

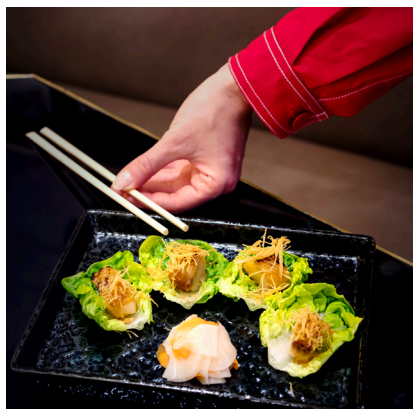


City Guides x Emilie Meinadier Consulting

Paris Fashion Week Bulletin

Spring 2019

Eat & Drink



Ran

JAPANESE

Taking its name from Akira Kurosawa's last, great film, this ambitious new Japanese table pairs a long and creative menu from chef Shuhei Yamashita fusing French and Japanese cuisine – camembert tempura anyone? – with an historic setting extravagantly reinterpreted by designer of the moment Tristan Auer. The sake menu is equally elegant.

8 Rue d'Anjou, 75008 | 01 40 17 04 77 | ran-paris.com

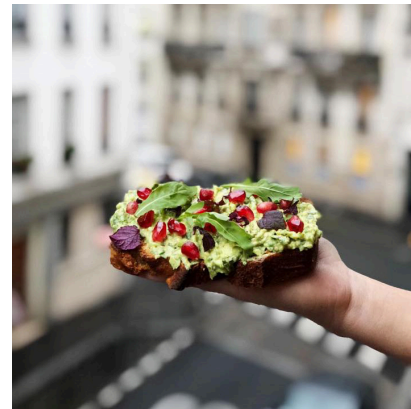


Le Chardenoux

SEAFOOD

In the heart of the gourmet "Village Paul Bert", the hyperactive celebrity chef Cyril Lignac has taken over a much-loved neighbourhood bistro and elegantly updated the décor and the menu, now seafood focused and often with a dash of Asia, perhaps sea urchins served with bonito broth and Kombu. The cocktail list is pretty epic too.

1 Rue Jules Vallès, 75011 | 01 43 71 49 52 | www.restaurantlechardenoux.com



L'Avocateria

BRUNCH / TAKE AWAY / VEGETARIAN

Paris's first avocado bar is a vegan friendly oasis dedicated to the omega 3 rich fruit – here the Hass variety sourced from Spain – prepared in a variety of tasty bowl, toast, shake and dessert recipes. How about the 'Geisha Power' bowl, with mesclun, vinegared black rice, smoked salmon, avocado, cucumber, nori and pumpkin seeds? Instagram heaven!

44 Rue du Caire, 75002 | 01 44 76 02 43 | www.avocateria.fr



Piero TT

ITALIAN

Pierre Gagnaire's take on an Italian trattoria arrives in Paris, taking over his old Gaya space (which has moved around the corner...). An Italian team, Italian wines and especially a colourful, fragrant and joyous Italian menu that flaunts all the classics, from Fritto misto to Tiramisu.

44 Rue du Bac, 75007 | 01 43 20 00 40 | www.restaurantpiero.com



Rooster

MODERN EURO

After a stint as chef at New York table Racines, the Marseille chef returns to Paris, to the Batignolles quarter, with this relaxed spot, where from an open kitchen he synthesises his dazzling career with a menu and vibe that is at once hedonistic, accessible and generous.

137 Rue Cardinet, 75017 | 01 45 79 91 48 | www.rooster-restaurant.com



Petit Bao

CHINESE

"No dogs, no cats, no rats. just Shanghai cuisine" goes the slogan at this chic new dumpling house, that aims to challenge the clichés about Chinese cuisine. Their specialty is the xiaolongbao, a delicious little steamed bun filled with seasoned free-range pork and broth.

116 Rue Saint-Denis, 75002 | 01 42 86 97 45 | www.petitbao.com

Shopping



Bonjour Sacai Pop-Up

The first stop on the Japanese label's international "pop-up tour", the two-floor space showcases the Japanese label's experimental collections but also its range of collabs with everyone from Nike to APC, Hervé Chapelier or Astier de Villatte, within a concept staged by the artist and designer Ryota Morikawa.

40 Rue de Richelieu, 75001 | www.sacai.jp



The Next Door

The Avignon men's multibrand has taken over the old American Apparel space on Rue Beaurepaire: spread out over 5 floors, the concept store mixes up designer and streetwear brands – from Undercover to Adidas, Sacai to Nike – plus there's a dedicated basement space for sneakers.

10 Rue Beaurepaire, 75010 | www.thenextdoor.fr



Nous 2

Paris's newest concept store has already expanded with the opening of this second space across the road, pairing the on-trend men's edit with women's ready-to-wear and accessories, plus cosmetics and an international magazine selection. The original address now has room to expand its tech, watch and jewellery selections.

49 Rue Cambon, 75001 | nous.paris



Brasserie Lutétia

A new chapter for the Lutétia's crowning glory, lording it over the corner of the Rue Raspail and the Rue de Sèvres for over a century. The Brasserie has returned to its original 1910 layout and welcomes the renowned, 3 Michelin starred chef from Nice Gérald Passadat, who brings his famous seafood recipes to Paris for the first time, bathing Saint-Germain-des-Près in Mediterranean sunshine. Don't miss his flavoursome signature dish, the "Bouille Abaisse from les Auffes" fish stew.

45 boulevard Raspail, 75006 | www.hotellutetia.com

What's On

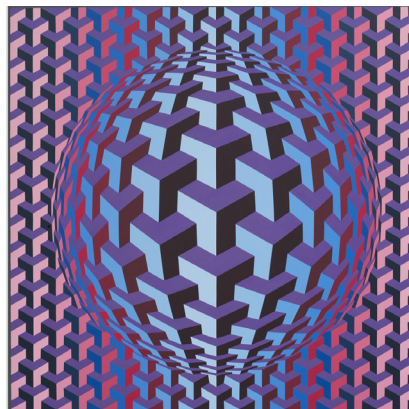


Vivian Maier

LES DOUCHES LA GALERIE

Coinciding with the publication of the book "The Color Work", this exhibition shares the new tome's title and intention: to shed light on the nature of Maier's colour images and on the life of the mysterious nanny who became a pioneering modern photographer.

Until 30 March | 5 Rue Legouvé, 75010 | www.lesdoucheslagalerie.com



Vasarely

CENTRE POMPIDOU

A retrospective devoted to the "father of op art" rich with 300 works covering the full range of his output: paintings, sculptures, multiples, architectural integrations, advertising and early studies and including the print used on the cover of Bowie's "Space Oddity".

Until 6 May | Place Georges-Pompidou, 75004 | www.centrepompidou.fr



Atelier E.B.

FONDATION LAFAYETTE ANTICIPATIONS

After a first staging at London's Serpentine Gallery, the Brit collaborative fashion label Atelier E.B. presents its hybrid dreamscape "Passer-by": part World Fair pavilion, part shopping emporium, the exhibition explores the future of retail display in the digital age.

Until 28 April | 9 Rue du Plâtre, 75004 | www.lafayetteanticipations.com