, astonishing fries, and the wine blackboard fills an entire wall, offering some fine sips indeed. Need I say more?

LE CINQ MARS

51, rue de Verneuil, Paris 7.

Telephone: 01 45 44 69 13.

Closed Sunday and Monday.

40 €

A sweet and lively bistro, offering classic fare with a modern touch: Excellent rustic stews, a fine cucumber and goat cheese salad, a good selection of wines and a winning ambience.

CASA OLYMPE

48 rue Saint-Georges, Paris 9.

Telephone : 01 42 85 26 01.

Closed Saturday and Sunday.

55 to 60 €

Dominique Versini – better known as Olympe – runs this charming bistro, filled with fare from her native Corsica ; smoky eggplant; beef cheeks batched in a chive vinaigrette; generous platters of golden girolles, or chanterelles mushrooms.

AU BON ACCEUIL

14 rue Montessuy, Paris 7.

Telephone: 01 47 05 46 11.

Closed Saturday and Sunday.

27 € lunch menu. A la carte, 45 to 70 €

Owner Jacques Lacipière knows his stuff : This popular bistro always hits the spot for me, from the freshest of fish and shellfish, to a sublime potato purée, to a very fine wine list.

LA CAGOUILLE

10/12 Place Brancusi, Paris 14

Telephone : 01 43 22 09 01

Fax: 01 45 38 57 29.

Email : contact@la-cagouille. Internet : www.la-cagouille.fr.

Open daily.

Menus at 23 and 38 € A la carte, 40 to 60 €

If you want amazingly fresh fish and shellfish and an outstanding wine list full of bargains, than look no further. I could dine here once a week, ignoring the cold décor.

L'ANGLE DU FAUBOURG

195 rue du Faubourg Saint-Honoré, Paris 8.

Telephone 01 40 74 20 20.

Fax: 01 40 74 20 21.

Internet: www.taillevent.com.

Closed Saturday and Sunday.

35 € lunch menu. 70 € dinner menu. A la carte, 70 €

This modern bistro run by the restaurant Taillevent is a dream: succulent, moist, glistening cubes of lamb shoulder paired with meltingly tender potatoes; a surprising gratin of macaroni and artichokes, and the always famous wine list with accomplished sommeliers.

LE VILLARET

19 rue Ternaux, Paris 19.

Telephone: 01 43 57 75 56.

Closed Saturday lunch and all day Sunday.

23 € lunch menu, 50 € dinner menu. A la carte, 40 €

This spotless bistro is a find : The menu and the wine list are just my style, with astonishingly priced Burgundies and such fare as a winter medley of root vegetables – turnips, salsify, artichokes and Jerusalem artichokes – as well as roasted country chicken on a bed of curly green cabbage, bathed in a creamy, sherry-like sauce.

DOMINIQUE BOUCHET

11 rue Treilhard, Paris 8.

Telephone : 01 45 61 09 46.

Email : message@dominique-bouchet. Internet : www.dominique-bouchet.com.

Closed Saturday and Sunday.

46€ menu. A la carte, 51 to 69 €

Simple modern fare at the hands of chef Dominique Bouchet is a treat indeed: Try the poached skate wing paired with a salad of potatoes, capers and lemon; or the elegant terrine of Beaufort cheese, artichokes and ham, served with a tiny green salad alongside. Wines are bargain- priced and the warm, cozy dining room makes you want to come back again and again.

MON VIEIL AMI

69 rue Saint Louis en l'Île, Paris 4.

Telephone: 01 40 46 01 35.

Mon.vieil.ami@wanadoo.fr

Closed Monday, and Tuesday at lunch.

41 € menu.

This bright, starkly modern Alsatian bistro is just what Paris needs today: Alsatian chef Antoine Westermann has created an original space with original fare, including moist pâté; an amazingly veal breast braised in a giant Alsatian casserole; and a confit of apples with vanilla and pistachio ice cream.

LE REPAIRE DE CARTOUCHE

99 rue Amelot, Paris 11.

Telephone: 01 47 00 25 86.

Closed Sunday and Monday.

14 and 26 € weekday lunch menu. A la carte, 35 to 45 €

This warming neighborhood bistro always hits the spot: Chef Rodolphe Paquin has a fine modern style, offering perfectly seared wild boar steaks; a terrine of blood sausage on a bed of apples, and a warming prune clafoutis made up the joys of my last meal here.

ASTIER

44 rue Jean Pierre Timbaud, Paris 11.

Telephone: 01 43 57 16 35. email: restaurant.astier@wanadoo.fr

Internet: www.restaurant-astier.com

Closed Saturday and Sunday.

22.50 € lunch menu. 27 € dinner menu. A la carte, 27 €

If you're in the mood for rabbit with mustard ; giant bowls of herring bathed in oil and herbs ; a fine wine list and a fun-loving crowd then reserve at this well-run neighborhood bistro.

LE SOLEIL

109 Avenue Michelet, 93400 Saint Ouen

Telephone: 01 40 10 08 08.

E-mail: lesolei2@orange.fr

Open daily for lunch, and Thursday through Saturday for lunch and dinner.

Menus at 28, 32, and 55 €. A la carte, 55 €

Valet parking.

The only place to eat at the flea market: The ambience is great, the owner Louis-Jacques Vanucci is a back-slapping sort of guy, and he is a fanatic about the quality of products. Last visit: great lamb, tartines of foie gras and Jerusalem artichokes, good beef, and he is famous for his baba au rhum.

TABLE DE FES

5 rue Sainte-Beuve, Paris 6.

Telephone : 01 45 48 07 22.

Open for dinner only. Closed Sunday.

55 €

To my mind, this is the best Moroccan restaurant in Paris, and worth a detour for the best couscous in town. The tangy merguez sausages are meaty and well-spiced and the tajines are moist and filling.

ZE KITCHEN GALERIE

4, rue des Grands-Augustins, Paris 6.

Telephone : 01 44 32 00 32.

E-mail: zekitchen.galerie@wanadoo.fr

Closed Saturday lunch and Sunday.

36 € menu. A la carte, 50 to 60 €

A favorite: Chef William Ledeuil has turned his mind to Asian matters and the food is truly lively and fun. He manages to really spice up foie gras, makes great soups and pastas, always good fish and shellfish. Great casual ambience.

FISH LA BOISSONNERIE

69, rue du Seine, Paris 6.

Telephone: 01 43 54 34 69.

Closed Monday.

21.50 € lunch menu. 32.50 € dinner menu. A la carte, 30 €

I can often be found here feasting and feting at the city's best wine bar, run by the great duo, Juan Sanchez and Drew Harre. The food is always good and reliable, the bread outstanding (warm from the Cosi wood-fired bread oven across the street), and the wine selection will never let you down. The 10 € Flying Fish menu at lunch, with a great salad and a different pasta dish every day is a delight. Do you need another reason to go?

TOP TABLES:

PIERRE GAGNAIRE

6 rue Balzac, Paris 8.

Telephone : 01 58 36 12 50.

Email: p.gagnaire@wanadoo.fr

Internet : www.pierregagnaire.com

Closed Saturday, Sunday lunch, and Wednesday lunch.

95 € lunch menu. 225 and 260 € dinner menus. A la carte, 200 to 300 €

Valet parking.

There is no chef more creative than Pierre Gagnaire is: I love dining in this cozy, grown-up, grey and white dining room, savoring Gagnaire's thoughtful fare. It's never the same, but I've been wowed by everything from tiny clams fried in polenta and set on a bed of mushroom purée; an unusual serving of grated coconut paired with bits of cauliflower and a celery root purée. Who else could make us collage with pleasure over a single fat raspberry rolled in sugar?

ASTRANCE

4 rue Beethoven, Paris 16

Telephone: 01 40 50 84 40.

Closed Saturday, Sunday, and Monday.

70 € lunch menu. A la carte, 190 to 290€.

Pascal Barbot is the hottest chef in town, and one of the hardest tables to secure. Vegetables come from vegetable king Joël Thiebault, and the chef is a pure magician in the kitchen.

LA TABLE DE JOËL ROBUCHON

16 avenue Bugeaud, Paris 16.

Telephone : 01 56 28 16 16.

Email: latabledejoelrobuchon@wanadoo.fr

Open daily.

55 € lunch menu; 150 € menu. A la carte, 100 €.

Cutting edge Parisian food, Robuchon at his contemporary finest. Do try the fresh crabmeat with avocado, anything with truffles or asparagus or langoustines, and trust sommelier Antoine Hernandez on the wine.

GUY SAVOY

18 rue Troyon, Paris 17.

Telephone 01 43 80 40 61.

Email : reserve@guysavoy.com

www.guysavoy.com

Closed Saturday lunch, Sunday, and Monday.

Menus at 245 € and 295 €. A la carte, 140 to 270 €.

Valet parking.

An all-time favorite grand chef: The specialties here are endless, and don't leave without sampling the dreamy artichoke soup with truffles, and take the sommelier's advice on the wine.

PRE CATELAN

Bois du Boulogne, Route de Suresnes, Paris 16.

Telephone : 01 44 14 41 14.

Email: leprecatelan-restaurant@lenotre.fr

Closed Sunday and Monday (open in summer months).

85 € weekday lunch menu. A la carte, 180 to 225€.

Chef Frédéric Anton is in top form, a Michelin three-star at the top of his game: Try his langoustines; beets with warm Comté cheese; or the turbot in watercress pesto. Excellent wine list and knowledgeable sommeliers. In summer, reserve a table on the romantic garden in the Bois du Boulogne.