





# Paris fête le vin!\*

\*Paris celebrates wine!



80 bars and restaurants for a great food & drink experience

14-16 February 2022



wineparis-vinexpo.com

Excessive alcohol is hazardous for your health. Drink in moderation.

Ad + design Studio Founzanardi - Illustration Charlotte Molas.

## 80 bars and eateries selected to illustrate Paris' diversity.

For its second iteration, the OFF is returning with a selection of Parisian restaurants across every neighbourhood of the city which place particular emphasis on wine service.

These are warm, unique, lively venues offering an eclectic wine list – with at least fifty listings covering a broad range of French wine regions – including wines from growers with good green credentials. They also serve good food and deliver feel-good hospitality. The OFF selection features wine merchants doubling up as eateries, bistros and Michelin-starred gourmet restaurants but also focuses on variety and atmosphere, so that everyone can celebrate wine in their own unique way!



wineparis-vinexpo.com  
Excessive alcohol is hazardous for your health. Drink in moderation.

- 25 Le Mermoz**  
With his faultless produce and punchy combinations, Thomas Graham has taken over the kitchens of the Mermoz with brio. The mosaic floors, traditional bar and Art Déco design create a wine bar atmosphere in a boutique bistro, with a pretty remarkable natural wine list.  
[restaurant-le-mermoz.fr](#)
- 26 Pastore**  
This uber-cool, new-style urban bistro, with its hanging neon lights and industrial marble tables is a long way from home. Here the food is Italian with, say, pork chops Milanese or squid ink arancini. Naturally, the wine cellar is home to Italian wines with estates including Giuseppe Mascarello and Bruno Giacosa.  
[pastore.paris](#)
- 27 Lolo Cave à manger**  
A wine merchant's cum eatery, Lolo is an easy-going neighbourhood bar. The wine, selected by Loïc Minel (aka Lolo) claims to be clean with no chemical inputs. In this fiery red neon atmosphere with its vermillion bar, these easy-drinking, well-made wines can be paired with chef Zacharie Gannat's cheeky little dishes.  
[lolocaveamanger.fr](#)
- 28 Mieux**  
In the heart of the 9<sup>th</sup> arrondissement, Mieux serves market-sourced cuisine made from produce carefully selected by chef Giulian Mairu, in Western France. For the wines, Jean-Baptiste Bayle has successfully chosen bottlings from winegrowers who show respect for the soils, the vast majority of them using no chemicals. Together, they create a family home atmosphere.  
[mieux-restaurant.com](#)
- 29 Le Beaucé**  
The former chef at the Quedubon restaurant, Marius Bénard reiterates the neo-traditional bistro experience at Le Beaucé, in the famous Rue Richer. The result is seasonal, flavourful cuisine and oodles of natural wine.  
[lebeauce.fr](#)
- 30 Richer**  
The contemporary new-style brasserie, a favourite haunt of regular patrons, Le Richer rolls out constantly changing, seasonally-inspired cuisine, designed around locally sourced produce. For the wine, the broad-ranging, top quality list is assembled with flavour as the sole guiding light.  
[lericher.com](#)
- 31 Chocho**  
Signature cuisine and clean wines are the hallmark of Chocho, the restaurant opened by French-American native Thomas Chisholm, a contestant in the last series of Top Chef. To pair with a choice of small recreational dishes, wine maestro Anthony Pedrosa is tasked with the selection. The result is a superb venue where the dishes roll out one after another to be shared, just like the great wines.  
[chocho.becsparisiens.fr](#)
- 32 Bonhomie**  
The inspiration at the Bonhomie bistro is Mediterranean. Here, everything is good, from the balanced menu to the large choice of wines from around the Mediterranean arc, taken straight from the cellar.  
[bonhomie.paris](#)
- 33 Le 52**  
A go-to eatery in the Rue du Faubourg Saint-Denis, the 52 is full of life and beats to the rhythm of its neighbourhood. On offer is a carefully thought-through array of gourmet bistro cuisine and a stringently selected wine list featuring signature wines where you will find a bottle of Vacheron, or even Gangloff.  
[faubourgstedenis.com](#)
- 34 Mamagoto**  
This French-Japanese new-style bistro rides the crest of sharing plates with Japanese and Basque influences. The wine list features natural and artisan winegrowers.  
[mamagoto.paris](#)
- 35 Bouche**  
This venue is an ode to good food and wine. The «tapassassettes», which change with the seasons, are paired with living wines chosen by Antoine Duvignacq, sommelier at the Epq in Biarritz.  
[boucheparis.com](#)
- 36 Le Saint-Sébastien**  
The Saint-Sébastien focuses on vibrant plates with an eclectic, honed selection of wines. In fact, over 400 wines are featured on the list, ranging from natural gems and small formats to outstanding pours.  
[lesaintsebastien.paris](#)
- 37 Fulgurances**  
Fulgurances is a combination of three venues – the wine bar, l'Entrepôt and l'Adresse, where the chefs constantly rotate. The wine bar is a welcoming location stocking favourite wines and dishes designed by chef Laure Weiss. Here, you can either enjoy dinner or savour some pre's before sitting down for the evening across the street at l'Adresse.  
[fulgurances.com](#)
- 38 La Liquiderie**  
A combo of wine store and quality wine bar, La Liquiderie stems from a potent passion for living, artisanal wines. Ranging from skin-contact and semi-sparkling to direct-to-press offerings, the choice is there and it hails from every country.  
[liquiderie.com](#)
- 39 Massale**  
This new-style bistro honours the wine region of Jura, with over 100 wines selected by Thomas Chapelle. To serve with them, chef Olivier Caillon provides full-flavoured regional dishes.  
[massale.fr](#)
- 40 Douze**  
A place for strolling around, shopping at the market and also for eating, Douze is a food court offering a mix of fresh produce and creative cuisine that makes a statement. For the choice of wines, the selection by Johannes Marcon can be delved into over a meal, or in the wine store where you can leave with your own bottle.  
[douze.paris](#)
- 41 Jouvence**  
A former chemist's but now a new-style bistro with a distinctly contemporary feel. It serves carefully created dishes and wines from across France shying away from sulphites.  
[jouvence.paris](#)
- 42 Pur vin**  
After returning from a tour of France's wine regions, Derrick Rocha and Etienne Aubron opened Pur Vin. The wine cellar boasts over 100 listings, with something for everyone. These are paired with Cecina smoked beef, ricotta from Nanina and cheese from the Goncourt cheese makers.  
[purvin.fr](#)
- 43 Nosso**  
After Tempero, French-Brazilian chef Alessandra Montagne-Gomes unveiled Nosso. This ethically-focused bistro with its South American accent serves French regional cuisine punctuated by a selection of eleven wines by the glass and a wide range of bottles.  
[nosso-restaurant.fr](#)
- 44 Simone**  
A restaurant, wine merchant's and food-serving wine bar, Simone is the epitome of a dynamic bistro. The wine list features over 200 wines and no fewer than 12 wines by the glass. On the food side, the produce is selected from artisanal producers and transformed into evocative dishes, which can be savoured in a warm, relaxed atmosphere.  
[simonelerestolacave.com](#)
- 45 Sellae**  
Offering generous, balanced dishes, Sellae is the latest restaurant by (Top) chef Thibault Sombardier. A lovely selection of wine has been assembled by Burgundy sommelier Emeric Vincent.  
[sellae-sellae-restaurant.com](#)
- 46 Cave Sophie Germain**  
Nestled in the secluded Rue Sophie Germain, this diminutive neighbourhood wine cellar with its yellow fascia stocks over 350 different wines. The range is extensive and embraces living, changing and amazing wines, all of which show a forthright character.  
[cavesophiegermain.com](#)
- 47 Les Rouquins**  
Midway between a wine cellar and a restaurant, this favourite, welcoming haunt in the 14<sup>th</sup> arrondissement serves bistro food and tapas, with an amazing selection of wines by Richard Liogier, an expert in wines from the South.  
[@LesRouquins\\_restaurant](#)
- 48 À mi-chemin**  
In this Tunisian-Corsican guest house, particular emphasis is placed on Tunisian 'comfort' foods supplied by the chef. The wine cellar gives pride of place to Corsica, with labels such as Domaine Leccia and A Ronca.  
[restaurant-amichemin.fr](#)
- 49 Fulgurances l'Entrepôt**  
The chef 'incubator' welcomes the rising stars of the food world in a festive spirit. Sophie Le Prado, the former sous-chef at the Michelin-starred Quinsou, delivers straightforward, plant-based cuisine. The wines are natural and organic and produced by independent winegrowers.  
[fulgurances.com](#)
- 50 Naturellement**  
A small food-serving wine cellar with a bygone charm, Naturellement serves small plates of Italian foods pairing with similarly-sourced glasses of wine.  
[@naturellement](#)
- 51 Le Grand Pan**  
Le Grand Pan has a South-West accent. Chef Benoît Gauthier focuses on seasonal, friendly cuisine. To slake patrons' thirst are wines from Jérôme Breteau or Frédéric Cossard.  
[legrandpan.fr](#)
- 52 Substance**  
Heading up Substance, the innovative restaurant with attitude, is Matthias Marc, the semi-finalist of Top Chef 2021. His cuisine is assertively ground-breaking. A Jura native, he provides a great selection of wines from the region on his list, along with organically farmed treasures  
[substance.paris](#)
- 53 Huitres et Saumons**  
The ideal restaurant to get an iodine fix, Huitres et Saumons focuses on revisited iterations of northern flavours and seafood classics. The oysters and smoked salmon are shipped directly from Marennes-Oléron and Cap-Ferret. To go with them, sommelier Guillaume Delbay spotlights heirloom grape varieties, winegrower Champagnes and living wines.  
[huitres-et-saumons-de-passy.fr](#)
- 54 Petit Gris**  
Le Petit Gris, the restaurant created by Corsican chef Jean-Baptiste Ascione, reels you in like an enticing-turf. Cheeky little dishes and surf-and-turf combos are on the menu, and wines include those of Simon Perot and Domaine Gauby along with red Loire offerings by Alexandre Bain.  
[@petit\\_gris\\_paris](#)
- 55 Papillon**  
Papillon is the stomping ground of chef Christophe Saintagne (formerly at Maurice). He serves top-end gourmet bistro foods whilst the wine list, designed by sommelier Anne-Cécile Daubigny, spotlights French viticultural heritage with a thought for eco-friendly bottlings.  
[papillonparis.fr](#)
- 56 En Vrac**  
At 2 rue de l'Olive, Thierry Poincin has breathed new life into the tap wines of his childhood. Here, you buy the wines you fancy in bulk. On tap are a cherry-picked selection of natural wines and fresh sparkling wines to take out. You can also pull up a seat, savour some wine and enjoy some nibbles.  
[vinenvrac.fr](#)
- 57 Polissons**  
Romain Lamon opened this modern bistro with its slightly playful feel. Thoughtfully prepared dishes come from the open kitchen and into the warm front of house area with its Scandinavian atmosphere. Julia Sfez is on-hand to deal with the wines, including white wines by Antoine Petitprez, Pinot noir by Fanny Sabre or semi-sparkling wines by La Taille au Loup.  
[polissonsrestaurant.com](#)
- 58 Pantobaguettes**  
Chef Antonin Girard is at the helm of Pantobaguettes, the culinary, musical counter, as well as Animal Records and Kitchen. The independent label extended its scope with this 'restaurant'. The line-up includes Asian-French dishes and living drinks by Eric Kamm, Mosse, and orange wine with Soil Therapy.  
[pantobaguettes.fr](#)
- 59 Quedubon**  
In this cheeky bistro, Marc-Antoine Surand has taken over from its ineffable creator, Gilles Bénard, and continues to promote the restaurant's inimitable atmosphere. He embraces typical bistro 'comfort' food and wines by independent producers with brio.  
[restaurantquedubon.fr](#)
- 60 Mensae**  
At the table d'hôte by chef Thibault Sombardier sharing is everything – from fish to cuts of meat and the must-try frog's legs. The choice of wines is judicious and the selection eclectic.  
[mensae-restaurant.com](#)
- 61 Le Canon d'Achille**  
Canon d'Achille, where the wines are mostly natural, offers an extensive, honed choice of carefully sourced wines. For the food, the plates are minimalist and the produce is served naked.  
[@canondachille](#)
- 62 La Vierge**  
This 20<sup>th</sup> arrondissement institution has been transformed into an on-trend canteen. The sharing plates feature great seasonal produce. And for the wines, nature takes care of things, with offerings by Sébastien Bobinet, Tom Lubbe and Jérôme Arnoux - the list is long.  
[alavierge.com](#)
- 63 Le Grand Bain**  
You can't help but dive head first into Edward Lax's bohemian bistro, with its rugged atmosphere and clear-cut colours – and the cuisine is in the same vein. In the kitchen, chef Emily Chia takes a precision approach to flavours. To slake patrons' thirst, there is an overwhelming selection of biodynamically produced wines.  
[legrandbainparis.com](#)
- 64 Dame Jane**  
Located at the top of Rue Ramponeau, Dame Jane now hosts young culinary and vinous talents. This intimate residence allows these duos to get their creative juices flowing and express their worlds, and introduces patrons to new faces!  
[@damejane](#)
- 65 Fripon**  
Top chef Pauline Séné has taken over the reins of Fripon, an elegant bistro with plates that are both generous and refined, served on a white tablecloth. Natural, well-made wines fill the list created by Romain Battisti.  
[@fripon\\_paris](#)
- A Les bars**
- A Madame Rêve**  
Signature cocktails and a plush interior. As night falls, Madame Rêve takes on a whole new dimension with its subtle lighting and mixologists creating one-of-a-kind drinks offering a genuine flavour-filled voyage of discovery.  
[madamereve.com](#)
- B Bamboo**  
A neighbourhood bar where the concept revolves around low ABV cocktails mixing fortified wines, bitters and organic products  
[bamboo.paris.com](#)
- C Bar Chaumont**  
The perfect fusion of simplicity and elegance, the bar at the Bachaumont hotel is the go-to place for spending an evening in the City of Lights savouring cocktails inspired by floral and fruit scents.  
[hotelbachaumont.com](#)
- D Danico**  
Customised cocktails, amazing combos, awesome beverages and Italian finger foods – as night falls, Danico treats mixology enthusiasts to some liquid thrills.  
[daroco.fr/restaurant/danico](#)
- E Harry's New York Bar**  
Created in New York in 1911, Harry's Bar was dismantled then shipped to Paris. Inside its walls, many now-classic cocktails were created, including the Bloody Mary, Side Car and White Lady.  
[harrysbar.fr](#)
- F Andy Wahloo**  
In his den with his pop art and oriental décor, Mr Andy welcomes seasoned spirits enthusiasts, cocktail fans and all those looking for some fun in a festive atmosphere.  
[andywahloo-bar.com](#)
- G Istr**  
Thierry and Pierre welcome you to their unique establishment, a successful fusion of cocktail bar, oyster counter and restaurant.  
[istr.paris](#)
- H Roxo**  
Pietro Costamagna and Antoine Dezeew offer a range of new creations, customised classics and barrel-aged cocktails which never go out of fashion and are inspired by the legendary history of the Bains.  
[lesbains-paris.com](#)
- I Bar 1802**  
Within the walls of the Hôtel Monte Cristo, discover the 1802, a nod to the birth year of Alexandre Dumas, and its famous rum-based cocktails.  
[bar1802.com/fr](#)
- J Solera**  
Christophe Gaglione welcomes you to his chic yet laid-back cocktail bar on the Left Bank where rituals and containers take centre stage.  
[@solera.paris](#)
- K Les Ambassadeurs**  
Located opposite the Place de la Concorde, the Les Ambassadeurs bar embodies the quintessential spirit of Paris, a fusion of history and cutting edge. This legendary and unique venue enchants Parisians and guests with inventive cocktails and live music.  
[rosewoodhotels.com/fr/hotel-de-crillon](#)
- L Amaro**  
With its subtle and sophisticated combinations, Amaro will take you on a journey studded with creative, seasonal cocktails, negronis, vermouths and amari. A place where traditional tastes are given a modern twist.  
[amaro-bar.com](#)
- M Bonhomie**  
A list of cocktails inspired by the Mediterranean with its congenial drinking rituals.  
[bonhomie.paris](#)
- N Gravity Bar**  
An elegant polished concrete bar and wooden wave rippling from the ceiling with a satellite array of cocktails and plates.  
[@gravitybar](#)
- O Le Syndicat**  
The Syndicat offers punters cocktails made from highly rare French spirits and unlikely ingredients.  
[syndicatcocktailclub.com](#)
- P Bluebird**  
The bistro points to an ultra-festive modernist haunt frequented by the likes of Frank Sinatra where gin is a prime feature on the drinks list.  
[@bluebird.paris.11](#)
- Q House Garden**  
Olivier and Yann offer a fuss-free take on low ABV cocktails made from home-made potions and seasonings, or at least as organic as possible.  
[@housegardenparis](#)