



Adrianna Tan @skinnylatte Wed Aug 17 22:08:37 +0000 2022

A local friend brought us here. It was excellent. #parisfood

Camille

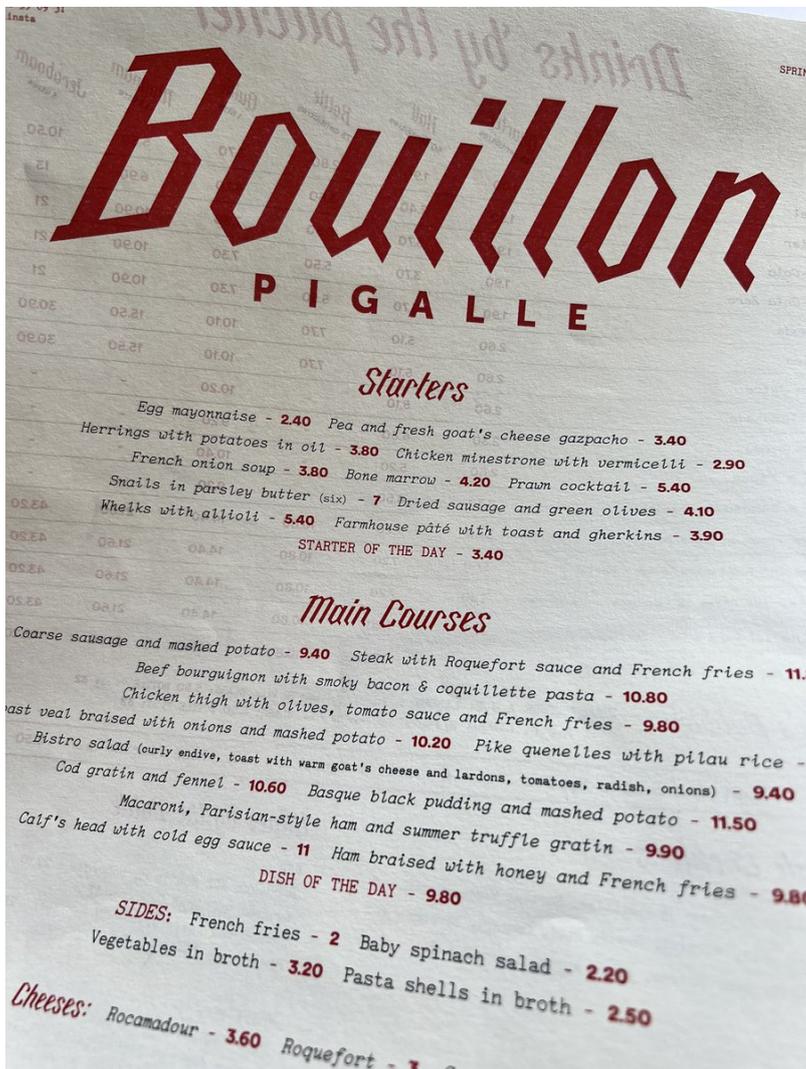
+33 1 42 72 20 50

<https://t.co/lls22xD09E> <https://t.co/X7bVFQ3BZx>



A budget friendly way to eat well in Paris is to have lunch at nice places (very reasonable prices, even in very high end places), and cook dinner (if you have a place that lets you cook).

Eating at Bouillons like Bouillon Pigalle and Bouillon Chartier and Bouillon Republique are good ways to eat well and cheaply in Paris. But you can see there's almost nothing for plant-based people <https://t.co/BajBBbcQ3i>



Have heard from several French food lovers that there is an increasing trend of restaurants serving food bought from a central manufacturer and then warmed up. It's probably true (food quality seems less good than before), but still better than nice food in America to me

A lesser known part of my food history is that I was spent a lot of time in my formative queer years with queer people who owned good French restaurants, so my taste for French food is quite.. expansive

Lunch with a view (the lunch set is the most affordable)

Le Ciel de Paris Restaurant

+33 1 40 64 77 64

<https://goo.gl/maps/uk4tM4fmJkaf51sg9> <https://t.co/UOtjf59xoT>



ENTREE

Œuf mollet

Œuf mollet et raviolo du Dauphiné
Sot l'y laisse de volaille et graine de lin
Sauce Albufera

Boiled egg

*Boiled egg and Dauphine ravioli
Chicken oyster and flax seeds
Albufera sauce*

Duo de truite

Tartare de truite crue et fumée
Condiment concombre et câpres/passion, sauce poivre vert

Trout

*Raw and smoked trout tartare
Cucumber and caper / passion fruit condiment / Green pepper sauce*

Melon Charentais et Pineau

Rosace de melon Charentais
Jambon de Bayonne et granité au Pineau
Roquette / fruits secs
Charente's melon and Pineau
Charente's melon / Bayonne ham / Pineau granita
Rocket salad / Dried fruits

Entrée du bouche à oreille

Starter of the Day

PLAT

Volaille

Croustillant de volaille et champignons
Poireaux meunières / Emulsion muscat et paprika

Poultry

*Crispy poultry and mushrooms
Buttered leeks*

Muscat and paprika emulsion

Pavé de lieu jaune

Rôti, pommes de terre safranées
Légumes verts tiède / Sauce vierge

Pollack fillet

*Roasted, saffron potatoes
Warm green vegetables / Virgin sauce*

Filet d'espadon

Rôti, fenouil croquant
Wok de chou chinois et courgette

Coulis de poivrons

Swordfish fillet

*Roasted, crunchy fennel
Wok of Chinese cabbage and zucchini / Sweet peppers coulis*

Le plat du bouche à oreille

NOS COCKTAILS SANS ALCOOL

GEISHA SAYS NO!

12,5 cl

La délicatesse de la fleur de sakura associée au raffinement de la fleur de sureau, l'onctuosité de la framboise et l'éclat du jus de pamplemousse.

15 €



Sans alcool



Sans alcool

ASTRAL

20,5 cl

L'énergique gingembre associé à la douceur de la fleur d'oranger est réhaussée d'une touche de miel. Notes de citron vert et allongé d'eau pétillante.

15 €

COSMIC GARDEN

13 cl

Mariage de feuilles de menthe verte, eau pétillante et notes de concombre, cueillette de poivre blanc du Penja et jus de citron vert.

15 €



Sans alcool



Sans alcool

CREPUSCULE

20,5 cl

Le mariage d'un nectar de mangue nectar d'ananas, jus d'orange et note de sirop de...

Schwepes
Tonic Original
Agrumes
Orange



Oyster beignets (aka Japanese kaki fry). The seafood place is next to the 'earth' place. A well known tapas style setup in Paris (one for seafood, one for meat) that's open late and fun place to go

Avant Comptoir de la Terre

<https://goo.gl/maps/1dMa7KFEJGsRi8jj6> <https://t.co/RSnxiPrDaC>



Family road trip to Brittany tomorrow. I'm going to be disappointed if I don't get to eat my body weight in butter
Brother in law is saying that some people drive 30km to a suburban McDonalds near his home in Paris and will sit in a drive through for an hour for McDonalds.. in case you still believe French people don't eat McDonalds
Bihun to be consumed in Brittany <https://t.co/ciJiBcEvkP>



Pastries for the road

La Margotine

+33 1 69 01 02 15

<https://goo.gl/maps/9tGGSyNH685cdLM1A> <https://t.co/UC8U7CvwR2>





French-Malaysian family picnic <https://t.co/L0uKvFxiow>





My wife once bought fromage blanc in SF (from Cowgirl?) and she cursed at it. So finally she's got one she approves of. I have to say America has a shortage of good quality high fat dairy products. Everything is too low fat for me
<https://t.co/OKxGgC5afs>



Finally had a kouign amman in Brittany. I will have one a day while I'm here

MAISON GEORGES LARNICOL- Mof - chocolaterie biscuiterie
+33 2 99 40 57 62

<https://goo.gl/maps/2YCYkKSmLDFUtR7o9> <https://t.co/hk3qyl0zSj>



They have frozen buckwheat galettes here in supermarkets. 10/10 would make buckwheat galettes all the time if I didn't have to make it from scratch myself <https://t.co/J0oyNrXao2>



French benne dose (with bacon and goat cheese).

Mussels and fries with three types of pork. I love Brittany. It has all of my main food groups, including butter.

Le Petit Galet

+33 2 96 41 58 07

<https://maps.google.com?q=Le%20Petit%20Galet,%202022%20La%20Latte,%202022%20PI%20C3%A9venon,%20France&ft>

<https://t.co/B3U5vdBicl>



This is one of the best kouign amann I've ever had. And they had a wonderful red pepper and raspberry ice cream. Also that flag is a Brittany flag.

I do not like most kouign amann in the US: they don't put enough butter!

Le Petit Galet

+33 2 96 41 58 07

<https://goo.gl/maps/KkoymvwKYMJkJkup7> <https://t.co/WYQegEzjth>



Very good Cambodian and Vietnamese (many Cambodians also lived for many years in Vietnam before they moved elsewhere in the 70s and 80s). Try the amok, the fish paste with coconut that's like a creamier otak-otak

Chamroeun Crimée

+33 1 40 34 48 65

<https://goo.gl/maps/bDuJXMXMsX88y6Ug8> <https://t.co/INLzUdUaEb>





Threading some other thoughts on restaurants here <https://twitter.com/skinnylatte/status/1562840203110166529>

And another one about produce and markets <https://twitter.com/skinnylatte/status/1559119050982113280>

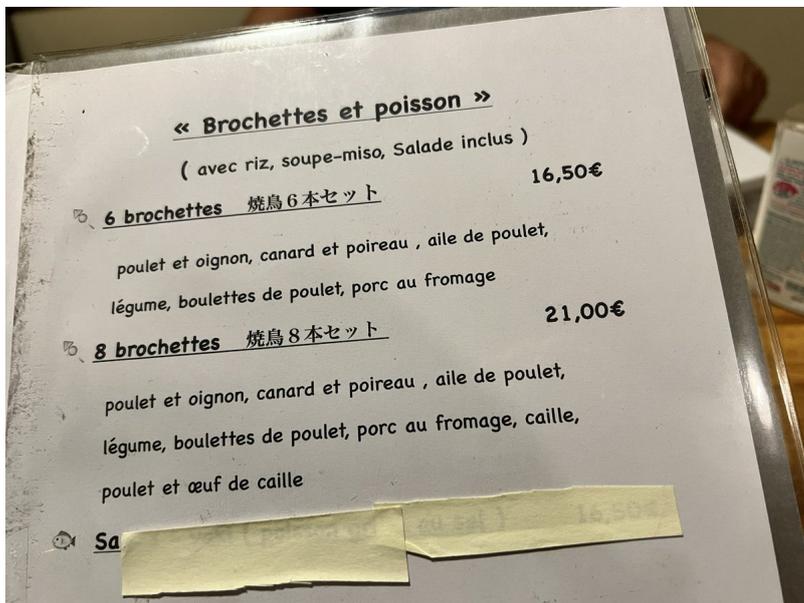
Pretty decent yakitori and tori don restaurant. This street has more (and better) Japanese food than the entirety of Japantown, San Francisco. Sigh

Yasube

+33 1 47 03 96 37

<https://goo.gl/maps/ggaaj83RWqwqP2aH9> <https://t.co/oPpYuqwMoP>





Casually guessing that there are many more Asian students and workers in Paris than before; and that French and Japanese people have a long history of liking each other's cuisines. It's clear there is an explosion of interest in Japanese food here, lines out of every restaurant

A handful of good French-Japanese bakeries and restaurants including at the very high end, often run by Japanese chefs who trained in France. Tried to get a reservation for Kei, booked out for.. the rest of the year :/

Also French-Japanese baking is totally its own thing and I am a very big fan of that mashup

More for the French-Japanese patisserie instead of the bread. But it's a combination I prefer more than most American baking, which is way too dense and way too sweet or sour for my taste.

One of the hardest restaurants to get into Paris these days is this French-Japanese restaurant. I will keep trying

Restaurant Kei

+33 1 42 33 14 74

<https://goo.gl/maps/1aPi5z6U4zVkSAa98>

EUR 1 coffee

Les cafés San José - Meilleur café de Paris | Café pas chère Paris | Torréfacteur Paris

+33 1 42 96 69 09

<https://maps.google.com?q=Les%20caf%C3%A9s%20San%20Jos%C3%A9%20-%20Meilleur%20caf%C3%A9%20de%20>

I have the tastebuds of a 80 year old lady from Brittany. I don't like pastries unless they're full of butter and bechamel. Very rarely eat Californian baked goods as a result (need 5x more butter)

Le Grenier à Pain Abbesses Bodian

+33 1 46 06 41 81

<https://goo.gl/maps/c8y1Np68qV7VimMJ7> <https://t.co/51TPStuUaX>



Delicious piadina last night

Les Rendez-vous italiens

+33 6 60 62 81 96

https://maps.google.com?g_st=ic <https://t.co/zDL6egNe32>



La Recyclerie is a eco-minded cafe and urban farm with beautiful views of urban farming along old train tracks. They also have good regular and NA cocktails in a very homey environment.

La Recyclerie

+33 1 42 57 58 49

https://maps.app.goo.gl/QUMsbbA9vEiaNwX39?g_st=ic <https://t.co/NsIkf1tqbp>



GIN, jus de gingembre,
nectar de mirabelle, orgeat.

L'ÉTÉ INDIEN 8€

Tequila, jus d'orange,
Sirop de grenadine.

**LÉONARDO
DAÍQUIRIO**

RHUM agricole
Sirop de sucre
citron vert

* Disponibles sans alcool à 6€