

11

RUE DE TEMPLE

BOULEVARD DE TEMPLE



PARIS
in Stride
 AN INSIDER'S WALKING GUIDE
 By Jessie Kanelos Weiner & Sarah Moroz



AVE PAYENNE



M 8

BOULEVARD RICHARD LENOIR

M 5



M 1

M 5

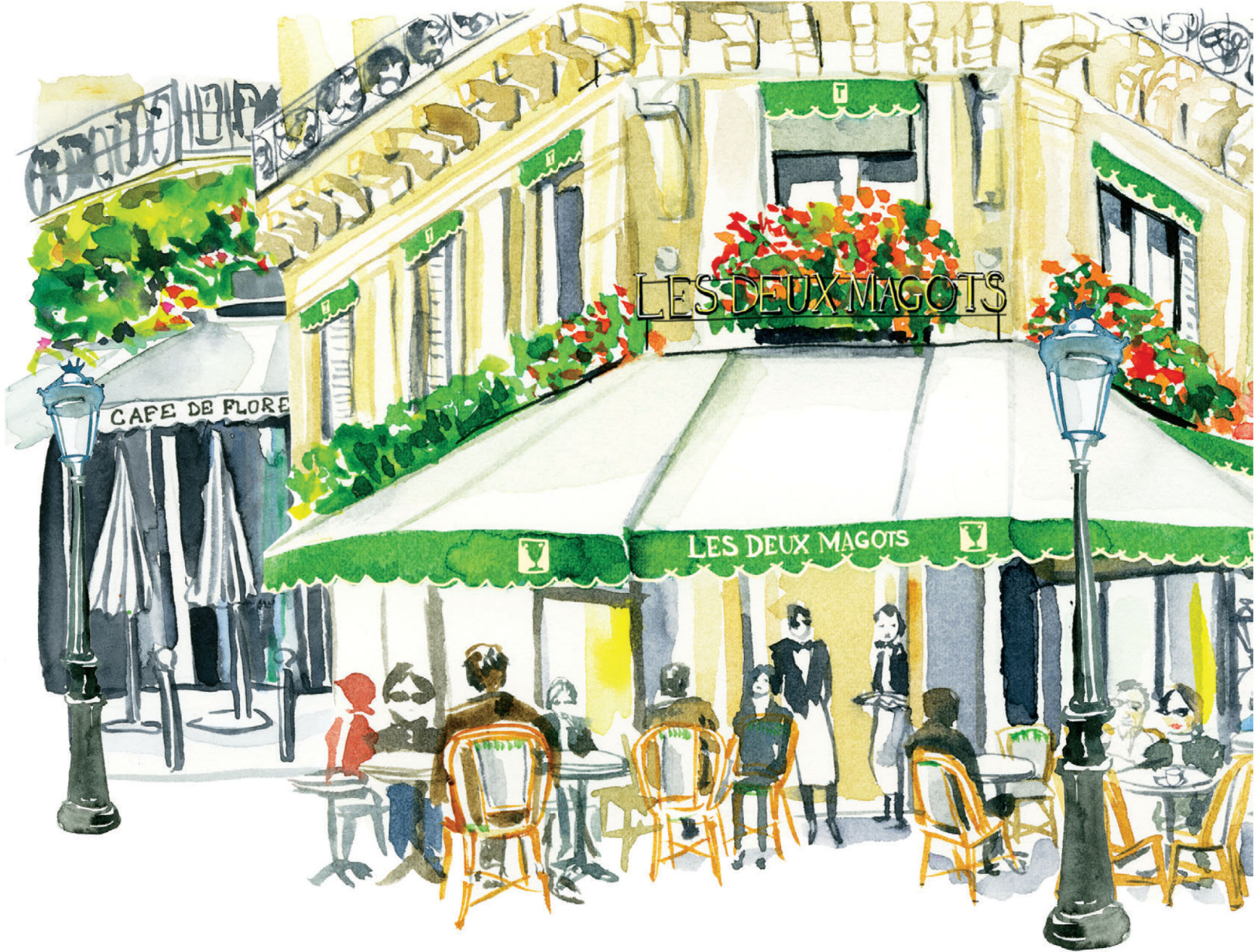
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Saint-Germain-des-Prés

6TH & 14TH ARRONDISSEMENTS



Champs de Mars 75007

The 7th arrondissement includes that near-mandatory double tourist attraction: the Eiffel Tower and the Champ de Mars (named after the Roman god of war, since the lawns were formerly used by the French military). The affluent residential arrondissement contains a number of national institutions, foreign diplomatic embassies, and hôtels particuliers (mansions).



EIFFEL TOWER The three-level wrought-iron latticed monument—named after engineer Gustave Eiffel, whose company designed and built the tower—was constructed for the entrance to the 1889 *Exposition Universelle*. Virulently criticized initially, it has become a global cultural icon practically a synecdoche for France itself!
Champ de Mars, 5 Avenue Anatole France 75007

LAVIROTTE BUILDING Jules Aimé Lavirotte (1864-1929) was a French architect best known for his ornamental Art Nouveau exteriors (replete with ceramic tiles, wrought-iron balconies, and floral sculptures). This building, dating from 1901, is his most flamboyant work, a vision of lavish craftsmanship. Lavirotte also designed nearby buildings at 12 Rue Sedillot and 3 Square Rapp; the latter was his own residence. **29 Avenue Rapp 75007**

ÉCOLE MILITAIRE This complex, opened in 1760, houses various military-training facilities. Napoleon Bonaparte attended in 1784, graduating in one year instead of two. **1 Place Joffre 75007**

PONT DE GRENELLE This bridge, which crosses over a small artificial island within the Seine (the Île aux Cygnes), has a quarter-scale replica of the Statue of Liberty. Installed nearly three

years after its U.S. counterpart in July 1889, it faces west, in the direction of its sibling in New York City. **Pont de Grenelle 75007**

MAISON DE LA CHANTILLY Specializing in whipped cream (a.k.a. “*crème Chantilly*” in French, first whisked up for Louis XIV in the Château de Chantilly’s kitchen), this shop is a dream spot for any sweet tooth. Did you know that Chantilly alone is deemed a perfectly suitable dessert in France?



47 Rue Cler 75007

O COFFEESHOP Helmed by an Australian and French duo, the café attracts a local clientele. Grab a slice of homemade toasty-warm banana bread with a cup of specialty coffee. **23 Rue de Lourmel 75015**

MUSÉE DU QUAI BRANLY Opened in 2006, this museum showcases indigenous art from Africa, Asia, Oceania, and the Americas. The proposal for such a museum was spearheaded in 1990 by the ethnologist and art collector Jacques Kerchache in a manifesto published in the newspaper *Libération*. The collection spans 450,000 objects, 3,500 of which are on display at any given time. The building was designed by French architect Jean Nouvel. **37 Quai Branly 75007**

MUSÉE RODIN Opened in 1919, the museum’s collection includes Auguste Rodin’s most iconic creations—including *The Thinker*, *The Kiss*, and *The Gates of Hell*. The 18th-century mansion (and lovely garden) is housed in Hôtel Biron; which formerly hosted such tenants as Jean Cocteau, Henri Matisse, and Isadora Duncan before the sculptor appropriated the place as his studio. The closest Métro stop, Varenne, features Rodin sculptures on the platform. **79 Rue de Varenne 75007**



Canal Saint-Martin 10TH & 19TH ARRONDISSEMENTS



Rue de Charonne & Place d'Aligre, 75011

The 11th arrondissement has emerged as one of the fastest-trending regions of Paris for restaurants and nightlife. Square Aligre boasts a colorful nearly daily market surrounded by boisterous food shops, while Rue de Charonne boasts one of the best eateries in the country as well as various boutiques and cafés with terraces.

SEPTIME Bertrand Grébaut and Théo Pourrait's bright, fresh, seasonal cooking—and a fine list of natural wines to match—is hosted within a wonderfully luminous and tasteful setting. The staff are as savvy as they are friendly. The lunch menu is a great deal; in the evening, the series of amuse-bouches and six courses are unforgettable. Booking three weeks ahead of time is basically required. **80 Rue de Charonne 75011**



CLAMATO Again from Bertrand Grébaut, but with a more casual and seafood- and shellfish-centric menu. This venue slings out marinated fish, platters of oysters in season, razor clams with herb butter, and other elegant dispatches from the sea. Wines are natural and well-selected, just like at Septime. Take note: there are no reservations here and it's continuous service on the weekends. **80 Rue de Charonne 75011**

SEPTIME CAVE Septime converted a sliver of a shoe-repair shop into an intimate wine bar just around the corner from their

renowned restaurants. Open seven evenings a week, the cave à vin and bottle shop attracts locals and tourists alike—some sipping while waiting for tables at Clamato. To accompany the wine, there's a short menu of exquisite small plates (mainly cheeses and cured meats). **3 Rue Basfroi 75011**

GALERIE PATRICK SEGUIN Founded in 1989, Galerie Patrick Seguin occupies a stunning, skylit space with interiors renovated by Jean Nouvel. The venue showcases furnishings and artwork by iconic designers such as Jean Prouvé, Charlotte Perriand, Pierre Jeanneret, and Le Corbusier. **5 Rue des Taillandiers 75011**

PROMENADE PLANTÉE (COULÉE VERTE) This green beltway is the repurposed Vincennes railway line (it ceased operation in December 1969). Beginning after the Opéra Bastille, it extends eastward, intersecting the Jardin de Reuilly then becoming a grassy mall. Inaugurated in 1993, it was the only elevated park in the world until the High Line on Manhattan's West Side completed its first phase in 2009. **1 Coulée Verte René-Dumont 75012**

DERSOU The venue's brut design of concrete and cinder blocks belie its great warmth. Chef Taku Sekine's inventive, delicious plates pair with cocktails from barman Amaury Guyot. Get there for brunch on Sunday by noon for a more wallet-friendly taste. **21 Rue St.-Nicolas 75012**

BLÉ SUCRÉ Fabrice Le Bourdat, the former pastry chef at Le Bristol, makes beautiful *viennoiseries*, breads, and desserts: *kouign-amanns*, palmiers, croissants, and iced madeleines... they're best enjoyed in the leafy Square Trousseau across the street. **7 Rue Antoine Vollon 75011**

