

## The Markley Guide to Paris (2010)

(Note – This guide began in 1993 as advice to one of Meril Markley's Mexican clients who was headed to Amsterdam on business and wanted to spend a weekend in Paris but had never been there before and spoke no French. Since then, and with the advent of the Internet, this Guide has evolved to focus less on detailed information about specific destinations and more on our favorite places, indulgences and the practical aspects of ensuring a good time in Paris. See back pages for listings of resources mentioned in the Guide.)

To foreigners visiting Paris-----

You will have so much to experience and so little time -- no matter how much of your itinerary you have allotted to Paris. Based on the premise that we enjoy international travel more when we feel less like a foreigner, we have included some reflections on Paris, Parisians and France before getting down to what to do, where to stay, etc.

If you keep a couple of generalizations in mind, hassles should be kept to a minimum and your visit should be wonderful:

- Nothing you hear about the French being rude is true, although occasionally they get fed up with tourists, even French ones, and who can blame them? After all, Paris is the #1 tourist destination in the world.
- Any attempt you can make to communicate in French will be greatly appreciated and whole-heartedly encouraged. Even if your grammar ain't perfect, give it a try or at least learn to say "I'm sorry, but I don't speak French" in French -- "**Je suis désolé, mais je ne parle pas français.**" [Jeh suey day-zole-lay, may jeh neh parl pah frahn-say.]
- If you don't know the word for something, just point and say, "Ce truc-là" [Suh trook-lah]. It's a catch-all term used by the French for "that thing there" and will prove useful in most instances.
- French people have a terrific sense of humor but may seem serious and formal until you've found something to laugh about together or have gotten to know each other a bit.
- French people are among the most scrupulously honest and fair people on the planet, who will go out of their way to help you out.
- Despite the constant shift in the political winds and attitudes about Americans, deep down the French like us and embrace our culture on many levels. This is in spite of a constant diet of anti-American sentiment served up by France's notoriously left-leaning media.
- Virtually EVERYTHING will be closed on Sunday when French people do things with their families or just enjoy not having to work. All that is open are the museums and some mediocre, touristy restaurants. Don't expect to do any shopping on Sundays except at train stations.
- Wear comfortable shoes for lots and lots of walking, including stairs. You'll be in a much better mood and more receptive to the magic of Paris if your feet don't hurt. For maximum comfort on cobblestones and other uneven surfaces, wear Vibram-soled shoes and leave the delicate Italian pumps for dinner at the Eiffel Tower where you can take the elevator to the top.

Before you leave for Paris, buy a copy of the Knopf Guide to Paris. Not to be confused with the less definitive Knopf "City Guide" series, the book is currently out of print but still available through Amazon.com It is marvelously illustrated, full of historical material and has the best practical information we've found anywhere, even at the risk of being a bit out-of-date. Best of all, it's compact enough to fit in a jacket pocket or handbag while you're out enjoying the city.

There are innumerable websites dedicated to Paris but for reliable, up-to-date information, we recommend the Maison de la France, which is the official government tourism website and the Paris Pages. On the Maison de la France site you can request a copy of their France Guide in English. It is an excellent resource for planning your trip to Paris as well as discovering other parts of the country. Many other websites, including the ones listed at the end of this Guide, contain versions in English.

Even if your French is limited, a wealth of information is available from the French Yellow Pages (Les Pages Jaunes) whether the book in your hotel room or the online version. It has a White Pages option (pages blanches) with which it is possible to locate many things in Paris – just type in the name (nom) of the business and “Paris” where it says “localité.” When the address is retrieved, click on “plan/itineraire” for a street map and move your mouse to wherever you see an “M” on the map to locate the nearest Métro stop. Just print the map, and be on your way! Some listings also include the option to jump to the relevant website.

Getting there. Because we are a small business, keeping expenses to a minimum is a high priority, and that includes not splurging on air travel. As a result, we fly Coach. We flew Continental, nonstop to Paris for years until they started charging extra for bags and wine. We switched to Air France and found that the food was better, the service more attentive, and the wine was not only French but free!

On our most recent trip, we discovered a real time-saver with Air France – printing our boarding pass ahead of time (within 24 hours of departure) for the return trip. Typically, the wait to check in for Coach or Tempo Class is a long one, followed by at least an hour to get through Airport Security (on our last trip, there was only one x-ray machine working and our flight left late because people couldn’t get through!). With pre-printed boarding passes it was possible to go right to a special check-in counter, give up our bags and be on the way to Security in less than five minutes!

If you arrive in Paris by air from the U.S., you will likely land at the airport known as Roissy Charles de Gaulle or CDG. It is incredibly busy and constantly under construction but in some areas it still retains that spacey, futuristic feel of the 1960s (original “Star Trek”) when air travel was reserved for the privileged few and Courrèges was the designer of choice.

If you’ve just arrived on an overnight flight, we suggest you pick up your bags and head straight for the Paul Restaurant in Terminal 2E (Departure). You will need to go upstairs to the departure area and Paul is at the end near the walkway going to Terminal 2C. This is an outpost of the eponymous chain featuring artisan breads and traditional ingredients. We recommend a café crème and croissant with butter and jam to start your first day in France. The caffeine will help you combat jet lag and the croissant will fortify you for the trip into the city, or for going downstairs to catch the TGV train to your ultimate destination.

From the airport, it is possible to take the Roissybus or Air France bus service to various points in the city (in French a tourist or private transport bus is called a car and a car is a “voiture”). As an alternative, the regional express train (RER) runs to central Paris, but it is difficult to negotiate with lots of baggage and we know of people who have had laptops and briefcases stolen on it. Our advice is to take a taxi, particularly if you’re tired from an overnight flight and have a limited command of French. If traveling farther afield, there is a TGV rail station downstairs in Terminal 2 from which you can be in the south of France in a couple of hours. You will need a reservation as well as a ticket, which can be purchased when you arrive, or ahead of time through Rail Europe in the U.S. (which also sells rail passes).

Getting around. The best way to get around Paris is on foot, since you will see more of the city and get that all important sense of what it is like to be French, or at least Parisian. But for longer distances, we adore the Métro. Maps are available in tourist guidebooks but the best ones are free from the ticket sellers at the Métro stations. The RATP/SNCF information center under the Louvre has lots of information including a brochure called Paris Visite that highlights places to visit, and includes a large-

print map of the transport grid, and an index of Métro stations. If you want a slightly larger version of the color maps, by district, look in the middle section of the Paris Yellow Pages or Pages Jaunes at your hotel.

To navigate Paris like a French person, buy the pocket-size map book *Paris Classique par Arrondissement* and learn the district numbers or (*arrondissements*). The book contains an exhaustive, alphabetical listing of streets, major monuments, and their relevant Métro stops along with Métro, bus and train maps and detailed listing of bus routes. Most of what you'll want to see is in the 1st, 4th, 5th, 7th, 8th, 9th and 15th districts. Business cards and advertisements typically include the nearest Métro stop. Street signs on buildings have the *arrondissement* at the top to help with navigation.

For public transport, there are various discount tickets available, some of which are tied into rail passes you must purchase in the U.S. and include a fee for discounted admission to certain museums. Virtually all you will want to do and see is found in Zones 1-2, the cheapest ticket (good on the bus and certain regional trains as well as the Métro). We usually just buy carnets or batches of 10 single tickets good for an hour's ride in any direction, with transfers.

To go through the turnstile for the Métro, insert your ticket and wait for it to pop up on the top of the machine. Be sure and keep it with you since there are occasionally inspectors on the trains checking tickets and you'll receive an instant fine if you can't produce a ticket stamped by the machine. The unstamped tickets apparently never go out of date even though the colors may change. On a recent trip, we were stopped by inspectors in an underground corridor between Métro lines and we produced green tickets we'd found in a jacket pocket, dating back at least 12 years. The inspectors started laughing and congratulating us on finding these "antiques." But they had worked in the machines and were still good for a ride.

As you travel the Métro, you'll need to keep track of the end station of the line in order to determine the direction in which to travel. For example, if you're at the Tuileries and you want to go to the Bastille station, you'll need to take the No. 1 line in the direction of Chateau de Vincennes. *Sortie* means "exit" and *correspondance* indicates a transfer to another line. When changing, know both the number or color of the line you want and the end station for the direction in which to travel. You'll find signs in the tunnels indicating the names of all the stations before you descend to the platform and each car displays a map of the entire line inside, over each door. As you exit a station, consult the *plan du quartier* or map of the area to find out where you will come up at street level and how to get to your destination. Bear in mind that address numbers which are consecutive are not necessarily across the street from one another. Be sure to note on the plan whether you will come up on the odd-numbered (*impairs*) or even-numbered (*pairs*) side of the street. Instead of the Métro, the bus is also an option if you want to see what's above ground, but they make numerous stops and are subject to Paris' notorious traffic jams.

Traveling the Métro will likely give you more insights, quickly, into Paris and Parisians than any other experience. People tend to be serious and do not make eye contact, except with your shoes if they are of the typical American athletic variety. Panhandlers abound along with street musicians (who must audition and receive a license to entertain) and orators who recite their life story between stops before passing the hat. If you don't wish to contribute, simply ignore them and they'll move on in hopes of finding a more generous traveler. Owing to the arched ceilings and tile surfaces, the cavernous platforms and intersecting tunnels provide the ideal acoustics for everything from accordion players to classical violinists to Andean pan flutes. More than once we have followed the sound to drop a few euros in the basket for one of these itinerant talents whose music strikes a romantic cord with us. But there can be trouble in the Métro, especially the pickpockets traveling the lines most used by tourists (especially the #1 line including the Louvre).

Although generally clean and a non-smoking zone, the Métro has an odor and charm all its own, not to mention lots of stairs and almost no elevators. From French friends we heard the story of a hugely successful Parisian businessman who took his fortune and went off to live out his days in a mansion on

Mauritius, only to find unbearable his yearning for the familiar smell of the Métro! And for us, there is nothing that says “we’re back home in Paris” like each trip’s initial descent into a Métro tunnel.

For sheer convenience, speed and reliability, the Métro just can’t be beat unless there is a strike. Unlike labor actions in the U.S., Parisian transport strikes tend to be politically motivated, announced in advance and selective (e.g., impacting several lines rather than the entire system) so that people can make other arrangements while still getting the point of the strike. (When we lived in Paris, the strikers used to rally in Place St. Augustin – just below Meril’s office window -- and play Edith Piaf recordings over a loudspeaker, making it difficult to conduct any business.) It is likely that there will be some sort of labor action during even the briefest visit to Paris. Whether it’s the Métro, the taxi drivers, the air traffic controllers, the airline catering companies, the pilots, the flight attendants or the museum guards – just do what the French do and shrug it off with the certainty that it will be short-lived.

Taxis are relatively cheap compared to some U.S. cities and are a great alternative for tired travelers. In addition to the fare on the meter, there will be a charge per piece of luggage. Always tip the driver at least 15%. Don't expect to hail a cab on the street -- go to the nearest taxi stand and take one of the waiting cabs. You can also have a hotel or restaurant phone a taxi company to pick you up at your location (you'll pay for the distance between the cab stand taking your call and where you are, even before your trip starts).

Where to start? If this is your first visit to Paris, we recommend you begin with one of the bus tours (with translation into multiple languages) offered by companies such as Cityrama whose brochures are prominently displayed in hotels. In a couple of hours you will get a complete flavor for the city and for what you might want to visit on your own. Alternatively, on Sunday you might want to take one of their excursions to Giverny (Monet's home and gardens), Chantilly (a medieval chateau whose name is the French term for “whipped cream”), Versailles (Louis XIV’s palace), Fontainebleau (a royal hunting lodge in Renaissance times and later Napoleon’s residence), or Chartres (perhaps the most beautiful of France’s numerous gothic cathedrals and a major destination for pilgrims in the Middle Ages).

You should also consider one of the boat tours on the Seine (another good thing to do on Sunday). The boats are enclosed in glass, so you won't freeze to death in winter. We suggest Bateaux Mouches since they run most frequently (every 30 minutes) and include commentaries in French, Spanish, Italian, German and Japanese. They leave from the Right Bank side of the Pont de L'Alma. It's the most glorious way to see Notre Dame de Paris and the Louvre complex, as well as the charming island, Ile St. Louis, and the beautiful Seine bridges.

What to visit? This Guide would be even longer if we listed all the places we would suggest visiting in Paris, so we have limited ourselves to some favorite spots along with tips for making the tourist experience less of a hassle. We suggest visiting museums as early as possible in the morning on weekdays (be sure to check which days they’re closed – the Louvre is closed on Tuesdays). Plan to do other things in the same area after the museum, for example, linking a visit to the Cluny (the Museum of the Middle Ages) with a leisurely walk across the Seine to the Ste Chapelle (more about these, below).

A stroll down the Champs Elysées from the Arc de Triomphe to the Place de la Concorde is perhaps the most celebrated walk in Paris. Unfortunately, the stores and cafés have become very touristy but you may want to stop for an expensive cup of coffee at Fouquet’s, the most famous café on the street. After all, there’s only one Champs Elysées in the world and you don’t know when you’ll be coming back. You can start your walk even earlier, say after a visit to the Louvre, by walking the rue de Rivoli to the Place de la Concorde.

We absolutely recommend you go up in the Eiffel Tower, since it's the only place in the city from which you can't see the tower! Actually, it's quite breathtaking. Even better, we suggest you eat there (see the Jules Verne, below). Or you can view the tower best from across the Seine at the Place du Trocadéro and have your picture taken with the tower in the background.

For churches, Notre Dame de Paris is incomparable, although a bit dark on the inside if it's a cloudy day. As one of the great works of human civilization you should not miss it, along with a stroll around the outside. You can go up in the tower for a beautiful view of the city. If you are lucky, you will get to hear the organ or a choir rehearsing for services.

For late gothic architecture at its most refined and on a much smaller scale, visit the Ste. Chapelle, the royal chapel in the Ministry of Justice complex on the Ile de la Cité. But wait for a sunny afternoon so you can experience the full majesty of the stained glass. It's worth the effort, which includes passing through the metal detectors and having your backpack searched since the chapel is in the same complex where trials are going on and offices have spilled over into temporary trailers.

Of the art museums, the Louvre is undeniably the best in the world. It's extremely crowded on weekends and it is almost always difficult to see the European painting collection or to get within 10 meters of the Mona Lisa. While you're waiting to see her, we recommend studying Raphael's Baldassare Castiglione, just a few feet away. The Egyptian, Greco-Roman, and decorative arts collections are equally fabulous but usually less crowded. The sheer volume of great works of art leaves the visitor overwhelmed and our approach has been to go back and visit the paintings we love most rather than trying to see everything in the space of one day. The museum also has impressive shops for gifts, reproduction items and books on the arts (located at the below-ground level). In the same complex along the rue de Rivoli, is the Musée des Arts Décoratifs with its wonderful collection of furniture, crystal, china and other decorative items from the Middle Ages through the 1960s. Not far away is the Jacquemart-André, a smaller museum, rich in paintings and decorative arts, housed in the former home of the people who amassed the collection.

For 19th century paintings, especially by the Impressionists, the Musée D'Orsay is the place to go. A converted train station, it houses works that were in the Jeu de Paume. You will find all the Impressionists in a well-lit but extremely crowded atmosphere. We recommend eating in the main restaurant, a lovingly restored version of the original waiting room and restaurant when the D'Orsay was a train station. If you can't get in for lunch, stop by for afternoon tea or ice cream when the restaurant is typically less crowded.

Our favorite museum is the Cluny, which is now called the National Museum of the Middle Ages. It is near the Sorbonne on the Left Bank, and is housed in a medieval monastery whose foundation dates back to Roman times when it was a complex of baths. Its prize collection is the Unicorn Tapestries, the most phenomenal examples of the medieval weaver's art and still in good condition today. It also has a wonderful collection of medieval furniture (our favorite) and decorative arts. The bookstore in the museum is one of the best sources for books about medieval France, as well as unusual gifts.

For the sheer delight of strolling and people-watching, we recommend the Marais district and the areas around the Beaubourg (Pompidou Center) and Les Halles. They all sort of blend together on the Right Bank. On the left bank near the Sorbonne and the Blvd. St. Germain, strolling, café sitting and coffee drinking are also great and even more "Bohemian," especially when including a visit to the booksellers' stalls along the riverbank.

#### Where to stay?

We have found that the best way to book a hotel in Paris is on the Internet – whether the hotel's own website, travel sites such as TripAdvisor, or reservation networks such as Best Western. We have never been fans of Best Western in the U.S. where, at least in Texas, they tend to be rather downscale motels on state highways. But in Europe we have had great success with Best Western's three and four-star hotels in a number of countries. The standards they must meet in order to be included in the network are reassuring for American travelers. The government-imposed star system used to rate hotels in France we have found to be a less reliable indicator of amenities and price. If you go in the summer, be sure to find out if the hotel has air conditioning since many lower priced hotels do not and you may find it

impossible to sleep with the windows open and mosquitoes buzzing around you, as we did during our two summers living in Paris.

For those who haven't discovered it, we recommend using TripAdvisor to check out a hotel's ratings from its guests. We swear by these ratings and that is how we found the Best Western Folkestone Opera, a three-star hotel that has a two-star, sister property next door, the even grander sounding Hotel Royal Opera. For us, the location of the Folkestone Opera is ideal with the St. Lazare train station, the RER Auber and their numerous intersecting Métro lines (Havre-Caumartin, Madeleine, or St. Lazare) just a couple minutes' walk from the hotel. The hotel is on a quiet street with numerous restaurants and less than 5 minutes from Galeries Lafayette and its gourmet grocery store or smaller groceries nearby such as Monoprix and Franprix. Staff at the Folkestone Opera are helpful, multi-lingual and cordial. Breakfast is splendid. While our room and bathroom were very, very tiny, everything was comfortable (especially the bed) and turned out to be all we needed since most of our time was spent out and about.

If you want the more "authentic" Paris ambiance (which tourists love but as Paris residents, we hated) you'll need to stay on the Left Bank. An elegant hotel there is the Hôtel Le Relais Christine, converted from a monastery.

On the Right Bank are the more serious business hotels such as the Bristol, the George V, the Regina, the Castiglione, the Meurice and the usual chains such as Intercontinental, Marriott, Hyatt, etc. in the 8<sup>th</sup> District.

Cheaper is the Alison on the rue de Surène, where we stayed when we first arrived in Paris and it is still run by the same family. On the same street is the Hôtel du Ministère, renovated and elevated to a three-star property. Also in the lower price range is the Holiday Inn Garden Court on our old street, the rue de Miromesnil. While these hotels are inexpensive (by Paris standards), there are few restaurants open in the neighborhood on the weekend (although the hotels all serve breakfast) because the area is filled with commercial offices and government buildings. But the streets are quieter at night than on the Left Bank. If your goal is a comfy bed in an inexpensive room where you'll be doing little more than sleeping, these hotels are ideal.

For the big splurge, such as we did for our tenth wedding anniversary (thanks to a deeply discounted rate available to KPMG personnel), we cannot say enough wonderful things about the Hôtel de Crillon on the Place de la Concorde. It is a palace built in 1775 and acquired by the Crillon family in 1788. Although lost to them during the Revolution, it was subsequently re-acquired and was owned by the family until 1909 when it was sold and became a hotel, playing host to film stars, royalty, presidents, Tour de France winners and ordinary tourists such as ourselves. The 18<sup>th</sup> century architecture and appointments have been beautifully preserved in the public areas, including the ballroom which is now the restaurant Les Ambassadeurs. The guestrooms are huge by Paris standards, high-ceilinged and brimming with antiques while the bathrooms are modern and spacious. Best of all, we felt every bit as welcome as the hotel's better-heeled or more famous patrons and found the staff unfailingly gracious and attentive. It was the experience of a lifetime and we highly recommend it to anyone wishing a sumptuous and romantic interlude of pampering on Paris' most famous square.

Where to eat? In general, it's hard to get a bad meal in Paris because a poor restaurant would have no business from Parisians. More and more, however, Paris has been invaded by fast-food shops along the lines of American burger joints and by more diverse international offerings such as Latin American and Thai.

Names such as café and restaurant, which are broadly defined in the U.S. have narrower applications in Paris. The range of formality, complexity, service and pricing run from the café, at the lower end of the scale, to the restaurant at the upper end. As the name implies, cafés are geared to coffee but serve other beverages, including alcohol; all with less emphasis on food. At the next level are brasseries, who owe their name to beer but also serve hot meals. The bistro is less formal than a restaurant and will likely

feature a menu of fresh, daily offerings and specials. At the top of the pile is the restaurant, a category which incorporates a wide range of prices and sizes. Many require reservations but your hotel should be able to make them for you.

When eating at a restaurant, you will be expected to order more than one course, plus a bottle of wine. You may be able to get by with ordering just a salad or appetizer at a bistro but don't be surprised if eyebrows are raised at a restaurant. Bear in mind that the economics of the restaurant business are different in France where there is typically only one "sitting" per table at lunch or dinner because diners spend longer time at meals. By law, restaurants are required to post outside their door a menu with prices, and so you can be sure of what you're getting into before you commit yourself to a table.

When entering an eatery or reviewing a menu, look for the formule followed by a price, e.g., €50. This typically means a three or four course meal, possibly with a glass of wine or coffee. It's usually a good value and features something different every day. Remember, in France an entrée is an appetizer, not the main course. Also, remember that a meal is a time to relax and enjoy -- both the food and the company -- and that Parisians might linger for an hour or so over coffee. So, don't feel rushed and don't expect your plate to be whisked away the moment you put your fork down. Waitstaff are attentive but low-key and will respond to a raised eyebrow or nod of the head (please, no snapping of fingers and shouting "garçon"). Their gratuity is included in the bill, but it's always appropriate to leave a euro or two on the table, with more for outstanding service.

As to wine, we have found that unlike U.S. restaurants, the mark-up on wine is less hefty, leaving you the option of enjoying a better wine at a lower price. Also unlike U.S. restaurants, we have found the recommendations of a sommelier to be excellent -- typically offering various price ranges of items best-suited to your food selections.

Although a recent crack-down on drunk driving has led restaurants to offer "doggie bags" for a bottle of wine you do not finish, the notion of having the waiter bag up what you don't eat is still not acceptable. Indeed, with the smaller portions and leisurely pace of dining in Paris, people seldom leave anything on their plates! Learn to pace yourself and to savor, as the French do, and you'll never again view food or dining in quite the same way.

Because meals can be filling (3+ courses) and expensive in Paris, consider doing one meal a day as a picnic -- whether in the nearest park or your hotel room. Bring along from home what utensils you'll need (but don't pack a knife or corkscrew in your carry-on luggage) and visit the boulangerie for a baguette and one of the grocery stores (such as Monoprix and Franprix or for better quality, Galeries Lafayette or Bon Marché) for your cheese (just pick one from the cheese case and have the clerk slice a bit off, although even the pre-packaged camemberts are not bad). If at Galeries Lafayette, absolutely anything from Eric Kayser will be scrumptious -- some of best croissants or tartes we have ever tasted (especially the apricot pistachio tarte or anything chocolate). You can buy some fruit (take it to the scale and push the button with the picture of what you want -- it will print out a price sticker) and a bottle of wine and have a memorable feast in your hotel room. Look for anything artisanal, this implies a family business and extra care that the French are nuts about whether it's a boulangerie such as Paul or their favorite purveyor of foie gras. As to picking wine? If there's no sommelier at hand, our sure-fire method is to visit a local grocery store and buy something from a bin which is almost empty at the end of the day. If Parisians buy a lot of the wine, it is probably not only good tasting but a good value.

When it comes to buying wine to bring back to the U.S. we suggest Nicolas. Yes, it is a huge chain, but they carry some of the harder to find wines that were previously only available at a purveyor we have deleted from a Guide after being treated badly on our last visit (a rarity and a shock, we might add, when it comes to Parisian shopkeepers). We tried the Nicolas store around the corner, found our hard-to-find wine from Domaine de l'Hortus and had a delightful visit with Florent whose expertise and charm led to tasting several other wines and heading out with some wonderful gifts. Florent packed everything expertly so that the bottles could be stowed in our checked baggage owing to the ongoing ban on liquids

in carry-ons. Nicolas has stores all over the city, the biggest on the Place de la Madeleine, but we like the neighborhood feel of the one on the rue des Petits Champs.

We could write a book about the baguette, and maybe someday we will, but in the meantime, forget everything you ever ate that was described as “French bread” and indulge in every baguette that comes your way. There is much debate in France about whether bread made from frozen dough can be designated as a baguette but even that tastes better than anything on offer in the U.S. (except at Hubbell & Hudson where Patrick Rebière is the patissier). The baguette can be a platform for a sandwich (such as the ultra-decadent camembert slices arranged on a buttered baguette) but is best savored alone or with your meal at a restaurant. Just tear off bite-size pieces and let the crumbs fall where they may since you won’t be provided a bread plate. Butter is also not necessary and usually not in evidence, but if you want to be transported to taste-bud heaven, buy a little container of Eclairé butter (from the region of Deux Charentes), which is only available in Paris at a couple of locations. The butter, with a wedge of Morbier (our favorite stinky cheese), a fresh baguette, and bottle of Chinon create a memorable feast. To assuage any guilt, include a healthy salad of mâche (lamb’s lettuce) tossed with raspberry vinaigrette and some chopped shallots. In any event, maximize your consumption of baguettes and don’t forget their cousins, the croissants, since you’ll have to search diligently and pay through the nose for anything remotely similar in the U.S. Remember that in France a croissant is a breakfast item and so bakeries sell out of them early -- and that’s understandable when you step into a bakery and inhale the aroma of freshly baked croissants.

Many French still eat the big meal of the day, with wine, at lunchtime -- which is 12:30, period. For tourists, this can take too long, cost too much, and leave you too lethargic for the rest of the day’s adventures. An alternative is to grab a sandwich or salad at one of the many Paul, Mi-do-re, Brioche Dorée or other French-style rapid food restaurants and postpone a treat for later in the afternoon -- tea. Yes, the French are terribly keen on tea and do it superbly, particularly at places such as Ladurée and Angelina which are even open on Sunday. On a recent trip to Paris, we were strolling back from the Louvre during a snow shower and ducked into Angelina for a cup of tea but ended up having butternut squash soup and pastries as well.

Our other favorite tea spot is Ladurée on the rue Royale (on the corner of the rue St.-Honoré) midway between the Places de la Madeleine and Concorde. Pass through the bustling crowd at the take-out counter on the ground floor and head for the stairs. Upstairs (the first floor, as defined in France) is a beautiful but cramped room where you can enjoy a leisurely treat away from the tourist rabble. It is usually crowded but especially during the twice-yearly Fashion Week it is crammed with models and couture types on break from the nearby fashion houses (we ran into an editor of Vogue and several famous models on our last visit). You may have to wait but it is worth it in order to have tea and pastry. We recommend the Mont-Blanc, a tower of chestnut paste on a meringue base or anything involving chocolate. Ladurée is known for its macarons, a chewy confection encased in a sweet crust, in a wide variety of sizes, colors and flavors. Don’t confuse them with “macaroons” – coconut is nowhere to be found. On your way out, buy a few (they are sold by the kilo) and enjoy a memory of Ladurée at a later time. Best of all, Ladurée is open on Sundays into the evening when, if you want something light yet good to eat in an area where few places will be open.

For eating on Sunday afternoon, in desperation you may head for the Carousel du Louvre, as do many French people. It’s fast food stuff, cafeteria style, but the roasted chicken place is actually quite good.

If you want to read up on pastries and plan in advance where to visit and what to eat, we recommend Paris Boulangerie-Pâtisserie by Linda Dannenberg (1994, Clarkson Potter). The pictures of the goodies and her excellent descriptions should get you in the mood for your visit and she includes recipes for readers daring enough to imitate the grand patissiers.

If you can get a reservation, one of the most memorable places to eat in Paris is the Jules Verne restaurant in the Eiffel Tower. On short notice, your best chance is getting in for lunch or for Sunday

dinner. Otherwise you may have to reserve several months ahead. Be sure to request a table by a window. If you can't get a reservation, you can go up simply to have a drink at the bar. The ride by private elevator up into the tower is not for the chicken-hearted, but the food is worth the trip. Unlike the rule in the U.S. (if the restaurant has a view, the food will stink), the Jules Verne has some of the best food in Paris. Food recommendations include any dish made with veal liver (foie de veau) and any dessert made with chocolate. Come hungry, because they feed you very well, including little treats between courses and with coffee.

For a taste of country and outdoor eating in the heart of Paris, we suggest La Guinguette on the Ile de la Grande Jatte -- an island in the Seine at Neuilly but within sight of the Arc de Triomphe. The term "Guinguette" derived from a practice of villages outside Paris having open air markets and restaurants in warm weather so the city-folk could take a break in the open air. Especially after a busy day with the Impressionists at the Musée d'Orsay, a visit to this island and its prominent role in the works of Seurat and other 19th century masters will be a delightful way to relax.

One cold winter night, exhausted from a day at the antique market and so not up for one of Paris' temples of gastronomy, we stumbled upon a uniquely French adventure that has not made its way onto the tourist radar. It is Le Roi du Pot-au-Feu or the King of the traditional French stew of slow-cooked beef, potatoes, onions, carrots, turnips and leeks. In a small, narrow space near the Opéra, with windows covered by newspaper articles and French celebrity testimonials is a steamy shrine to one of France's best-loved dishes. The menu is scribbled on chalk boards, but one questions why when the waiter arrives and inquires, "pot-au-feu?" Oui, d'accord. And wine? No need for a wine list when the waiter simply brings you a bottle of their house-brand, hand-labeled tippie -- a perfect complement to the food. Don't look for tourists here or accommodating, English-speaking help. This is serious food for French people who want a taste of home, but we recommend that Americans do not miss the experience.

For a taste of traditional French cooking on the Left Bank, we suggest Allard. Its specialties include game and the famous poulet de Bresse (a very special and flavorful chicken). The door is on a narrow side street and you walk right into a counter behind which the food is being prepared. On a recent wintertime visit we had venison which came with a bowl of what looked like beige mashed potatoes. It turned out to be the seasonal specialty, purée of chestnuts -- unlike anything we had ever tasted yet it wasn't even mentioned on the menu.

If you are visiting the antique market in Saint-Ouen, or even if you're not, we suggest a visit to Le Soleil. But come hungry. After being seated your waiter will bring a basket of artisan bread and a bucket, yes, a bucket, of butter with a knife sticking out of it. If that weren't enough reason to eat there (and it clearly is enough for us!), everything else is wonderful too.

For that really big splurge, the only one of Paris' 3-Michelin-star restaurants we were lucky enough to try (thanks to a client's expense account) was Le Grand Véfour. The restaurant dates back to the 18th century and the chairs have plaques bearing the names of the rich, the famous and the notorious who have dined there over the years. It seems that there is at least one waiter per person and the food is indescribably delicious. About the only thing it lacked on our visit was French people -- being filled instead by foreign business people like ourselves.

At Les Ambassadeurs, Chef Dominique Bouchet serves up incredible meals in the ballroom of the former palace, now the Hôtel de Crillon. Now having as many Michelin stars as Le Grand Véfour since its demotion from 3 to 2, we found the food to be innovative and delicious beyond belief, with the service incomparable. On our only visit, we happened on truffle season where highlights included a chestnut soup with coconut milk, truffle slices and tiny squares of foie gras floating in it. It was incredible but we stifled the urge to lick the bowl!

One of our favorite restaurants, and a winner on the "extraordinary but not a big splurge" list is La Ferme Saint-Simon. It is on the Left Bank off the Blvd. St. Germain. They have menus in English and, unlike

some restaurants, the waiters are very kind and helpful to people who do not speak French fluently. The owner, Francis Vandenhende, explained to us that the restaurant had been the favorite of a U.S. television news producer and she featured it on a broadcast some years back. Since that time, they've had a loyal following of American visitors. But the overwhelming majority of diners are well-turned-out French people -- the ultimate compliment for a fine restaurant.

Before you head to Paris, we suggest that you consult [patriciawells.com](http://patriciawells.com) for great recommendations on where to eat from Patricia Wells, the author and long-time food writer for the International Herald Tribune. We have found her to be the best source for up-to-date reviews and insights on where to eat in Paris.

A final thought on eating involves dessert. Even with portions smaller than we are used to in the U.S., dessert can be daunting. And so we suggest an alternative in the form of Café Gourmand. Usually served on a plate with an indentation for a small coffee cup, this involves a smaller portion of a featured dessert plus a cup of coffee and can be the ideal way to round out a delicious meal.

Where to shop? People always ask us where we shop in Paris. The answer is, we don't, except for antiques and certain food items still unobtainable in the U.S. Due to tightly limited distribution channels and complex regulations limiting sales to twice a year, price competition is virtually unknown and the American pastime of bargain hunting has little application in France.

Parisians don't have the closets full of clothes that we do, and it is not unusual to repeat an outfit in the course of the week. They buy prudently and may spend a fortune on that season-making item from a trendy boutique and then hit the semi-annual sales for accompanying pieces. But if you're a female over 5'9" and weigh more than 100 pounds, forget shopping for clothes that will fit you and stick to the designer offerings at Saks and Neiman's!

First, a matter of shopping etiquette. When entering and leaving a shop it is essential to interact with the attendant. On arrival, offer up a "Bonjour Monsieur" or "Bonjour Madame" (use "Mademoiselle" for any woman who looks like she may be under 40 -- typically, she won't be offended even if she's married since she'd rather be viewed as a young miss). Upon leaving, say "Au revoir et merci" or "Au revoir Monsieur", etc. Like so many aspects of politeness in France, no one really puts much stock in them unless they're omitted.

Don't be surprised if salespeople tend to hover about you. It's not that they expect you to steal something, it's rather that French customers are used to being "attended" unlike Americans who prefer shopping in isolation until they don't see their size and need some help.

France runs on Visa or Carte Bleu. But don't leave your MasterCard at home, since it's preferred in other European destinations. Diners Club and American Express are accepted in numerous places, but their prices usually reflect an expected upscale clientele. But watch out which credit card you take. Some, like Chase, charge exorbitant foreign exchange fees for purchases in other currencies, and so we stick to USAA and Capital One. Forget travelers checks. French merchants don't want them since they have to pay a fee to the issuer to get their cash. Instead, take along your ATM card and get cash in euros when you need them for the items that you can't charge.

Things in Paris are expensive and it's best not to think about the U.S. equivalents for such items as a cup of coffee or a soft drink. Get over it! Who knows when you'll be back, so it's important to stop making those mental currency conversions and just relax and enjoy what Paris has to offer. Almost everything (other than food) includes value added tax (VAT) in the sticker price unlike the U.S. where sales tax is added at the register. So you're already paying an extra 20%. If you buy around \$240 worth of goods in one store, you can get a large portion of the value added tax refunded. Be sure and ask for the refund form, which the store must fill out. Then get it validated at the airport when you leave (you have to be able to show the goods, so go to the Dé-taxe window before you check your luggage) and then drop the refund form in the mail. Save plenty of time before your flight to accomplish this task as the lines at the

Dé-taxe window can get quite long. A 10% savings through a partial tax refund is far better than the discount and limited selection most duty free shops offer.

If you plan to shop for souvenirs, probably the best place is the row of small shops along the rue de Rivoli opposite the Louvre. There are plenty of T-shirts, plastic Eiffel Towers, etc. For interesting and artistic gifts there are the museum shops I've already mentioned.

The major department stores (grand magasins) are also good places to find souvenirs as well as nice gift items. Most will give you a discount if you are a foreign tourist with passport and you spend enough money! On the Right Bank, the major stores are Galeries Lafayette and Printemps on the Boulevard Haussmann. Both are worth a visit to see the main halls beneath the magnificent art-deco stained-glass domes. On the Left Bank, our favorite store is Bon Marché (which means "good buy" in French but is really no cheaper than any other store). These stores are called "department" stores for a reason – they are laid out by brand within men's and women's areas rather than by category, such as sportswear or formalwear. So, if you're looking for a black sweater, you will need to visit numerous shops within a shop to see all that is on offer.

Lafayette Gourmet (the food section of Galeries Lafayette) or the Grande Epicerie at Bon Marché is where we stock up on French delicacies before leaving the country. These include Valrhona chocolate for baking and eating, confit de canard (canned duck thigh-leg combinations preserved in duck fat), fond de veau and fumet de poisson (sauce starters for veal and fish dishes), small containers of duck foie gras. As more and more items become available in the U.S. at stores such as Hubbell & Hudson, Dean & DeLuca and Central Market, we feel less compelled to hoard and to drag hefty suitcases of French treasures back from France.

Speaking of transport, we always buy items ahead for a picnic on the plane on the way back to the U.S. While famous for its chocolates and pastries, we enjoy stocking up at Dalloyau on such items as mini-quiches, salads and other snack items. Since our flights are usually early in the morning, we stock up the night before and then divert our taxi to one of the numerous Mi-Do-Re restaurants on the way to the airport (for the price of an almond croissant, we have no trouble convincing a driver to stop).

If you'd like to visit the great fashion houses, the most concentrated group is found on the rue du Faubourg St. Honoré (between Place Beauveau and the rue Royale). And you will also pass by the Elysées Palace, official residence of the president of France. At the end of your walk, reward yourself with coffee and a pastry at Ladurée on the rue Royale.

Perhaps the most time-honored gift from Paris is a ladies' scarf or men's tie from Hermès. The scarves run about \$350 apiece, and ties are around \$150. The flagship store on the rue du Faubourg St. Honoré is consistently mobbed with foreign tourists and the somewhat imperious clerks will show you a scarf or two and expect you to make an instant decision. For a more leisurely, civilized pace and the opportunity to be invited to rummage ever so daintily through the drawers of scarves, visit the Hermès store in the Hilton Hotel near the Eiffel Tower. Although they would probably not want us to tell the story, on one visit to the Hilton store to find a scarf for Michael's mother, they let us behind the counter to open the drawers and make our own selections.

The French are starting to get more into the "mall" concept, including a regular mall adjacent to a factory outlet mall near Disneyland at Marne La Vallée. You can even get there on the RER train from Paris and see the usual brands from the U.S., such as Ralph Lauren, but featuring items made in France and Italy that are not available in the U.S. Not to be missed is the outlet for French shirtmaker Alain Figaret whose classically tailored and colorful offerings for men and women have not yet made it to the U.S.

If you're looking to buy shoes, this can be a bit of a challenge for anyone whose foot is not the standard, medium width. We like two small shops on the rue Tronchet (off the Place de la Madeleine) offering French-made products – Exclusif and Coralie. Exclusif specializes in the new and trendy at reasonable

prices, especially for boots. It also carries handbags. Coralie has more traditional shoe styles and handbags, and is where we found a gorgeous knock-off of a famous designer style in violet, croco-embossed leather.

If you are interested in purchasing antiques, there are various areas of the city to visit. Upscale retail antique shops are located on the Left Bank across the Seine from the Louvre in the Carré des Antiquaires and in the Louvre des Antiquaires (across the rue de Rivoli from the Louvre).

For the consummate antique experience, however, we recommend the Marché aux Puces de Saint-Ouen. "Puces" is misleading since it refers to flea market (from the flea-ridden blankets sold there as army surplus after the Napoleonic Wars) when in reality the Saint-Ouen complex of back streets, markets, stands and shops is, collectively, the world's largest antiques market with more than 2000 vendors. For the wholesale dealers, the main market day is Friday in the early hours. Most are done for the day and off to the bar for a morning glass of wine by 9:00 a.m. when Parisians are just starting to arrive in their offices. Retail dealers are open Saturday and Sunday, and occasionally on Monday mornings. They use the rest of the week to search for stock and attend the many auctions of antiques both in Paris and the countryside. Most retail dealers specialize in particular periods (e.g., Directoire or Louis Philippe furniture,) or types of goods (ceramics, bronzes, vintage clothing, military memorabilia, books, taxidermy, jewelry, etc.).

To get to Saint-Ouen, we suggest taking a taxi and asking the driver to drop you off on the rue des Rosiers at the Marché Dauphine. By Métro, the closest stop is Clignancourt but in order to cross the Périphérique or ring-road expressway, you will have to navigate through the Clignancourt flea market with its huge stocks of athletic shoes, leather goods and a high proportion of pick-pockets. Make the rue des Rosiers your focus and you will see the bulk of the enclosed markets (marchés) such as Dauphine, Malassis, Paul Bert, Serpette, Biron, Vernaison, etc. which run off this street. Simply wander up and down the covered aisles and find yourself amazed at the array of goods to delight collectors of all sorts.

Although we used to buy quite a bit of our stock in Paris, we have shifted our focus to the hinterlands because by the time items reach Paris they have been through numerous dealers and mark-ups. However, there are still interesting things to find at a price the buyer and seller are happy with. To achieve this, bargaining is essential. Americans tend to hate the process but we have learned to love the banter and the play-acting, all part of an elaborate ritual to arrive at a mutually agreeable price. While some dealers speak English, the best bargaining is done in French. But if all else fails, result to a piece of paper where prices are suggested in writing. And don't forget the rule we have learned the hard way, "the best time to buy an antique is when you see it." Tomorrow, it, or you, could be gone!

If the purchase is for export, there should be no value added tax, but you will not be able to get this advantage unless you use a transporter. The tax authorities have cracked down on VAT fraud in the last several years with antique dealers among their targets. However, numerous transport companies operate in the market and can arrange to pick up your purchase from the seller, pack it, insure it, and deliver it by air or sea freight to the U.S. For years we have been using EDET International and they have an office open on weekends on the rue des Rosiers (at an entrance to Marché Biron) staffed with English-speaking employees who can get you all you need to start buying and shipping.

For books on antiques and the arts, there is the Louvre bookstore, mentioned above as well as Lardanchet on the Place Beauveau and whose entrance is across from our former apartment building. Lardanchet always has a number of interesting things in stock, including out-of-print and hard-to-find items. Their knowledgeable staff can steer you in the right direction and order things you're having trouble finding. Best of all, they will ship to the U.S. (tax-free) so you do not have to lug heavy books back on the plane with you.

Beyond Paris? While Paris is the focus of this Guide and of most people's visits to France, there is so much more to explore in this captivating and engrossing country. We hope to expand future editions of

this Guide to include Provence and especially the Langue d'Oc, Provence's unjustifiably neglected neighbor.

Thanks to the high-speed train (TGV) station just an escalator-ride below the main arrival hall at Roissy Charles de Gaulle, within a scant three hours from landing in Paris you can arrive at Avignon, the gateway to Provence, and gulp great gobs of the lavender-laden, citrus-enhanced mistral of this formerly Roman province. But, that's another Guide.

In the meantime, bon voyage and we hope you grow to love Paris as we have!

Meril & Michael Markley  
mmarkley@mmarkley.com

Names and Addresses

(Note – if dialing from outside France, drop the first “0” and replace it with the country code “33.” Postal codes are shown in parenthesis with the last two numerals being the district, e.g., 75008 is the 8th district.)

<b>Name</b>	<b>Address</b>	<b>Metro Stop</b>	<b>Phone/Fax/Web</b> (http://www.)
<b>Travel &amp; Sightseeing:</b>			
The Paris Pages			www.paris.org
Maison de la France (official site)			www.franceguide.com
French Yellow Pages (Les Pages Jaunes)			http://www.pagesjaunes.fr
Roissy Charles de Gaulle Airport (CDG)	Roissy en France		01-48-62-22-80 www.aeroportsdeparis.fr
Paris Transport (RATP)	Tourism office located below the Louvre	Palais Royal	08-92-68-77-14 www.ratp.fr
Cityrama Sightseeing	145, rue St.-Honoré (75001)	Louvre- Rivoli	01-44-65-61-00 www.cityrama.com
Bateaux Mouches	Pont de L'Alma (right bank) (75008)	Pont de L'Alma	01-42-25-96-10 www.bateaux-mouches.fr
Cluny Museum (Musée National du Moyen-Age)	6, place Paul Painlevé (75005)	Cluny or Odéon	01-53-73-78-00 www.musee-moyenage.fr
Musée Jacquemart- André	158, Blvd. Haussmann (75008)	Miromesnil	01-45-62-11-59 www.musee-jacquemart- andré.com
Musée du Louvre	34, Quai Louvre (or enter from rue de Rivoli) (75001)	Palais Royal	01-40-20-50-50 www.louvre.fr
Musée des Arts Décoratifs (Palais du Louvre)	107, rue de Rivoli (75001)	Palais Royal	01-44-55-57-50 www.ucad.fr
Musée D'Orsay	62, rue de Lille (75007)	Solférino (RER- Musée D'Orsay)	01-40-49-48-14 www.musee-orsee.fr
Notre Dame Cathedral	6, place Parvis Notre Dame (75004)	Cité	01-42-34-56-10 www.notredamedeparis.fr
Sainte Chapelle (Conciergerie)	22, avenue Victoria (75001) (in the Ministry of Justice)	Chatelet	01-53-40-60-80 www.sainte-chapelle.monuments- nationaux.fr
<b>Hotels:</b>			
Hôtel Alison	21, rue de Surène (75008)	Madeleine	01-42-65-54-00 www.hotelalison.com
Hôtel Folkstone Opera (Best Western)	6, rue Castellane (75008)	Madeleine	01-42-65-73-09 www.hotelfolkstoneopera.com
Hôtel Bristol	112, rue du Faubourg St. Honoré (75008)	Champs- Elysées- Clemenceau	01-53-43-43-00 www.lebristolparis.com
Hôtel de Castiglione	40, rue du Faubourg St. Honoré (75008)	Concorde	01-44-94-25-25 www.hotelcastiglione.com
Hôtel de Crillon	10, place de la Concorde (75008)	Concorde	01-44-71-15-00 www.crillon.com
Hôtel du Ministère	31, rue de Surène (75009\8)	Madeleine	01-42-66-21-43 www.minsterehotel.com

Le Grand Hôtel Intercontinental Holiday Inn Garden Court Paris Elysées	2, rue Scribe (75009) 24, rue de Miromesnil (75008)	Opera Miromesnil	01-40-07-32-32 www.intercontinental.com 01-43-12-87-87 www.holiday-inn.com
<b>Eating and Drinking:</b>			
Lafayette Gourmet	Galeries Lafayette	Havre- Caumartin	www.galerieslafayette.com
Boulangerie Eric Kayser	in Galeries Lafayette or 19, rue Valette (75005)	Maubert- Mutualité	01 42 34 50 20
Brioche Dorée (multiple locations)	66, rue de Rivoli (75004)	Hôtel de Ville	01-48-04-59-21
La Grande Epicerie at Le Bon Marché	38, rue de Sèvres (75007)	Sèvres- Babylone	01-44-39-80-00 www.lagrandeepicerie.fr
Dalloyau	101, rue du Faubourg St. Honoré	St.-Philippe- du-Roule	01-42-99-90-00 www.dalloyau.fr
Le Roi du Pot-au-Feu	34, rue Vignon (75009)	Havre Caumartin	01 47 42 37 10
Ladurée	16 rue Royale (75008)	Concorde, Madeleine	01-42-60-21-79 www.laduree.fr
Angelina	226, rue de Rivoli (75001)	Tuileries	01 42 97 41 11 www.groupe-bertrand.com
La Ferme Saint- Simon	6, rue de Saint-Simon (75007)	Rue du Bac	01-45-48-35-74 www.fermestsimon.com
La Guinguette de Neuilly	12, blvd. Georges Seurat Ile de la Jatte (92200 Neuilly-sur-Seine)	Port de Champerret	01-46-24-25-04 (no website)
Le Grand Véfour	17, rue du Beaujolais (75001)	Palais Royal	01-42-96-56-27 www.grand-vefour.com
Le Jules Verne	Eiffel Tower, Champ de Mars (75007)	Bir Hakeim	01-45-55-61-44 01-47-05-29-41 F www.restaurants-tou Eiffel.com
Les Ambassadeurs	10, place de la Concorde (in the Hôtel de Crillon) (75008)	Concorde	01-44-71-15-00 www.crillon.com
Mi-do-re (multiple locations)	12, rue de Rome (75008)	St.-Lazare	01-43-87-15-33 01-48-74-00-22
Paul (Boulangerie)	40, rue Londres 37, rue Tronchet (75008) and at CDG Terminal 2E	Havre Caumartin	01-42-93-41-03 www.paul.fr
Le Soleil	109, ave. Michelet 93400 Saint-Ouen	Clignancourt	01-40-10-08-08 www.restaurantlesoleil.com
Allard	41, rue Saint André-des- Arts (75006)	Odéon or St. Michel	01-43-26-48-23 www.allard-restaurant.com
Nicolas (multiple locations – largest is at Madeleine)	22, rue des Petits Champs (75002) – ask for Florent (also Place de la Madeleine (75008))	Bourse Madeleine	01 42 97 41 11 www.nicolas.com
<b>Shopping:</b>			
La Vallée Village RER 4 Line (direction of Disneyland/Marne la Vallée)	3 Cours de la Garonne 77700 Serris	Val d'Europe	01-60-42-35-00 www.lavallee-village.com
EDET International (shipping antiques)	85 rue des Rosiers (Marché Biron – Saint-Ouen)	Clignancourt	01-48-59-11-73 www.edetinternational.com 01-49-45-07-17 (weekends)
Galeries Lafayette (including grocery)	40, blvd. Haussmann (75009)	Havre Caumartin	01-42-82-34-56 galerieslafayette.com

Hermès	24, rue du Faubourg St.-Honoré (75008)	Concorde or Madeleine	01-40-17-47-17 www.hermes.com
Hermès (Hilton Hotel)	18, avenue de Suffren (75015)	Champ de Mars	01-45-66-89-29 www.hermes.com
Coralie (handbags, shoes)	3, rue Tronchet (75008)	Madeleine	01-47-42-21-27 (no website!)
Exclusif (handbags, shoes)	31, rue Tronchet (75008)	Madeleine	01-40-06-95-21 www.exclusifonline.com
Bon Marché (including grocery)	38, rue de Sèvres (75007)	Vaneau or Sèvres	01-44-39-80-00 www.lebonmarche.fr
Librairie Lardanchet	100, rue du Faubourg Saint-Honoré (75008)	Babylone	
Louvre des Antiquaires	2, place du Palais Royal (entrance rue de Rivoli)	Champs-Elysées or Miromesnil	01-42-66-68-32 01-49-24-07-87 F www.lardanchet.fr
Printemps	64, blvd. Haussmann (75009)	Palais Royal	01-42-97-27-27 www.louvre-antiquaires.com
Puces de Saint-Ouen	Rue des Rosiers area of Saint-Ouen	Havre	01-42-82-50-00
		Caumartin	printemps.com
		Clignancourt	08-92-70-57-65 www.parispuces.com

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