

BEYOND BISTRO PARIS

A culinary journey through
our beloved city

SOPHIA VAN DEN HOEK
& SALOMÉE VIDAL



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Paris is a city like no other. It's steeped in history and tradition, full of clichés that sometimes turn out to be true, and shaped by beauty, modernity, multicultural influences, and that famous *art de vivre* that is uniquely its own.

France takes its meals seriously, but Paris turns them into proper rituals. Those codes shift with the times yet stay rooted in that very Parisian *je ne sais quoi*. You can find that in every neighbourhood, several times a day, all year round, in the city's restaurants and bistros.

A few Parisians still remember the old zinc bar. You'd order a coffee, smoke a cigarette, and stub it out in the sawdust on the floor. Hard-boiled eggs sat on a shiny stainless-steel stand next to salt and pepper for anyone to help themselves, with the day's paper laid casually across the counter. Most people today know only its modern version, but it's still a classic Parisian scene. It's where you grab a coffee and a croissant in the morning and a set lunch of a starter, a dish of the day, and a dessert at noon. It's where you meet for a *demi* of lager or a glass of Côtes du Rhône before dinner. And it's where you eat alone, as a couple, or with friends, to mark an occasion or for no reason at all beyond the pleasure of good food and drink.

The past fifteen years have been a real turning point for food in Paris, and by extension in France. A new generation of chefs has broken out of an old mould that no longer fitted. The change is about

flavour, but it's also social, and sometimes political: flatter kitchen hierarchies, more room for women, more care in sourcing, a focus on seasonality and sustainable farming and winemaking, and looser conventions that make way for fresh ideas. More freedom means more creativity, and Paris is once again leading the way across every cultural field, food included.

Refined but approachable cooking is spreading everywhere. It respects tradition while looking further afield, thinking differently, and setting new standards. Diners have been learning alongside the chefs. They've become knowledgeable and curious about food and ingredients, from speciality coffee and fermentation to natural wine and different cooking techniques, and their palates have grown sharper as a result.

Chefs have become media personalities. Food events keep multiplying and have become must-attend dates. New restaurants are booked up weeks in advance, and eating out is more central to people's lives than ever.

Bistronomy, neo-bistros, sharing plates, comfort food, Asian, Levantine, and South American influences: trends come and go, as in any cultural scene. One fashion replaces another, but some classics never fade.

Beyond Bistro Paris is a culinary journey through our beloved city. Through a selection of places to

eat and drink, this book explores the city's food scene today, looks at its customs, and celebrates a handful of iconic dishes that make eating in Paris a uniquely Parisian experience.

Its heart beats in the 11th arrondissement, a historically working-class area and the birthplace of this new wave of pioneers. As always, revolutions happen one neighbourhood at a time, and the 11th is still the go-to spot for anyone who loves great food. It's popular for its cheap rents, proximity to the city centre, and cool crowds.

Narrowing down the list of restaurants wasn't easy. The venues in this book were chosen to showcase chefs and restaurateurs who love what they do and bring a little magic to everyday life. Each does it on their own scale, of course, but with consistency and finesse, and in that Parisian spirit that inspires the whole world.

Sophia van den Hoek & Salomé Vidal







CLAMATO

In 2013, Grébaut and Pourriat took over the space next door to Septime and opened their beautiful seafood spot. Clamato is their very own take on the classic French bar à huîtres. Plates enter the table in random order. Wonderful fish and shellfish, all prepared with the Septime twist.

A long, cream-lacquered counter leads you into a room flooded with natural light, looking out onto a courtyard. There's a spiral staircase, the same raw, pared-back furniture, beige and green tones that nod to the sea, a daily menu printed and dated on each table, an international crew, and plates that arrive in no particular order. Fish, shellfish, and crustaceans, all true to the mothership's DNA.

At Clamato, you can build your own seafood platter with gorgeous oysters from Saint-Vaast, Isigny, or Utah Beach, plus dog cockles, clams, and more. You can also go for bold, briny plates like black mullet ceviche, raw cuttlefish from Oléron, skate wing à la Grenobloise, or roasted squash with miso and *bottarga*. The dish names are simple, but the presentation and flavours are anything but. Maybe that's the essence of Parisian luxury: simplicity that only looks effortless.

Great produce, hard work, consistency, and dishes that feel both surprising and perfectly natural the second they reach the table. Wash it all down with natural wine from Greece, Austria, or France, or

with their iconic Bloody Mary. Then finish with a dessert worth crossing the city for: the Clamatarte, a maple syrup tart topped with a generous quenelle of whipped cream.

Clamato's daily menu is built on what comes in fresh that morning from Saint-Jean-de-Luz, Concarneau, Île d'Yeu, and beyond. All their ingredients come from small-scale, sustainable fisheries: line-caught or caught using small purse seines, pots, and traps. Their oysters are either wild or grown from natural spat.

And the Septime empire keeps growing. There's their pastry shop Tapisserie on the same street; Septime La Cave for a drink while you wait for your table; and D'une Île, their guesthouse in the Perche region, a few hours from Paris.

Paris has plenty of old-school brasseries serving seafood platters on ice. Clamato takes that tradition and runs it through the Septime approach: sustainable sourcing, no fuss, and creative plates next to raw seafood classics.









CLAMATO
80 rue de Charonne
75011 Paris
clamato-charonne.fr

TAPISSERIE
65 rue de Charonne
75011 Paris
tapisserie-patisserie.fr

SEPTIME LA CAVE
3 rue Basfroi
75011 Paris
septime-lacave.fr

D'UNE ÎLE
Domaine de Launay
61110 Rémalard
duneile.com

L'OEUF MAYONNAISE

Oeuf mayonnaise, more commonly known as *oeuf mayo*, is one of those classics that has made a major comeback on Parisian dining tables in recent years. Bistronomy has brought *terrines* and other low cost dishes back into the fashion spotlight.

The oeuf mayo, once overcooked and served with a shop-bought sauce, is on the menu at almost every trendy spot of the moment. It's usually served slightly undercooked with homemade mayonnaise, like at Le Bougainville, and often given a twist to reflect the venue's signature style. You'll find oeuf mayo topped with beautiful anchovy fillets at L'Escale or L'Oursin, pickled in a beetroot brine that gives them a lovely bright pink colour at La Buvette, garnished with salmon roe, bottarga powder, and generous shavings of truffle at le Bistrot des Tournelles and even a few grains of caviar at Clamato.

How seriously they take the oeuf mayo is evident from the fact that back in the 1980s, food critic Claude Lebey founded ASOM, the Association for the Preservation of Oeuf Mayonnaise. They still organise the World Oeuf Mayonnaise Championship every year.

Whether as the perfect starter or a little extra to share in the middle of the table, the oeuf mayo is a classic that's anything but boring.

LE BOUGAINVILLE
5 rue de la Banque, 75002 Paris
bougainville-restaurant.fr

L'ESCALE
1 rue des Deux Ponts, 75004 Paris

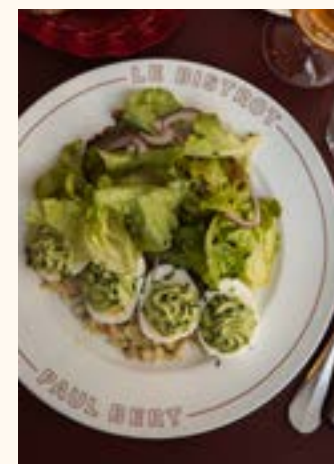
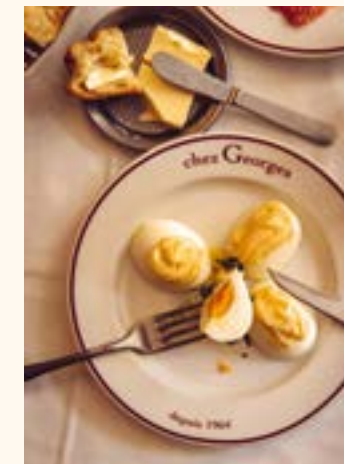
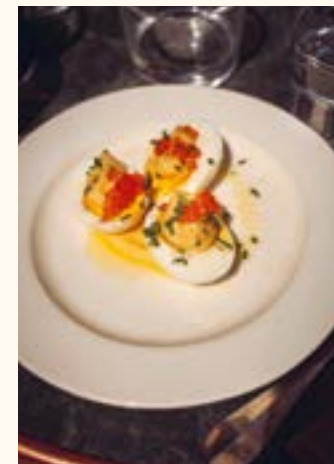
L'OURSIN
27 rue Yves Toudic, 75010 Paris
loursin-paris.fr

LA BUVETTE
67 rue Saint-Maur, 75011 Paris
labuvette.paris

BISTROT DES TOURNELLES
6 rue des Tournelles, 75004 Paris
bistrotdestournelles.com

LE MARY CELESTE
1 rue Commynes, 75003 Paris
lemaryceleste.com

CLAMATO
80 rue de Charonne, 75011 Paris
clamato-charonne.fr





CAFÉ LES DEUX GARES

As the name suggests, Café les Deux Gares sits right between two Parisian train stations, Gare du Nord and Gare de l'Est. It's more than just a café – it's a place to unwind, whether before or after a train journey, stumbled upon by chance on a stroll, or sought out on a recommendation. Because yes, you should know: Café les Deux Gares is right here.



Back in 2020, when the current owners took over the premises, this wasn't exactly a trendy neighbourhood; it was a little rough around the edges. A meeting between hotelier Adrien Gloaguen, Antoine Raccat, current manager Frédéric Lesire, and chef Jonathan Schweizer gave rise to what's become one of Paris's most successful bistros. On opening day, five minutes before service, Frédéric, the maître d', still had no idea what the kitchen was about to serve. That's instinctive cooking at its best, the chef is always led by the ingredients.

Les Deux Gares opened in 2020 and picked up a prestigious award the following year, Le Fooding's prize for Best Bistro. Bistro cooking by a chef from Luxembourg, in a neighbourhood that was not particularly well thought of at the time took some nerve. What drives them is a simple idea: quality food that stays accessible. A top-tier kitchen dressed up as an everyday neighbourhood bistro. Anyone who wanders in without knowing the place – often travellers passing through – walks away thoroughly won over. A wonderful surprise, in short. It looks every bit the Parisian bistro, with an interior designed by Luke Edward Hall: a bistro-style concrete floor, marble tables, a tortoiseshell-patterned ceiling, Art Deco wall lights made to measure in England, an open, glass-fronted kitchen, and a lovely terrace in summer. And, of

course, the food changes with the hours: coffee and a croissant in the morning, with something to eat or drink on offer at any hour, a set lunch menu at midday, and à la carte in the evening.

Jonathan doesn't come from a family of chefs. He took up cooking purely out of passion. He had no formal training, learning the trade at hospitality college and alongside some of Paris' biggest names, including at A.T., the fine-dining restaurant run by Japanese chef Atsushi Tanaka. He's deeply committed to quality, locally sourced produce, and steers clear of anything that has travelled far – no spices, no vanilla, no chocolate. It sounds unbelievable, but he truly doesn't use these ingredients in his kitchen. The vegetables come from the Rigault family, 45 minutes outside of Paris; the oysters from Monsieur Jean-Paul in the Bay of Mont Saint-Michel; the bread from the Sain bakery. He's also a champion of natural wines, firmly in the 'zero/zero' camp: zero additives, zero stripping out – just fermented grapes.

Right across the street, you'll find Les Deux Gares Express, open seven days a week, from 7.30am to 10pm, serving up classic bistro fare whatever the hour: croque-monsieur with Comté cheese and mustard, tangy *oeufs mayonnaise*, seasonal cream soups, or fruit tarts.



LES MARCHÉS

Markets are undoubtedly part of the Parisian culinary landscape. More than just a place to shop, they are an experience in their own right. A stroll amongst the stalls awakens the senses, with colours and scents that whet the appetite. Everyone shops there: students, mums, pensioners, as well as some of the capital's most renowned chefs.

Whilst everyone has their favourite market, there are a few common features. Stalls bursting at the seams, traders calling out their bargains, crowds moving slowly to the rhythm of browsing and discovering treasures, and, in the end, a well-stocked basket.

At most markets, you'll find plenty of green-grocers — organic or otherwise, local or not; often a butcher, sometimes with a rotisserie holding succulent roast chickens; a fishmonger; the occasional oyster seller in season; a cheesemonger, of course; sometimes a beekeeper selling honey; a florist; a baker ... everything you could ever need for your shopping for the day — or the week.

There are also a number of well-known covered markets, such as Marché Saint-Quentin in the 10th arrondissement and Marché couvert de Passy in the 16th, as well as markets where you can eat on site. Like at the famous Marché des Enfants Rouges, which unfortunately burnt to the ground in a fire in October 2026. It is a great loss to the city. Its lively stalls, serving delicacies from every corner of the world, will be dearly missed.

MARCHÉ RASPAIL
boulevard Raspail, 75006 Paris

MARCHÉ ALIGRE
rue d'Aligre and place d'Aligre
75012 Paris

MARCHÉ BIOLOGIQUE DES BATIGNOLLES
boulevard des Batignolles, 75008 Paris

MARCHÉ DE BELVILLE
boulevard de Belleville, 75011 Paris

MARCHÉ BASTILLE
boulevard Richard Lenoir, 75011 Paris

MARCHÉ COUVERT SAINT-QUENTIN
85 bis boulevard Magenta, 75010 Paris

MARCHÉ COUVERT DE PASSY
1 rue Bois le Vent, 75016 Paris





AUX DEUX AMIS

A bistro just as it should be – *dans son jus*, as they say in Paris – with a zinc bar, a ham slicer, Formica tables, mirrored mosaic columns, and a tiny kitchen measuring just 2.20m x 1.70m that turns out sharing plates every lunch and dinner, in the spirit of true French-style tapas. It's a fitting concept, given that David Loyola – born in Paris to a Spanish family – has been at the helm of Aux Deux Amis since 2009. A safe bet that plays with bistro tradition without ever taking itself too seriously, all set in a joyful, good-humoured atmosphere: flamboyant, lively, and delicious.

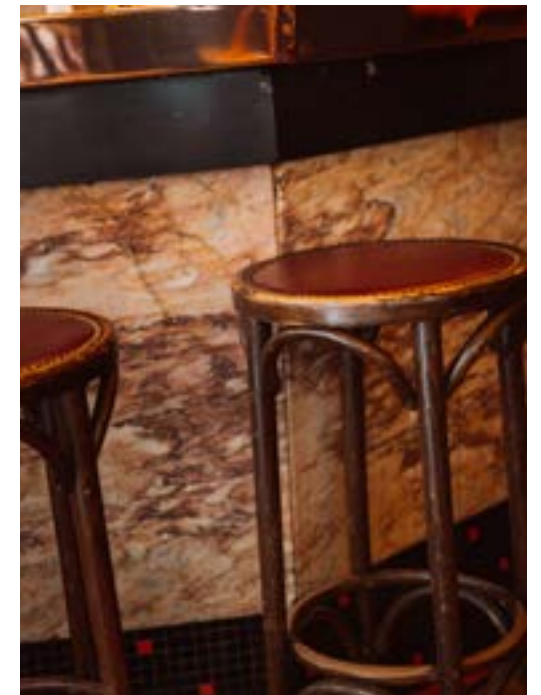
David started out at Le Chateaubriand under chef Iñaki Aizpitarte, who would go on to become a legend of Parisian bistronomy. It was there that he discovered both natural wines and a whole new way of cooking; a complete break from everything he'd known before. Four years later, he took over this bistro at the bottom of Rue Oberkampf, leaving it almost exactly as it was. Together with friends who work as set designers in film, he gave the back room and cellar a light refresh, put the neon sign back up, and that's how Aux Deux Amis came to be.

When the bistro originally opened, two starters, two mains, and two desserts (all changing daily) were served alongside about ten small plates paired with natural wines, for lunch and dinner. Chef Mathieu Perez was helped by La Jeannine, David's mum, who served her now-legendary tortilla by the slice, made from a recipe handed down by his grandmother, Gabriella. It was an instant hit. Every day, you need to arrive early or grab a corner table to take in the lively, buzzing atmosphere that's unique to this tiny bistro in the 11th arrondissement. It's a spot that brings together regulars and travellers alike, all searching for the real Paris. People laugh, talk loudly, greet each other with kisses, order and recommend food, and drink like there's no tomorrow. Everyone's welcome here — you just squeeze in wherever there's room, elbow to elbow.

Start with cheese, charcuterie, or *oeufs mayonnaise*. From there, more refined dishes follow, always built around top-quality produce: think beef tartare, a huge turbot meunière to share, lovely vegetable dishes — beetroot in winter, asparagus and peas in spring, juicy tomatoes in summer — and a chocolate ganache that holds its shape beautifully. And of course, a natural wine from a list of sixty whites and sixty reds, plus a handful of sparkling and macerated wines, some of which served by the glass.

It's somewhere between a film set and a lively party where everyone already knows each other — or is about to. The menu is scrawled in pen on an order pad: an almost clichéd yet utterly authentic slice of Paris. This near-magical formula is what's made Aux Deux Amis a fixture for the past seventeen years. You can drop in any time of day: Aux Deux Amis runs a continuous service, so you can eat and drink there at any hour.

David Loyola speaks with real love about his craft and about passing it on — about the people he meets and the sense of sharing that comes with it. He's convinced the next generation will keep this tradition and know-how alive, while bringing their own fresh perspective to the trade — always with the same enthusiasm.










AUX DEUX AMIS
 45 rue Oberkampf, 75011 Paris, Instagram @auxdeuxamis

WHO MADE THIS BOOK?

Sophia van den Hoek is a Dutch photographer whose love for Paris began the moment she first visited as a teenager. That early fascination stayed with her, drawing her back over the years until, in 2022, she began dividing her time between Paris and Rotterdam.

Her photography brings together the things she has always loved: good food, travel, and places with character. Discovering a restaurant, lingering over a meal, and capturing the atmosphere around the table are, for her, closely intertwined. A place becomes memorable through its many small details: the light falling across a table, the texture of a dish, the gestures of the people who make it their own.

Working with natural light and an intuitive eye, Sophia creates photographs that convey how a place feels. In Paris, she continues to find inspiration in the everyday rhythm of the city and the way food, beauty, and daily life meet. This book is a continuation of that curiosity, and of a love that began long before she ever called the city home.

She works with restaurants, hotels and publishers, and her photographs have appeared in magazines including *Voyage Voyage*, *Milk Decoration*, and *Elle Decoration*. Follow Sophia on Instagram at @un_fold_ed and @parisunfolded.

THANK YOU

My heartfelt thanks to Salomé for her words, the connections she made, and her thoughtful organisation behind the scenes. Working with her was a joy and gave me the space to focus on the photographs.



To our publishers, Petra en René, thank you for your trust and the freedom to make this book truly our own.

And to all the restaurateurs and their teams, thank you for your warm welcome, your stories, and the wonderful food. I may have gained a few kilos along the way, but every one of them was worth it.

Salomé Vidal was born and raised in Paris, and food has been her passion from the start. As a teenager, she spent her pocket money on restaurants rather than clothes and went everywhere from street food stalls to Michelin-starred tables. She was working as a photographers' agent and producer for luxury brands when she left to open two restaurants of her own, one in the 11th arrondissement and one in Pigalle. She later went back to production, this time in lifestyle, where she could bring food and images together. She met Sophia while working for an international travel company. Salomé produced the content about each destination city, and Sophia photographed the places they picked. They've teamed up again on *Beyond Bistro Paris*, still sharing a love of Parisian style and great places to eat. Follow Salomé on Instagram @salomeevidal

THANK YOU

A huge thank you to all the chefs and restaurateurs who, every single day, practise one of the most beautiful professions in the world – and one of the most demanding.

Thank you for keeping Paris alive.

Thank you for trusting me with this project, for your warm welcome over the years and, for some of you, for your friendship.

Thank you, Sophia, for your stunning photographs. Thank you to my friends and my brother, who have joined me on my outings and explorations for so many years.

And finally, thank you to Joseph, Noé and Nil, for everything else.

