

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, creating a memorable gastronomic experience. Maison Rostang creates 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 Solliès 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 readL'Oiseau Blanc Restaurant.Image: Management/TripadvisorThe French capital is loved not just for the arts, culture, and romance—it also hosts the best 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 (R), jeanpaul70/Tripadvisor (R), jeanpaul70/T prestigious Le Bristol Paris, the restaurant is surrounded by a French garden. Indulge in a truly epicurean experience curated by Chef Éric 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), SMYle/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. 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 (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. 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 brulée, 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 (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 Coli 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: Management/TripadvisorHold on tight for an out-of-this-world dining experience at Sur Mesure par 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), Management/Tripadvisor (L), Management/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 Chiho Kanzaki and Marcelo 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. A compulsive-obsessive traveler and culture enthusiast, she believes that when we eat more, we travel better. 3 R. de Prague, 75012 Paris, France4bis Rue du Cardinal Lemoine, 75005 Paris, France80 Rue de Charonne, 75011 Paris, France84 Rue de Varenne, 75007 Paris, France82 Rue de Varenne, 75007 Paris, France31 Av. France31 Av. France9 Pl. des Vosges, 75004 Paris, France32 Rue de Longchamp, 75116 Paris, France32 Rue de Longchamp, 75116 Paris, France31 Av. France31 Av. France31 Av. France31 Av. France32 Rue de Longchamp, 75116 Paris, France32 Rue de Longchamp, 75007 Paris, France32 Rue de Longchamp, 75008 Paris, France32 Rue Rue Coq Héron, 75001 Paris, France42 Av. Gabriel, 75008 Paris, France41 Rue de Montpensier, 75001 Paris, France41 Rue Saint-Honoré, 75001 Paris, France40 Rue Saint-Honoré, 75001 Paris, France41 Rue Saint-Honoré, 75001 Paris, France40 Rue Saint-Honoré, 75001 Paris, France41 Rue Saint-Honoré 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, creating a memorable gastronomic experience. Maison Rostang creates 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 Solliès 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. French cuisine is world-famous and top chefs from all around the world have set up their restaurants in Paris. Prepare your taste buds—we're taking a look at some of the best Michelin-star restaurants in Paris. Pro Tip: Planning what to do on your trip to Paris? Bookmark this post in your browser so you can easily find it when you're in the city. Check out our guide to Paris? Bookmark this post in your browser so you can easily find it when you're in the city. Rated Restaurants in Paris The Michelin Guide began awarding stars to fine dining establishments in France in 1926. Since then, Michelin Stars have become a renowned international rating system for exceptional cuisine. In 2020, Paris was home to a whopping 119 Michelin-star restaurants, placing it second on the list of cities with the most Michelin-starred restaurants in the world (behind Tokyo). With so many quality dining options available, it's not easy to choose. We've listed some of our favorite Michelin-starred restaurants in the City of Lights to help you get a head start. Looking for a refined food experience in Paris? We recommend joining our Paris Food Tour, where you'll be led by a guide who is either a sommelier, chef or a champagne producer. Feast on cocktails, caviar, soufflé, and more in some of Paris' most authentic and chic eateries. We promise you an unforgettable night! Le Jules Verne Photo courtesy of Marie-Line Sina €€€ | French Cuisine | 1 Michelin Stars | Chef Frédéric Anton Eating at the Eiffel Tower in Paris is anything but clichè, which is why it is first on our list to try. If you can get a reservation, which isn't easy, this is the ultimate dining experience. Le Jules Verne is a one Michelin-Star restaurant under head Chef Frédéric Anton who has earned three stars at Le Pre Catelan, another restaurant he owns. I personally don't believe there is an overall better dining experience than having an elegant meal inside the Iron Lady while in Paris. Read our article on making a reservation at Le Jules Verne and tours for the hottest destinations! Not ready to book a tour? See if Paris tours are worth it. Le Cinq Photo courtesy of Le Cinq $\notin \notin \notin \notin$ | French Cuisine | 3 Michelin Stars Le Cinq is a fine dining restaurant located in the elegant Four Seasons Hotel George V. With three Michelin stars, it goes without saying that the food here is phenomenal. The dining room is largely considered one of the most impressive in Paris. A night at Le Cinq is a oncein-a-lifetime sort of experience for many, so it's the perfect place to celebrate a special occasion on your trip. We recommend making reservations well in advance, as travelers from around the world are dying to eat here. This is the quintessential fine dining experience and one of the best restaurants in Paris for high-quality food. Address: 31 Avenue George V Our Best Guided Tours of Paris Likely to Sell out Top Selling Not ready to book a tour? Check out our best Paris tours to take and why. L'Oiseau Blanc et et al. While it may not have been awarded as many Michelin stars as some of our other top picks, the combination of the high-quality food and jaw-dropping views make this one of our favorites. Not only will you have a great view of Paris in general, but you'll have a truly fantastic view of the Eiffel Tower. Remember, if you make a dinner reservation, you'll be able to see the tower twinkling at night! Another unique part of L' Oiseau Blanc is their decor theme. Dedicated to two French aviation pioneers, they even have a suspended replica of the plane the pilots used to attempt the first Trans-Atlantic non-stop crossing in the restaurant. It's not too often that you see a high-end restaurant with this kind of character, and we think it's a plus. Address: 19 Avenue Kléber Frenchie Photo courtesy of Frenchie E | French Cuisine | 1 Michelin Star Frenchie is an intimate micro-restaurant where you'll feel cozy and comfortable. If you're feeling adventurous, go with the Carte Blanche option for dinner, where the chef will get creative with a five-course tasting menu personalized for that night. Just down the street, the owner has also set up Frenchie Caviste, a wine bar serving natural wines. You can't go wrong with either spot, although the wine bar focuses on serving small plates. It's worth noting that over the past few years Frenchie has become very popular, especially with those visiting from outside of Paris. Because of this and the restaurant's very small size, you'll definitely need to make a reservation in advance. Address: 5 Rue du Nil Le Meurice & et et like you're strolling into a palace to eat food fit for a king? Look no further than Le Meurice. The dining room was inspired by one of the rooms in the Palace of Versailles, complete with antique mirrors, crystal chandeliers, and magnificent frescoes. The large windows overlook the Jardins des Tuileries. The Michelin Guide has even dubbed Le Meurice "the archetype of the great French restaurant." Run by Alain Ducasse, one of the most decorated chefs in the world, their motto is preserving the authentic taste of each ingredient. You'll be able to order with your eyes closed here and still get something exceptional! Address: 228 Rue de Rivoli Les Canailles Ménilmontant £€ | French Cuisine | Michelin Bib Gourmand This spot doesn't have a Michelin Star (yet), but it does have Bib Gourmand status. What exactly is a Bib Gourmand restaurant? This Michelin rating is only given to eateries that offer two courses and a glass of wine or dessert for around \$40-and of course, the food must be excellent. Essentially, this is a restaurant delivering a high-quality dining experience at a reasonable price. Les Canailles Ménilmontant is a true French bistro. Located within walking distance of the famous Père Lachaise Cemetery, they serve classic French fare in a simple, homey setting. Try their rump steak with Dauphine potatoes, the roasted rack of lamb with rosemary and mushrooms, or their house favorite dessert, a Grand Marnier soufflé. If you aren't able to splurge on a restaurant with Michelin stars, this is the next best thing. Address:15 Rue des Panoyaux Arpège Photo courtesy of Arpège et et et a restaurant boasting three Michelin Stars | Vegetarians Vege even famously stated: "I want to elevate the humble vegetables, fruits, and herbs used here are 100% natural and grown in three different gardens all owned by the restaurant and chef. While the highlight is the Garden Menu, they do also have a Land and Sea Menu for those looking for more than veggies. Dining here is a true culinary adventure and the flavors cultivated are among our favorites. Address: 84 Rue de Varenne Restaurant du Palais Royal Feet | French Cuisine | 1 Michelin Star | Terrace Seating Set in the heart of the Palais-Royal Gardens, at this one Michelin Star restaurant you'll be able to enjoy your meal outdoors if you wish. They have a tasting menu for €165, which is a great way to try a bit of everything. The presentation and menu items are creative and impressive. If you happen to be visiting in the summer, they have jazz evenings on Thursdays, which is a real treat while you soak up the ambiance on the terrace. Address: 110 Galerie de Valois La Tour d'Argent Photo courtesy of La Tour d'Argent et et et l'El French Cuisine | 1 Michelin Star | Views of Notre Dame (the dining room is on the seventh floor). It's known as somewhat of an iconic spot in Paris. While it may not have three Michelin stars, people have still been vying for reservations here for decades. Their wine cellars in the world. People dining at the Tour d'Argent are able to visit the cave with the restaurant's caviste, which is an amazing experience in itself. Address: 17 Quai de la Tournelle Our Best Versailles and Paris Louvre Tours Top-Rated Tour Likely to Sell Out Not ready to book a tour? Check out our best Paris tours to take and why. David Toutain E e | French Cuisine | 2 Michelin Stars | Creative Presentation David Toutain has been wowing foodies in this restaurant since 2013, after building up his skills in other top kitchens in Paris. Commonly referred to as one of the most inventive chefs in Paris, his food reflects nearly unmatched creativity. Those who love impressive presentations and tons of flavors will be in heaven. There are a variety of menu options available, including some that offer up to 15 courses. Address: 29 Rue Surcouf Le Pré Catalan Photo courtesy of Le Pré Catalan EEE | French Cuisine | 3 Michelin Stars | Set in Bois de Boulogne Park Rounding out our list is another three Michelin-star restaurant. Set inside the Bois de Boulogne, one of Paris's biggest parks covering over 2,000 acres, the restaurant is housed inside a Napoleon III-style pavilion. Langoustine ravioli is one of the most recommended main course dishes and is outstanding. For dessert, their "apple" is famous—it's a sugar sphere filled with apple cider mousse, Carambar candy ice cream, and more. This is a great option, especially if you're looking for a location that's in a less crowded area than the city center. Address: Bois de Boulogne Not ready to book a tour? Find out if Paris tours are worth it. Paris, renowned for its culinary prowess, shines brightly as a pinnacle of gastronomic achievement, with the Michelin Guide serving as the gold standard for dining excellence. This illustrious city boasts an impressive collection of the best Michelin Star restaurants in Paris, each providing a distinct and memorable culinary journey. Whether you're a gourmet aficionado, in search of a romantic dinner, or simply someone who savours the finesse of French cooking, Paris offers a plethora of options to satisfy every taste. In this article, we'll navigate through the top 7 Michelin star restaurants in Paris that are a must-visit. From lavish three-star establishments to inventive two-star wonders and exceptional one-star discoveries, join us as we delve into the elite of Parisian gastronomy. The Crème de la Crème: Three-Star Marvels Located within the opulent Four Seasons Hotel George V, Le Cinq stands as a pinnacle of fine dining in Paris. Guided by the expert hands of Chef Christian Le Squer, this restaurant has proudly held onto its three Michelin stars since 2016. Le Cinq is celebrated for its innovative and contemporary approach to French cuisine, incorporating luxury ingredients like black truffles, sea scallops, and sea urchin to craft dishes that delight both the eyes and the palate. standout dishes such as the spaghetti La Timbale and a truffle-infused turbot. Despite the premium prices, the culinary journey at Le Cinq is unmatched, offering an essential three-star Michelin stars: *** Nestled in the historic Place des Vosges, L'Ambroisie stands as one of the most traditional and revered three-star restaurants in Paris. It has maintained its three Michelin stars since 1988, making it the city's longest-standing three-star restaurants in Paris. It has maintained its three Michelin stars since 1988, making it the city's longest-standing three-star restaurants in Paris. chandeliers and the absence of windows, contributes to its classic and intimate atmosphere. The menu, exclusively in French, features top-tier ingredients and consistency of the cuisine secure L'Ambroisie's place as a true gem in French gastronomy. Address: 9 Pl. des Vosges, 75004 Paris Michelin stars: *** Two Stars Delights: Innovative and Inviting L'Atelier de Joël Robuchon's gastronomic heritage, this restaurant features a unique counter-seating design, allowing patrons to observe the culinary magic unfold in an open kitchen. This interactive environment fosters a dynamic and captivating atmosphere, transforming the dining experience into something both personal and theatrical. The culinary journey here is accentuated by a menu that celebrates French cuisine, emphasizing seasonal ingredients. Signature dishes, such as the luxurious caviar-topped mashed potatoes and the sumptuous foie gras, are particularly renowned. The service is flawless, complemented by an extensive wine selection, all coming together to craft an unforgettable dining experience for every guest. Address: Publicis Drugstore, 30 Rue Vernet, 75008 Paris Michelin stars: ** Le Grand Restaurant, spearheaded by Jean-François Piège, shines brightly within the illustrious Triangle d'Or, this establishment stands as a monument to Piège's innovative spirit and creative flair in French culinary arts. The restaurant's intimate ambiance, characterized by elegant black-and-white marble and a striking glass ceiling, sets a magnificent backdrop for a gastronomic voyage across France. The menu, featuring highlights such as the "Tour de France des Territoires" and "Mijotés Modernes," presents a collection of small, yet profoundly flavorful dishes that showcase the chef's expertise in taste and presentation. Every meal is designed to be a sensory delight, with meticulous attention paid to every detail, from the distinctive dishware to the impeccable service. With a steadfast commitment to sourcing high-quality, seasonal ingredients, every dish at Le Grand Restaurant is crafted to enchant, solidifying its status as a culinary destination for enthusiasts of fine food. Address: 7 Rue d'Aguesseau, 75008 Paris Michelin stars: ** One Star Gems: Ouality Dining with Unique Twists Located in the 11th arrondissement of Paris, Septime shines as a beacon of modern and creative culinary art, earning a Michelin star under the guidance of Chef Bertrand Grébaut. This restaurant is celebrated for its seasonal and contemporary French cuisine, which marries sophistication with a laid-back vibe. The menu, priced at €60 for five courses, boasts exquisite dishes like grilled green asparagus with pickled wild garlic and black pork bacon, alongside a fig leaves tart accompanied by blackcurrant sorbet and purple basil. Septime's dedication to sustainability and its choice of top-notch producers globally enhance its charm. Its neo-industrial space combined with the warm hospitality of its staff ensures a memorable experience for both locals and visitors. Nevertheless, due to its popularity and limited seating, it's wise to book a table three weeks in advance. Address: 80 Rue de Charonne, 75011 Paris Michelin stars: * In the picturesque 6th arrondissement lies Yoshinori, a culinary treasure awarded a Michelin star and two toques by Gault & Millau. Under the leadership of Chef Yoshinori, a culinary treasure awarded a Michelin stars: * In the picturesque 6th arrondissement lies Yoshinori, a culinary treasure awarded a Michelin star and two toques by Gault & Millau. contemporary twist. The decor, characterized by Japanese-style woodwork and pristine white linens, sets the stage for a serene dining ambiance. The seasonally inspired menu features delights such as Corrèze veal tartare with coques and cauliflower, and monkfish with lotus and mushrooms. selected wine list by the in-house sommelier. With prices ranging from €68 to €120, Yoshinori promises an exquisite and intimate dining affair. Address: 18 Rue Grégoire de Tours, 75006 Paris Michelin stars: ★ Frenchie, nestled in the vibrant 2nd arrondissement, is a Michelin-starred marvel known for its inventive and seasonal offerings. Chef Gregory Marchand's establishment is a testament to creativity, frequently updating its menu to showcase the finest local market produce. The restaurant's cozy ambiance and impeccable service have made it a darling among culinary afficiency. making every visit a novel and enjoyable experience. Due to its popularity and cozy size, securing a reservation is highly recommended for those eager to indulge in Frenchie's gastronomic delights. Address: 5 Rue du Nil, 75002 Paris Michelin stars: * Why These Restaurants? Our Selection Criteria The restaurants featured in this article were chosen based on a meticulous evaluation process to ensure they reflect the pinnacle of Parisian fine dining. Here's the methodology behind the selection: Michelin stars, a globally respected benchmark of culinary excellence. The inclusion ensures readers gain access to venues that meet Michelin's rigorous standards, including ingredient quality, technical mastery, creativity, value, and consistency. Culinary Innovation and Expertise The selected establishments are helmed by renowned chefs who are celebrated for their visionary approaches to French cuisine. Their expertise and dedication to craftsmanship elevate Paris's gastronomic reputation on the world stage. Authentic Parisian ExperienceThe list prioritizes restaurants that embody the essence of Parisian dining, whether through classic French techniques, innovative reinterpretations of traditional dishes, or immersive atmospheres that capture the city's charm. Diverse Dining StylesTo cater to varying preferences, the selection includes a mix of haute cuisine establishments, contemporary dining spaces, and venues offering unique tasting menus. This diversity ensures readers can explore different facets of Paris's culinary landscape. Critical Acclaim and ConsistencyThe featured restaurants are consistently praised by food critics and industry experts for their exceptional service, ambiance and culinary artistry. Their inclusion guarantees trustworthy recommendations backed by authoritative sources. Global Influence and PrestigeMany of these restaurants are internationally recognized for their contributions to modern gastronomy, making them must-visit destinations for food enthusiasts seeking an unparalleled dining experience. Get To Know More About The Michelin Restaurants in Paris In the culinary capital of the world, Paris, the Michelin star restaurants shine as symbols of gastronomic brilliance. Featuring three-star wonders like Le Cinq and L'Ambroisie, innovative two-star establishments such as L'Atelier de Joël Robuchon Étoile and Le Grand Restaurant - Jean-François Piège, along with unique one-star treasures like Septime, Yoshinori, and Frenchie, each venue provides a memorable and unparalleled dining adventure. As you plan your gastronomic exploration in Paris, ensure to secure your reservations well ahead of time, given the high demand for these distinguished eateries. Whether you're a culinary aficionado or simply wish to experience the pinnacle of French gastronomic wonders and immerse yourself in the ultimate Parisian dining experience. An Unforgettable Food Tour in Paris Sherpa Food Tours presents the Paris Private Experience, a tailor-made exploration of French cuisine. Ideal for food enthusiasts, vegetarians, and dessert lovers alike, these exclusive tours are available for groups of any size and at any time. Whether you're planning a romantic date, a corporate gathering, or a special celebration, Sherpa Food Tours guarantees an unforgettable experience. Guests can select their preferred date and group size, while the experienced team takes care of everything else. Every private tour is carefully personalized, with customized itineraries designed to highlight the best culinary experiences Paris has to offer. The team is also happy to accommodate any dietary preferences, ensuring that everyone has an exceptional and memorable time. FAQ About Michelin Star Restaurants As of the 2024 Michelin Guide, Paris boasts 121 Michelin-starred restaurants. This includes 10 restaurants is customary but not mandatory. For these upscale dining experiences, a tip ranging from 5% to 15% is considered appropriate, depending on the level of service. It's also common to leave a small cash tip, such as 5€ or 10€. Chef Yoshihiro Murata, who has earned a total of seven Michelin stars, is renowned for his restaurant Kikunoi in Kyoto, Japan. It's worth noting that Kikunoi itself has three Michelin stars, with Murata's additional stars coming from his other culinary ventures. As of March 2024, there are 30 restaurants in France with three Michelin stars. 9 Best Restaurants In Paris According To Our Local Experts Paris has always played hard to get when it comes to food — demanding your time, your wallet, and occasionally your patience. But Michelin thinks it's worth it, and so de we. In the 2025 edition of the famous red guide to France, the city is home to 123 starred restaurants: ten with the full three stars, seventeen with two, and a hefty 96 with one star. That's a lot of white tablecloths per square kilometer. Every annual Michelin guide means a reshuffling of the deck. Some restaurants fall out of favor, others claw their way back into the spotlight. In our complete guide to all of the Michelin star restaurants in Paris, we track the standouts — from the newest arrivals to the top restaurants in Paris, we track the standouts and share reviews to a few of our favorites. your cousin's dubious advice. Jump to These Sections Le Gabriel at La Réserve Paris The classically elegant dining room at Le Gabriel didn't waste time climbing the Michelin ladder — it scooped up two stars in its debut year and then, in 2024, it reached the summit with a third. Housed in the plush La Réserve hotel, the restaurant matches its refined setting with an equally exacting kitchen, led by chef Jérôme Banctel. Banctel's menus shift with the seasons, but always carry his signature precision — rooted in classic French technique, sharpened by global influences. The fine dining in Paris game is fierce, but Le Gabriel earns its place with every plate. For those chasing the ultimate Michelin star dining experiences in Paris, this one belongs on your reservation shortlist. 42 Avenue Gabriel 8th Arrondissement Website... Plénitude: The Fastest Climb to Three Stars Chef Arnaud Donckele (R) and Pastry Chef Maxime Frédéric, photo Plénitude Fine Dining at a construction shortlist. Cheval Blanc Paris Plénitude arrived with a bang — three stars in its first year. We can't think of another time that's happened. Chef Arnaud Donckele, already a star at La Vague d'Or in Saint-Tropez, brought his precision and imagination to the kitchens of Cheval Blanc, the luxury hotel carved into the former Samaritaine building on the Seine. The setting is grand, but the cooking is even more ambitious. Sauces are the centerpiece, layered and complex, and desserts by Maxime Frédéric are a high note in their own right. For anyone building a Paris Michelin star restaurant guide, Plénitude is essential — a rare mix of flash, rigor, and serious flavor. 8 Quai du Louvre 1st Arrondissement Website... Asian touches create a warm decor, photo Pierre Gagnaire Pierre Gag delicate small plates and rarely repeats itself. Even frequent diners will be amazed since the dishes change as often as the seasons. Don't miss Chef Gagnaire's food-consultant work in the beautiful 2023 French film, La passion de Dodin Bouffant, in which he also makes a cameo appearance. Hotel Balzac, 6 Rue Balzac 8th Arrondissement Website... Le Pré Catelan Life couldn't be better than when you are seated beneath chestnut trees on the terrace of the Napoleon III Pavillon while enjoying Le Pré Catelan's mouthwatering tidbits. In addition to these three stars, Chef Frédéric Anton also holds two Michelin stars at Le Jules Verne and (for the first time ever on a Paris bateau) another star for his work on the dinner yacht, Don Juan II. Bois de Boulogne 16th Arrondissement Website... Vegetables from Chef Passard's garden, photo Arpège "The most beautiful cookbook was written by nature," chef Alain Passard is fond of saying. Chef has reinvented this venerable three-star more than once, including its current incarnation as a vegetables-only luxury restaurant; vegetables sourced from the three gardens the restaurant cultivates. If you're looking for a place to relax and be pampered after a wandering the rooms and gardens of nearby Musée Rodin, this is the restaurant for you. Provided you have a reservation, of course. 84 Rue de Varenne 7th Arrondissement Website... Le Cinq Le Cinq at the Four Seasons George V is haute cuisine at its most theatrical. Chef Christian Le Squer brings a modern edge to French classics — think truffled spaghetti gratin or a reimagined onion soup served like edible sculpture. The dining room is a study in opulence: gilded moldings, towering floral arrangements, and chandeliers that could double as crown jewels. With a 50,000-bottle wine cellar curated by sommelier Eric Beaumard, Le Cinq is a must for those seeking the best Michelin star restaurants in Paris. It's not just a meal — it's a full-blown production Four Seasons Hotel George V, 31 Avenue George Places des Vosges, L'Ambroisie is a temple of French gastronomy where time slows and flavors deepen. Chef Bernard Pacaud has helmed this three-star institution since 1988, building a legacy of quiet perfectionism. In 2025, Michelin honored him with the Chef Mentor Award, recognizing a career devoted to precision, restraint, and mentoring the next generation of culinary talent. The menu is unapologetically à la carte — no tasting flights, no set menus — just a handful of dishes executed with near-religious focus. Expect pristine ingredients, rich sauces, and a dining room that whispers elegance. For those seeking the most refined Michelin star dining experiences in Paris, L'Ambroisie remains a benchmark. 9 Place des Vosges 4th Arrondissement Website... Chef Yannick Alléno at his 3-star restaurant, photo Alléno Paris au Pavillon Ledoyen is where French gastronomy gets a high-tech upgrade. Set in a neoclassical mansion overlooking the Champs-Élysées,, the dining room is all gilded ceilings and hushed elegance. But the real drama happens on the plate. Alléno's obsession with sauces — refined through his unique extraction techniques — turns each dish into a layered, modernist statement. It's a masterclass in precision and creativity, making this one of the best Michelin star restaurants in Paris. If you're looking for fine dining in Paris, this is the place. Carré des Champs-Élysées, 8 Avenue Dutuit 8th Arrondissement Website... Epicure at Hotel Le Bristol After 25 years at the helm, Chef Eric Frechon stepped down in 2024, leaving behind a legacy of culinary excellence at Epicure. His successor, Arnaud Faye, a Meilleur Ouvrier de France, took over in May 2024 and has impressively retained the restaurant's three Michelin stars. Faye brings a fresh perspective to the kitchen, blending tradition with innovation. His approach emphasizes the purity of flavors and the use of exceptional ingredients, ensuring that Epicure has been nothing short of memorable, with impeccable service and dishes that delighted the palate. It's a testament to the restaurant's enduring commitment to gastronomic excellence. 112 Rue du Faubourg Saint-Honoré 8th Arrondissement Kei When chef Kei Kobayashi discovered French cuisine on Japanese television, he made it his mission to move to France and train with the best. Finally, in 2020, he won a coveted spot as the first Japanese chef to win three stars in France. Michelin gushes that "his work borders on perfection: a virtuoso in combining flavors, always correct in the design of his dishes, he glorifies the high-quality products." 5 Rue Coq Héron 1st Arrondissement Website. Guide to Michelin 3-Star Restaurants In Paris Le Jules Verne - Two Stars on the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne, photo Le Jules Verne, photo Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Le Jules Verne (located on the 2nd Level of the Eiffel Tower Just one of seven amazing courses we ate at Level of the Eiffel Tower Just one of seven amazing courses we ate at Level of the Eiffel Tower Just one of seven amazing courses we ate at Level of the Eiffel Tower Just one of seven amazing courses we ate at Level of the Eiffel Tower Just one of seven amazing courses we ate at Level of the Eiffel Tower Just one of seven amazing courses we ate at Level of the Eiffel Tower Just one of the Eiffel Tower Just one of seven amazing courses we ate at Level of the Eiffel Tower Tower) we immediately declared this revitalized restaurant to be worthy of two stars Under the whisk of master chef Frédéric Anton the place had been transformed from a tired tourist trap into a jewel of French dining. Unaccountably, Michelin, in its wisdom, awarded Chef Anton only a single star in 2020... and in 2022, and in 2023. During that time we continued to insist that Chef Anton was producing multi-starworthy dishes. Finally, in the Michelin Guide of 2024 that Anton's work was properly recognized with a second star. He retains two stars in the 2025 Michelin Guide. To compete with the stunning views, the cooking has to be both sublime and exciting, and Le Jules Verne delivers. When we had lunch here recently we came away just as impressed as we had always been, with the sneaking suspicion that maybe — just maybe — the food was even better. Not to be missed. Our Review of Le Jules Verne Table - Bruno Verjus at his 2-star restaurant, photo Table The simply-named Table, Bruno Verjus' restaurant in the 12th Arrondissement garnered two stars in the 2022 guide. Michelin cited Chef Bruno Verjus for "choosing the most beautiful products, cooking them with humility and absolute respect" and fondly calls him "an astonishing character... who has become a self-taught chef". Everything on the short menu is cooked to order. 3 Rue de Praque 12th Arrondissement Website... L'Oiseau Blanc The "contemporary French gastronomy" of this restaurant at the luxe Peninsula Hotel has earned chef David Bizet two stars from Michelin. Diners also enjoy a two-star view of the Eiffel Tower from L'Oiseau Blanc's rooftop perch. 19 Avenue Kleber 16th Arrondissement Website... Tables set up in the garden of the palais, photo Palais Royal Restaurant Palais Royal Restaurant "Royal" is the word to describe this Greek-flavored restaurant at the historic Palais Royal. So say the Michelin inspectors. Chef Philip Chronopoulos learned his chops (and lamb cutlets, we assume) working in a number of lauded Parisian eateries. Michelin further says that Chronopoulos presents "a creative and impactful cuisine," with, "recipes of an invigorating maturity." 110 Galerie de Valois, Palais Royal 1st Arrondissement Website... Guy Savoy Set in the classical beautiful Hôtel de la Monnaie, with vintage windows overlooking the Seine, Chef Guy Savoy serves up a celebration of French cuisine. His restaurant is a combination of true luxury and ultimate simplicity. Unfortunately for Chef Savoy, he was downgraded from three stars to two in 2023. Monnaie de Paris, 11 Quai de Conti 6th Arrondissement Website... L'Orangerie, located in the glass-roofed courtyard of Le George V, photo L'Orangerie The elegant and luxurious hotel Le George V garners a fifth star for its restaurants as the glass-roofed courtyard L'Orangerie is elevated from one star to two. (Restaurant Le Cing has three stars.) The restaurants as the glass-roofed courtyard L'Orangerie is elevated from one star to two. delicious treats." 31 Avenue George V 8th Arrondissement, renovated and renamed in 2019, was awarded a second star in the 2021 Michelin Guide. Chef Darroze, through, is no stranger to cooking, or to Michelin acclaim. Her family has run a restaurant in the French town of Villeneuve-de-Marsan for years, and Hélène is the fourth generation to have cooked there. (Hence, the name for her Paris restaurant.) She won her first Michelin star in Paris back in 2007. 4 Rue d'Assas 6th Arrondissement Website... Le Clarence Located in a 19th-century mansion steps from Champs Elysées, Le Clarence is owned by a French luxury company under the direction of Prince Robert de Luxembourg, who also controls three Bordeaux chateaux — Haut-Brion, La Mission Haut-Brion, La Mission Haut-Brion, and Quintus. At Le Clarence Prince Robert brings a little piece of Bordeaux to Paris. Chef Christophe Pelé (formerly of his own La Bigarrade) orchestrates the kitchen. He describes his culinary philosophy as generous, fresh, instinctive and spontaneous. Hôtel Dillon, 31 Avenue Franklin D. Roosevelt 8th Arrondissement Website... David Toutain started at Arpège just as Alain Passard was reinventing his restaurant with an all-vegetable menu. In less than a year Toutain was promoted to sous chef. He then sharpened his skills at Pierre Gagnaire and with Bernard Pacaud at Ambroisie. He became a culinary force to be reckoned after he earned a second star in less than six years, a rare accomplishment in Michelin circles. 29 Rue Surcouf 7th Arrondissement Website... Our Review of David Toutain Le Grand Restaurant - Jean-François Piège He may have a baby face, but Jean-François Piège is no slouch in the Michelin star department. He won two Michelin stars at Hotel Thoumieux before he branched out on his own with casual, neighborhood bistro Clover. Now Piège has hopes pinned to his Grand Restaurant. He won a second star in 2016, less than a year after opening. 7 Rue d'Aguesseau 8th Arrondissement Website... Maison Rostang 2020 wasn't a particularly good year for Chef Michel Rostang. 150 bottles of Bordeaux and Burgundy wine were stolen from the cellar of his restaurant, Maison Rostang. 150 bottles of Bordeaux and Burgundy wine were stolen from the cellar of his restaurant, Maison Rostang. 150 bottles of Bordeaux and Burgundy wine were stolen from the cellar of his restaurant, Maison Rostang. Subsequent years have been a bit brighter for Chef Michel and he has managed to hold onto his two Michelin stars for another year. 20 Rue Rennequin 17th Arrondissement Website... Le Meurice, the restaurant of the hotel of the same name, has everything you could possibly want in a fine dining experience — location, brilliant service, and Michelin 2-star chef Jocelyn Herland. A Paris landmark, Le Meurice opened its doors in 1835 and has seen a bevy of important chefs work the kitchens, including Yannick Aléno, now at 3-star Aléno Paris. Hotel Le Meurice, 228 Rue de Rivoli 1st Arrondissement Website... The dining room at La Scène, photo La Scène La Scène La Scène There are (still) only a few women chefs showing up in the Michelin Guide; Stéphanie Le Quellec is one of them. Running the kitchen of La Scène, Le Quellec is one of them relocated, moving out of Hotel Prince de Galles, and her stars vanished. Now, she's back! During that time of transition, and in the space of only twelve months, this chef went from one stars to two stars to zero stars to two stars. 32 Avenue Matignon 8th Arrondissement Website... Le Taillevent The legendary restaurant reclaimed a second star on 2020 under the leadership of chef David Bizet. Alongside sommelier Antoine Petrus, the duo infused fresh energy into the historic dining room. In case you're wondering, Le Taillevent is named for a famous chef from the 14th century, who, they say, wrote the first cookbook, for Charles V of France. 15 Rue Lamennais 8th Arrondissement Website... L'Abysse au Pavillon Ledoyen Chef Yannick Alleno did it again! This was his 3rd restaurant in Paris to be awarded Michelin stars. Here, chef Yasunari Okazaki is turning out technically perfect sushi, and chirashizushi. According to restaurant critic Patricia Wells l'Abysse is serving the best sushi outside of Japan. High praise, indeed. 8 avenue Dutuit 8th Arrondissement Website... Michelin Guide France: Les Plus Belles Tables When you're in Paris and France you'll want to have the guide that chooses and lists the best restaurants in the country. This guide has descriptions and photos not only of the 3-, 2-, and 1-star establishments but of all the restaurants in the country. edition. Buy the Michelin Guide to Restaurants in France Glass and cast iron canopy at La Grande Cascade, out in the Bois de Boulogne, located in what was once Napoleon III's hunting lodge. The restaurant retains its well-awarded star. Carrefour de Longchamp Bois de Boulogne, 16th Our Review of La Grande Cascade The dining room at restaurant Jacques Faussat, photo Jacques Faussat, photo Jacques Faussat This hidden restaurant gem is found in a quiet corner of the 17th Arrondissement, north of Parc Monceau - a place few tourists ever wander. Go for the restaurant's off-the-beaten-path location, go for the Basque-inspired cuisine, go for the attentive service, and, most of all, go for the intensely delicious food created by Michelin-starred Chef Jacques Faussat. How could this not be a favorite?. 54 Rue Cardinet 14th Arrondissement Our Review of Jacques Faussat Three classic dishes from restaurant Granite The dining room at Astrance Paris, photo by Mark Craft The serene dining bar at Restaurant Ogata Paris, Photo Ogata Chef Jean-Louis Nomicos in the kitchen of Nomicos, photo by Mark Craft The serene dining bar at Restaurant Ogata Paris, Photo Dy Mark Craft The serene dining bar at Restaurant Ogata Paris, Photo Dy Mark Craft The serene dining bar at Restaurant Ogata Paris, Photo Dy Mark Craft The serene dining bar at Restaurant Ogata Paris, Photo by Mark Craft Michelin-Star Restaurant Ogata Paris, Photo Dy Mark Craft The serene dining bar at Restaurant Ogata Paris, Photo Dy Mark Craft The serene dining bar at Restaurant Ogata Paris, Photo Dy Mark Craft Michelin-Star Restaurant Ogata Paris, Photo Dy prove its culinary worth — but Paris has them anyway. From elegant palace dining rooms to quietly confident newcomers, the Michelin-star restaurants in Paris form a constellation of talent, tradition, and creativity. Whether you're plotting a splurge-worthy meal or simply admiring from afar, we've given you a taste of what's possible when Paris decides to impress — which, as we know, is almost always.