











Gruel Hunting

Food lovers determined to go off the Michelin grid invariably turn to two guides with an emphasis on young chefs and modern, casual food. Le Fooding - food plus feeling emphasizes buzz and style (lefooding.com), while Omnivore spotlights the great chefs of tomorrow (omnivore.fr). Together they are the wonder twins of adventurous Parisian dining. T grazes through their top picks.

Racines (1) This organic wine bar in a picturesque passage serves honest French and Italian classics with artisanal ingredients, as well as impressive plates of cheese and charcuterie. 8, passage des Panoramas; 011-33-1-40-13-06-41; entrees about

Astrance (2) The young legend Pascal Barbot fuses French technique and Asian flavors in a tiny, out-of-the-way room. The result? Heaven - and a nearly impossibleto-get reservation. 4, rue Beethoven; 011-33-1-40-50-84-40; seven courses \$272.

Le Chateaubriand (19) (3) The Momofuku Ssam Bar of Paris: So cool. So good. So crowded! The four-course set menu requires an adventurous palate. 129, avenue Parmentier; 011-33-1-43-57-45-95; four courses \$64.

Frenchie (4) Gregory Marchand, the young chef at this tiny newcomer, did time with Jamie Oliver in London and at Gramercy Tavern, which is reflected in unfussy food like thick pork chops with carrot purée served with a ramekin of ribs. 5, rue du Nil; 011-33-1-40-39-96-19; three courses \$50.

Chez L'Ami Jean (5) Raucous, lusty, delicious food served in a former Basque rugby pub. There's an emphasis on meat and game (and ears and feet), though regulars know to save room for the amazing riz au lait. 27, rue Malar; 011-33-1 05-86-89; three courses \$50.

La Gazzetta O Petter Nilsson makes pasta and pizza at this seemingly casual Italian, but his stunning seven-course tasting menu shows why he's been called one of the mainstays of the new gastronomical guard. 29, rue de Cotte; 011-33-1-43-47-47-05; seven courses \$69.

Le Verre Volé O In the trendy 10th, this organic wine bar and bistro specializes in wine-friendly dishes like pâté en croûte and sausages with potato purée. Bonus: open Monday. 67, rue de Lancry; 011-33-1-48-03-17-34: entrees \$16 to \$23.

yam'Tcha (An Astrance alum dishes up Asian-inspired French near Les Halles with tea pairings on offer. Get a seat at the counter - it's the best place to watch the action in the tiny kitchen. 4, rue Sauval; 011-33-1-40-26-08-07; three courses \$64.

G = Le Fooding **O** = Omnivore

OBJECT LESSON

Forget flea-market antiques and Prouvé tables. The French contemporary design scene is alive and swell.

Galerie Kreo This brilliantly curated gallery (below left) champions the likes of Pierre Charpin, Hella Jongerius, the brothers Bouroullec and Campana, and other stars new and not-so. 31, rue Dauphine;



011-33-1-53-10-23-00; galeriekreo.com.

Next Level Galerie Opened last spring, Next Level shows young experimental designers who happily multitask in the worlds of art, architecture and design (below right). 4, rue Pastourelle; 011-33-1-71-20-23-88; nextlevelgalerie.com.

Tools Galerie Up-and-coming and established European designers like Ineke Hans, Maarten Baas and Normal Studio create unique objects, furniture and lighting for this gallery. 119, rue Vieille du Temple; 011-33-1-42-77-35-80; toolsgalerie.com.





L'INTERNET Franglais sites to help you go local.

Music Go to La Blogothèque

(blogotheque.net) for indie-rock videos shot in picturesque Paris locales, from the Fleet Foxes in the Grand Palais to Bon Iver on the streets of Montmartre.

Style The fashion illustrator Garance Doré (garancedore.fr/en) is devoted to Parisian street style, which she draws and snaps. Visit before packing!

Food The expat food writer Alexander Lobrano's **Hungry for Paris**

(hungryforparis.square space.com/blog) is a trusted source for restaurant reviews, not to mention a delight to read.

Shopping The French equivalent of DailyCandy,

My Little Paris

(mylittleparis.com/en), sends e-mail updates on the latest in fashion, food. culture, beauty and more, in English.

Art Find cultural news with a fresh point of view, from a collaborative of artists and other creatives, at Vingt Paris (ivyparis news.com).

