



our crush
THIS MONTH

TOUR DE PARIS

While wine has long been a tableside tradition here, the city is experiencing a new wave of "alt-beverages."

Come to Paris for craft beers, sleek cocktails and natural wines, and leave with new impressions.

PARIS: Where to Drink Now

Cocktails, craft beer, natural wine—the Parisian bar scene has never been more dynamic. Jennifer Ceaser tells you why it's time to bid adieu to the house red and get your drink on at a slew of new spots in the City of Light.

ILLUSTRATIONS BY
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- 1 **Bar at the Hotel de JoJo**
10 Rue d'Ormesson, 4^e arr.
- 2 **Bar Hemingway at the Hôtel Ritz**
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- 3 **Le Bar Kléber at the Peninsula Paris**
79 Avenue Kléber, 16^e arr.
- 4 **Panama Brewing Company**
41 bis Quai de la Loire, 19^e arr.
- 5 **Le Triangle**
13 Rue Jacques Louvet Tessier, 10^e arr.
- 6 **La Fine Mousse**
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- 7 **Tiger**
13 Rue Princesse, 6^e arr.
- 8 **Monsieur Antoine**
17 Avenue de Parmentier, 11^e arr.
- 9 **Benkovic**
22 Rue d'Enghien, 10^e arr.
- 10 **La Cave à Michel**
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6 Rue Lobineau, 6^e arr.

The Traditionalist



Bar at the Hotel de JoJo

A former 17th-century convent in Le Marais houses the first 18,000-square-foot hotel with 100 paintings of the hotel's namesake, Josephine Bonaparte. Sample the seasonal drink menu or ask one of the talented bartenders to whip up something tailored to your tastes. One constant is The Last Word, a potent combination of gin, green chartreuse, maraschino liqueur and lime juice. Among their specialties is a favorite way to end an evening.

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Le Bar Kléber at the Peninsula Paris

Soaring ceilings, gilded walls and enormous paintings of peacocks are the ornate backdrop to Christophe Gavoin's inventive, beautifully presented cocktails. The 150th is a blend of bourbon, passion fruit liqueur and Moutai (a Chinese sorghum spirit) topped with a wedge of pomegranate and a tiny origami bird. Meanwhile, the Next Stop is a play on the Old Fashioned, with rye whiskey tempered with sweet grapefruit liqueur.



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• **Bar Hemingway at the Hôtel Ritz** named after the venerable writer who, it's claimed, downed 50 martinis there in one sitting, this wood-paneled, memorabilia-packed bar at the recently reopened Ritz is the "it" spot for high-end cocktails in Paris. Those with deep pockets can indulge in the Blue Side Car made with a rare 1834 Cognac. It runs a cool (\$1,500) roughly \$1,600. For a fraction of that price, try the Serradillo, made with Calvados, set French apple juice, Champagne and fresh mint, served over ice. And for ladies only, it's garnished with a rose.



The Craft Aficionado

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Paname Brewing Company

Come for the beer, stay for the view. Getting to this microbrew pub along the Bassin de la Villette, an artificial lake in the 19th arrondissement, can be a pain. Once there, however, you'll discover brews made on site from locally foraged wild ales to deep, chocolaty lagers and hoppy IPAs. In warm weather, the waterside terrace is the place to be.



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• **Le Triangle** with just two to four house-brewed beers on tap, this tiny spot in the 13th arrondissement fills up quickly. Get here before 8 pm to sample brews like *Le Lion* (lemon), *Le Vent* (wind), *Le Soleil* (sun), and *Le Lune* (moon). None of the brews, for sure, is made the same way twice.



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• **La Fine Mousse** The no-nonsense urban of Parisian beer bars, La Fine Mousse doesn't craft beer itself. But offers 20 taps and nearly 100 by the bottle. Try French suds like the *Hoppy Hilloge de Reserve* A100 from Brasserie Saint-Germain or an unfiltered Gueuze-style beer from La Bière Flamande. Occasionally on the menu: unusual selections from across Europe. Like an Italian pale ale brewed with Japanese *Saotome* Azu hops.

Drink more in Paris, on the next page >>>>>>>

The Nonconformist



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► **Tiger** Of all the projects in Paris, this self-illustrated multilevel spot near St-Sulpice is the one to walk into, thanks to its impressive roster of 45 classic and niche varieties. Its S&T lineup includes winners with French gins Chabotte and S'vine (the tonic is house-made). As expected, martinis are big here, too: The Old Man crushed with basil-aged Chabotte S'vine gin, Dubonnet, dry Curacao and orange bitters.



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► Monsieur Antoine

Tender "boobies" (bourgeois behaviors) pack this way (get out for the great tunes—Britpop, '80s hip-hop, soul music—and even better cab talk). Its team of young, bearded bartenders bring living drinks like the Hemlock, a concoction of mezcal, Campari and fresh lime juice that's dusted with salt mixed with crushed caterpillars and greenhouses.

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► Bonhomie

A table at this white-hot newcomer requires a reservation, but you can usually find a seat at the long, sleek, marble-topped bar. The compact cocktail menu is seasonally inspired and reasonably priced. If you long for a taste of home, an impressive range of American whiskeys and Bourbons is offered.



Au Naturel

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► La Cave à Michel

This slew of a bar in Belleville stands roomily (strally—there are no seats), so wear comfortable shoes and try its ever-changing list of natural wines. The flows are off, so expect some funk, but among the true winners is a frothy earthy Sôlhan red. Pairments: From the tiny Vin de Anzures to new Mont D'Or.



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► L'Avant Comptoir du Marché

The newest outpost of the wildly successful L'Avant Comptoir mini-empire is first and foremost a place to park (the lip-stained painted pigs that hang from the ceiling offer a clue), but it also offers a long list of natural and biodynamic wines.

