



Paris Prizes Top Attractions

When you tell your friends that you have been to Paris, they will assume that you have seen the top attractions. If you are on a tour, no tour leader would even think of taking you for a day in Paris without seeing the Cathedral of Notre-Dame, the Eiffel Tower, the Louvre, and the Champs-Élysées. If you were there for only a day, maybe you wouldn't get to the Orsay Museum or the Luxembourg Gardens, but when you say you've been to Paris, the expectation is that you know these top attractions. Therefore, if you are

the kind of traveler who wants to see what is expected of you, then by all means start right off stalking the sweet streets of Paris with "Paris Prizes: Top Attractions"!

Cathedral of Notre-Dame

*Place du Parvis-Notre-Dame,
Paris 04*

Telephone: 01.43.26.07.39

Metro: Cité

Bus: 21, 38, 47, 85, 96

The Cathedral of Notre-Dame is a

thrilling place to begin your *Paris by Pastry* visit because it is *kilomètre zéro* for all of France. Hurry to Notre-Dame by metro, bus, or foot. Stand facing the cathedral, look down, and there you will find in the plaza the *kilomètre zéro* brass circle from where all national highways connecting Paris to other parts of France begin. You'll be hungry because it will still be morning after disembarking an early morning plane, dropping off your luggage, picking up your *carte orange* for €15.40 in the metro station for a week's bus and metro transportation, and finally arriving at the Cathedral of Notre-Dame.

Now. Where to get that first scrumptious pastry? Standing at point zero facing Notre-Dame, you will see the closest pastry shop on your left on rue du Cloître-Notre-Dame, parallel to the length of Notre-Dame. That shop is Aux Tours de Notre-Dame, with a very ordinary selection of *tarte aux pommes* (apple tarts), *tartes du jour*, and *éclairs*. Realizing that you are in Paris for the very best of pastries, you will naturally walk right by this place and the line of souvenir shops with lunch places and food not worth your tasting, where there is no pastry over a "4" (on a scale of 1 to 10). But still on your left, if you walk away from the junk on rue du Cloître-Notre-Dame to 1, rue d'Arcole, the

adjacent street leading to the Seine—*voilà!* There is a gem within a block of "point zero." Like many pastry shops in Paris, the name is a generic

**Pâtisserie–Boulangerie
Eurl Junior**

1, rue d'Arcole, Paris 04
Telephone: 01.43.54.78.49
Metro: Cité
Closed: Sundays pm

With a small showcase of the tops in pastry options around Notre-Dame (nothing below a 7), you will find *mille-feuilles* (napoleons), *tartlettes aux ananas* (pineapple tarts), *tartes exotiques* (fruit tarts with kiwi), *tartes au citron*, (lemon tarts), *sablés aux pruneau et framboises*, (prune and raspberry squares), *têtes de nègre* (chocolate truffles), mostly for €2.30; plus *éclairs* for €2, and most appropriate for the area, *les religieuses* (cream puffs filled with chocolate or coffee cream, with a smaller cream-filled puff on top, iced with chocolate or coffee). If you started your day later than early morning, you may want the *crêpes*, a quiche for €2.60, or one of the wonderful-looking sandwiches of chicken (*poulet*) or ham (*jambon*) for €3.70. Given that it was ten in the morning, Jeanette and Georgette wanted more of a breakfast pastry than a dessert pastry, so they studied their many choices of *croissants*, *pains aux*

raisins au chocolat, and *petit* variations of breads and rolls, and then selected the *tarte aux framboises*.

*Tarte aux
Framboises*

Sablé (shortbread dough) forms the base for a raspberry mixture made from fresh raspberries steeped in Armagnac that tastes as good as the July raspberries served only in season with heavy cream at the Ritz in Boston. The mixture is topped with a criss-cross pastry and powdered sugar. This is great as a Danish with a morning *café au lait* (tourist and schoolbook expression for a *café crème*)—the only time that the French add milk to their coffee.

With pastry in hand you can go back to point zero, where you mustn't overlook the larger-than-life statue of Charlemagne on his even larger-than-life horse, which dates from 1882. You can sit on one of the benches circling the statue to eat your pastry. Or if you have small children and want a spot where they can romp safely while you sit on a bench, go to the Square Jean XXIII, a charming

little gated park bordering the Seine on the right of Notre-Dame. It's a peaceful place with benches, street lanterns, flowers—a great spot to get away from the overbearing crowd in front of the cathedral.

If you want to walk in the other direction, closest to the pastry shop and away from Notre-Dame, take a few steps to the Pont d'Arcole, which crosses the Seine. Set your pastry on the counter-height wall of the bridge and enjoy eating it in the sun with Parisian river sights of fishermen, male and female bathing beauties in spring and summer, and the *bateaux-mouches* (pleasure boats) year-around.

Before you leave the Cathedral of Notre-Dame area, look up at this magnificent structure, with its double towers and three main doors in front and flying buttresses in back, which took two centuries to build, beginning in 1163. After eating your pastry, you may want to walk it off by climbing the 387 steps up the north tower to see a close-up of the famous gargoyles and the spectacular views of Paris. Perhaps you recall reading Victor Hugo's *The Hunchback of Notre-Dame*, written in 1831. It was Victor Hugo who revived the interest in the restoration of this Gothic edifice. Visit its interior to gaze in awe at the priceless rose windows, sculptures, nave,

Eager for coffee after your *tarte aux framboises splendides*, or whatever first pastry you selected, make your way to the nearest café. Keep in mind throughout your *Paris by Pastry* visit that coffee at the bar is half the price of coffee at the table. A black coffee (*un café*) is usually €1.20—check the euro-to-U.S.-dollar rates before you go; if the rate is good for the U.S. dollar, Jeanette thinks you can afford to sit down once in a while to have your coffee. If it's a strong euro, Georgette won't even consider paying €2.40 (double!) for a coffee when she can stand right up at that bar with the Parisians. Coffee on the *terrasse* (sidewalk) is higher still. You may decide that the table is worth the euros because you can have a rest, write postcards, and read your guide to plan your next pastry adventure. Or you may decide the sidewalk is worth the euros to take the sun and watch the people.

Remember, you are *not* going to order a *café au lait*. Ask for *café crème*, *petit ou grand*, to feel more like a Parisian and less like a tourist. *Café crème* does not mean it is made with cream; it's steamed milk. Or you may prefer *un café*, *café express*, or *café noir*, all of which mean a black espresso coffee. If the coffee is too strong, ask for a *café allongé*, which will come diluted with hot water. All coffee in France is espresso coffee.

transepts, and altar. If you prefer to see Notre-Dame during an authentic activity rather than on a tour, plan to attend the daily or Sunday services beginning at 8 AM or the free organ concerts on Sundays at 4:45 PM.

Musée du Louvre

Place du Louvre, in the Tuileries, rue St-Honoré, Paris 01
 Telephone: 01.40.20.51.51
 Metro: Palais Royal, Louvre
 Buses: 21, 24, 27, 39, 48, 67, 68,

69, 72, 75, 76, 81, 85, 95
 Closed: Tuesdays

Is there any place that attracts more people in Paris than the Louvre? Maybe the Cathedral of Notre-Dame, but that must be it. Just think of it: Paris is the most beautiful city to walk in, with the most glorious architecture, a city built on both sides of a major river with magnificent bridges crossing throughout the city, and no building (except one) above seven

stories high, and gardens beyond gardens and fountains and statues. As if that weren't more than any human being can take in, Paris gives us the Musée du Louvre, containing one of the most important art collections in the world, and built before America was even thought of, in 1190.

The Louvre, in the Tuileries area, is in the 1st arrondissement, the most glamorous quarter of Paris. The 1st arrondissement is bordered by the Place de la Concorde on the west (the American Embassy, five-star hotels, top restaurants, international jewelers are located here in the 1st), the Louvre on the east, by the Seine and the formal gardens of the Tuileries on the south, and rue St-Honoré on the north. Paris was planned so that on a clear day you can stand at the Louvre and see all the way up the avenue des Champs-Élysées to the Arc de Triomphe. Jeanette and Georgette must pay special homage to the Tuileries area because St-Honoré is the patron saint of pastry chefs! *Avec raison* (with reason), as the French would say.

When you arrive at rue St-Honoré you will find chic, sophisticated, outstanding pastry shops to match the famous fashion houses of Chanel, Pierre Cardin, Lanvin, Balmain, Dior, Balenciaga, Givenchy and Hermès. It is from St-Honoré that you will want to

select your pastry to eat in the Tuileries gardens, or while waiting in line to enter the Louvre, or while admiring the statue of Joan of Arc at the Place des Pyramides, or even while studying the architecture of the Comédie Française theatre. You could wait to eat your pastry until you arrive at the Place Colette, or the Royal Palace, or the St-Roch Church, or while visiting the three-floor department store or art galleries and antique shops at the Louvre des Antiquaires. Better still, save your pastry until you can take it easy, going for the essence of Paris and smelling the roses in the Royal Palace garden.

Don't plan on doing this area in one day, however. Jeanette and Georgette know that even the best pastries in the world won't give you enough energy to take it all in. Go where your heart leads you, never mind what others say you "must see." Always remember while in Paris that "you'll be back"; you don't need to race around to see it all this time. Jeanette usually heads for the boutiques while Georgette heads for the golden statue of Joan of Arc. Then, each with a pastry in hand, they meet in the ticket line of the Louvre, knowing that one pastry will be shared immediately, and the second one a bit later, inside the Louvre, under the pyramid at a little café. There,