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For over 43 years, Maison Rostang, located near Parc Monceau in Paris, has been a reference for lovers of traditional French cuisine. Under the direction of Chef Nicolas Beaumann, the cuisine of Maison Rostang skillfully combines classicism and modernity, offering creations that are traditional yet innovative and audacious. This establishment, with two Michelin stars, is known for its respect for products, clear flavors, and precise pairings of delectable gastronomy. Maison Rostang is a warm and intimate atmosphere, with its wall paneling, white tablecloths, and elegant decor. The restaurant offers a luxurious yet comfortable ambiance, with open salons to the spectacle of the stoves and a collection of art works. Chef Beaumann values traditional techniques in the dining room, with poaching, flambéing, and carving performed in front of the guests, adding a theatrical dimension to the tasting experience. The menu of Maison Rostang is a mix of Rostang classics and more personal creations of chef Beaumann. Among the iconic dishes are pike quenelle, barbecued blue lobster, or duck à l'orange. Desserts, like smoked Solliés figs and maple syrup ice cream, are strong culinary moments. Maison Rostang's cellar, containing over 1500 exceptional vintages, is a treasure for wine lovers, offering a wide range of wines. By Wendy NgJan 26, 2024 • 4 minutes read/Oiseau Blanc Restaurant.Image: Management/TripadvisorThe French capital is loved not just for the arts, culture, and romance—it also hosts the best restaurants in the world. France is an international culinary hotspot with the highest number of Michelin-starred restaurants: over 100 of these restaurants are in Paris. Here, we've rounded up the city's finest Michelin-starred restaurants, including favorites from your fellow Tripadvisor travelers. Remember: Most of the restaurants have long wait lists, so book your table in advance on your next trip to Paris. Epicure.Image: Vicki C/Tripadvisor (L), jeanpaul70/Tripadvisor (R) Epicure is a culinary institution for French cuisine. Situated in the prestigious Le Bristol Paris, the restaurant is surrounded by a French garden. Indulge in a truly epicurean experience curated by Chef Eric Frechon, who has four Michelin stars to his name, including one star for French brasserie 114 Faubourg. The chef's finesse in French classics is showcased in his signature dishes like artichoke and duck foie gras and macaroni stuffed with black truffle. Each exquisite course is paired with a glass of wine selected by their in-house sommelier. This fine dining affair comes with a higher price tag but the experience is priceless. Garden vegetables dish (L), Signature dish at Kei (R)Image: Ryan Otto/Tripadvisor (L), SMYlie/Tripadvisor (R) The first Japanese chef to be awarded three Michelin stars in France, chef Kei Kobayashi invites admirers of French fusion food to his restaurant Kei. If you're lucky enough to secure a seat in this cozy restaurant, you'll be mesmerized by the balance of French culinary traditions and contemporary influences. After an invigorating meal here, stroll over to the nearby Louvre Museum to experience another side of Paris through the arts. Strawberry and radish salad (L), Beetroot tartare dish (R)Image: Jeremiah Christopher/Tripadvisor (L), CMLDXB/Tripadvisor (R) If you're looking for a transformative dining experience, L'Arpège is the place to savor innovative dishes inspired by nature. This acclaimed restaurant has earned three Michelin stars under the visionary leadership of Alain Passard. He revolutionized the restaurant scene by focusing on plant-based fine dining, making vegetables the star. His menus are guided by the four seasons and the five senses. The key ingredients are grown in their organic kitchen gardens in Normandy and Pays de la Loire. The restaurant has also received the Michelin Green Star for its dedication to sustainable practices. La Scène Par Stéphanie Le Quellec.Image: Management/TripadvisorTucked in the chic 8th arrondissement and just a short walk from the iconic Champs-Élysées, La Scène is helmed by the renowned chef Stéphanie Le Quellec. Her dishes are marked by her sincerity that goes into the selection of ingredients produced by local French farmers. Remember to save your stomach for desserts as Pierre Chirac, the pastry chef who won the Michelin Passion Dessert award, awes with quintessential French desserts like crème brûlée, soufflé, and anything with chocolate. For more chocolates to sweeten your time in Paris, visit some of these best chocolate shops in Paris. L'Oiseau Blanc Restaurant at night (L), Signature dish (R)Image: Management/Tripadvisor (L), LesAmor75/Tripadvisor (R) A newly minted two Michelin-starred restaurant, L'Oiseau Blanc is highly regarded for its exclusive French haute cuisine. The aviation-themed restaurant commemorates Charles Nungesser and François Coll who attempted the first transatlantic crossing in a biplane named Oiseau Blanc. Feast your eyes on both the food and the view—the restaurant sits on the top floor of The Peninsula Paris where you can enjoy panoramic views of Arc de Triomphe, the Eiffel Tower, and even Montmartre. Sur Mesure Image: Managemet/TripadvisorHold on tight for an out-of-this-world dining experience at Sur Mesure par Thierry Marx. The all-white minimalist restaurant at the Mandarin Oriental Paris is the stage for chef Thierry Marx's craftsmanship. He specializes in sur mesure (tailor-made) food that brings out the best of the traditional and the contemporary. You are in for a gastronomical and visual treat as each dish is like a painting with precise colors, shapes, and textures. Dishes at Aspic.Image: Management/TripadvisorA delightful, intimate dining atmosphere awaits you at ASPIC, a Parisian-style bistro. Chef Quentin Giroud asks you to "trust us for one evening" and serves a mystery seven-course menu that changes weekly. The intricately crafted dishes incorporate seasonal vegetables from local suppliers, and meat and fish sourced from eco-friendly initiatives. Relax as the meticulously assembled courses flow from the friendly kitchen. Wine pairing is recommended for a complete culinary immersion. Pur' - Jean-François RouquetteImage: Cynthia m/Tripadvisor (L), Annabaris/Tripadvisor (R) Nestled in the luxurious Park Hyatt Paris-Vendôme, Pur' by Jean-François Rouquette is one of the first restaurants in Paris to embrace the open kitchen concept. Relish in the rare opportunity to watch the kitchen crew in action throughout the dinner service. Chef Rouquette's creations are inspired by his travels. His intriguing interpretation of French cuisine shines light on the sublime flavors of domestically sourced produce like abalone and monkfish. Dishes at Septime.Image: Carryonforone/Tripadvisor (L), Managemet/Tripadvisor (R)Septime is so popular with those seeking good food and cool vibes that it's hard to get a reservation. This unpretentious joint serves experimental French dishes that may look simple but are packed with sophisticated tastes and textures. The lunch and dinner courses are great value for money. If you like Septime, visit their sister restaurant, Clamato, for their great seafood plates. Virtus.Image: SinedFontenay/Tripadvisor (L), Fabian L/Tripadvisor (right) The brainchild of culinary power couple Chihō Kanzaki and Marcello di Giacomo, Virtus surprises with their ultramodern French food. Each dish reflects a marriage of multi-faceted flavors that stem from the chefs' Japanese and Argentinian heritages. They are so passionate about their craft that they personally cook and serve. If you're new to the world of Michelin dining, Virtus is the restaurant to kickstart your food exploration as the set menus are very affordable. See more Michelin restaurants in ParisWendy is a content creator who writes about her travel experiences to escape from her city life in Singapore. Her writing journey started when she had the once-in-lifetime opportunity to live and teach in Okinawa and circumvent the world with Peace Boat. 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Her writing journey started when she had the once-in-lifetime opportunity to live and teach in Okinawa and circumvent the world with Peace Boat. A compulsive-obsessive traveler and culture enthusiast, she believes that when we know more, we travel better. or in true foodie spirit, when we eat more, we travel better. 3 R. de Prague, 75012 Paris, France29 Rue Surcouf, 75012 Paris, France112 Rue du Faubourg Saint-Honoré, 75008 Paris, France5 Rue Coq Héron, 75001 Paris, France42 Av. Gabriel, 75008 Paris, France41 Rue de Montpensier, 75001 Paris, FranceAvenue Gustave Eiffel 2ème, Tour Eiffel, Av. Anatole France, 75007 Paris, France121 Rue Saint-Honoré, 75001 Paris, France For over 43 years, Maison Rostang, located near Parc Monceau in Paris, has been a reference for lovers of traditional French cuisine. 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