

PARIS GOURMET TOUR



we *travel* FRANCE



Pure chocolate walking tour on Paris' Right Bank

Pure chocolate equals pure pleasure. On Paris's Right Bank in the area of Place de la Concorde, the Tuileries Gardens and Madeleine Church, accompanied by our charming and enthusiastic guide, you'll be invited inside the premises of 5 of Paris' most celebrated master chocolatiers for some serious chocolate tasting. Explore off the beaten track down the old cobbled streets, dipping in and out of the glamorous fashion district. Lots to see and hear about on your way and a great chance to try luxury chocolates that will surprise and delight you.



02h – From Monday to Saturday



Private or Public (- From 1 to 24 people)



English speaking guide & tasting included

Montmartre Local Gastronomy tour

Montmartre village, so famous for its bohemian life and its top-ranked artists as Picasso and Renoir, has kept its soul beyond the legend. We walk through the small streets off the beaten track of that mythical neighbourhood to tastes local produce with a traditional and artisanal character. We start our riding of the hill with a pastry-shop specialising in fine tarts. On Lepic and Abbesses streets, we visit a fishmonger, a charcutier, a butcher, a baker and a vegetable seller. We finish in front of Clos Montmartre winery, last trace of an agricultural past.



03h – Every Saturday



Private or Public (- From 1 to 24 people)



English speaking guide & tasting included

Paris Gourmet tour

We walk as real Parisians through the medieval part of the Latin Quarter, a familial neighborhood famous for the high quality and large choice of food produce. Our tour brings us through a market, then in a cheese dairy, at several bakers' and confectioner's, and finally in a regional specialty shop. A walk rich in tastes and flavors, with a focus on family cuisine, to introduce you to the French gourmandise.



03h – From Tuesday to Sunday



Private or Public (- From 1 to 24 people)



English speaking guide & tasting included



Chocolate & Pastry food tour

At Saint-Germain-des-Près, the fashion district par excellence, discover all the trends for sweets created by exceptional artisans, who have been widely celebrated in the whole gastronomical press : «Best chocolate maker in France», « a Bocuse of bakery», «the Picasso of chocolate makers», «a magician of the ganache». The chef confectioners and chocolate makers vie with each other in talent, and the windows in refinement and elegance, for the greatest joy of the eyes and of the palate.



03h – From Monday to Saturday



Private or Public (- From 1 to 24 people)



English speaking guide & tasting included

Marais Pastry & Chocolate tour

Le Marais, a famous neighbourhood right in the center of Paris, has as many architectural treasures as excellent foodies addresses. We invite you to discover a pastry shop with a chef trained by Pierre Gagnaire, a coffee shop held by a coffee champion, a store of absinthe and a chocolate shop like no other, a franco-russian tea store, the best ice cream maker in Paris, one of the most delicious bakeries near Place des Vosges, a shop with a thousand and one spices... Be guided by your taste buds and visit places filled with a good chocolate aroma, the smell of coffee, the aroma of spices ...



03h – Sundays only



Private or Public (- From 1 to 24 people)



English speaking guide included

Aligre Market

Enter into another world and see a different side of Paris: the most energetic, colourful, lively and cosmopolitan market in the city. It's the Market d'Aligre in the 12th arrondissement in the east, near Bastille. With our friendly and knowledgeable local guide, you'll discover places that normal tourists never reach and enjoy 2 hours of exploring the market and meeting the local stallholders with tastings en route



02h – From Tuesday to Sunday



Private or Public (- From 1 to 24 people)



English speaking guide & tasting included



Tea & Chocolate Tour in Saint Germain des Près

In Saint Germain des Prés trendy district, discover the latest tea shops as well as the best chocolate makers. You will visit 7-8 shops, try different teas, as well as several tea flavoured specialties (mainly chocolate). With this 3 hour thematic tour, you will learn about natural and flavoured teas from Asia and Europe.

You will also understand how much tea is important in the chocolate industry.

Let's try a matcha flavoured white chocolate or a blackberry flavoured ganache! Depending on the season, you will also try seasonal teas (Christmas tea in Winter or mint tea in Summer). This tour is the perfect one for tea & chocolate lovers !



03h – From Monday to Saturday



Private or Public (From 2 to 8 people)



English speaking guide & tasting included

Christmas Gourmet Tour

In the heart of St-Germain-des-Prés, let's discover the magic of Christmas with this special winter gourmet food tour.

Your guide will escort you into some wonderful specialist gourmet shops - patisseries, chocolate makers and boulangeries which produce superb quality delicacies for you to taste. Learn about the traditional French "13 desserts" and sample delicious nougat, spiced gingerbread and candied fruits.

Experience the warm and cozy Christmas atmosphere in a Parisian style tea room, while enjoying a hot drink. Your guide will tell you about the history of a French traditional Christmas and the "sapin de Noël" (Christmas tree).

Feel the spirit of the festive season, tasting a variety of delicious regional specialties.



03h – From Monday to Saturday (In December only)



Private or Public (From 2 to 8 people)



English speaking guide, hot drinks & tasting included



Private Wine & Chocolate Tasting

Enjoy a mouth-watering Wine and Chocolate tasting and spend a morning of delight in a relaxed setting. In a cozy and friendly atmosphere, you will discover different kinds of sweet wines and chocolates and have fun experimenting a variety of combinations. Our wine expert, will happily give you a few tips on how to savour wine like a fine French connoisseur. She knows exactly what the techniques and the best French wines are and she will guide your nose through a myriad of sensations. Be ready open up your palate to a whole new range of flavours! Our oenologist will teach you to trust your taste so that you can find the pairing of wine and chocolate that suits you the most.



02h – Any day at 11am



From 18 years old - Private or Public From 2 to 8 people



English speaking guide & tasting included

Private Wine & Cheese Tasting

Enjoy a moment of pure pleasure with this wine and cheese tasting! Our oenologist will be your inspiration for 2 hours in unlocking the secrets of French wine tasting. Our expert will teach you how to associate a certain type of cheese (comté, goat cheese, and another cheese) with different kinds of wine to develop your olfactory senses.

In an intimist, friendly and cozy atmosphere, you will learn to savour wine by alternately using the sense of sight, of smell and of taste. Be ready to discover some very surprising combination of flavours! You will also find out everything you've always wanted to know about oenology : the different grape varieties, the different technical terms, the process of wine making... May you be a complete novice or a fine connoisseur, Our oenologist will happily answer all of your questions. Get your curiosity satisfied thanks to this fun class, and bring back home some great facts and some real knowledge about wine that will dazzle your friends and family



02h – Any day between 5pm to 7pm



From 18 years old - Private or Public From 2 to 8 people



English speaking guide & tasting included



Visit a Bakery & Pastry Shop

Our friendly boulanger will invite us into his warm kitchen, into the heart of the boulangerie to share with us his most treasured baguette recipe, passed down through generations : from the mixing of the dough, the kneading, the shaping, the decorating and finally the cooking of the baguette in special baguette ovens. The baguette is at the heart of French daily life and it comes in many forms. Our baker has his own special signature which makes his baguette unique and today all of it's secrets will be revealed to you. Because you are part of a small group, the visit has a truly personal feel and the baker will be sharing with you his love and passion for his work. Of course, when that heavenly freshly baked bread smell fills the air, the baguette comes out of the oven, warm and golden, and a tasting is included. A baguette and croissant goodie bag will be available free of charge for you to take away at the end.



01h – From Tuesday to Friday at 11 am



Private or Public From 2 to 8 people



English speaking guide & tasting included

Bread-making class with a baker

Here's a cooking class with a difference - a rare opportunity to go behind the counter of a friendly family local Parisian bakery. We go into the kitchen to learn how to create French baguettes and croissants. Our teacher and demonstrator will be the baker himself.

The 2 hours bakery visit and cooking class is very much "hands-on" and you'll need to roll up your sleeves and plunge your arms into the flour to learn the technique for getting that crunchy golden crust with a soft warm centre. You'll have the privilege of watching, step by step, the traditional baguette making process. It's all the little details that make the difference and as the baker has owned his own boulangerie for years and his father and grandfather before him were also bakers, there are plenty of family secrets which have been passed down from generation to generation to share with you.



02h – From Tuesday to Friday at 10 am



Private or Public From 2 to 8 people



English speaking guide & tasting included



Cooking class with a French chef in his own apartment

Come and spend half a day at Frederic's, our cooking teacher, who warmly greets you in his nice apartment with a beautiful panoramic view over Paris, at the border of the 11th and 20th district. Frédéric likes to give his smart tips and propose delicious traditional or creative recipes. You learn recipes and techniques that you will be able to easily make again at home.



03h – From Monday to Saturday in the morning



Private or Public (From 1 to 8 people)



English speaking class, apron, all utensils & ingredients provided & tasting included

Market Visit & Cooking Class

You start with a morning market visit to purchase the requested produce for today's recipes.

Dominique likes to give his smart tips and propose delicious traditional or creative recipes. You learn recipes and techniques that you will be able to easily make again at home.

Under Dominique's careful eye, all participants contribute to the preparation of a whole meal: entree, main dish and dessert.



04h30 – From Tuesday to Saturday in the morning



Private or Public (From 1 to 8 people)



English speaking class, apron, all utensils & ingredients provided & tasting included

Dessert Cooking Class

You explore the scope of French gastronomy and leave with recipes easy to make again once home. The courses take place in her private apartment at the border of the 11th and 20th district. You will make 3 desserts such as Almond Tuiles, Lemon Madeleine or Chocolat Fondant with custard.



03h – From Monday to Saturday in the afternoon



Private or Public (From 1 to 8 people)



English speaking class, apron, all utensils & ingredients provided



Macaroons Cooking Class

Their colors are in all Parisian pastry shops. Trendy and irresistibly delicious, often chosen as a gift, you can eat them at any hour of the day. Learn how to make yourself these wonderful foodies: macarons! Under the Chef Marthe's watchful eye, you discover all the culinary secrets to succeed in making these delicate pastries. The class takes place in the kitchen of a private apartment, with family utensils and equipment, so that you can easily make them at home.



03h – From Monday to Saturday in the afternoon



Private or Public - From 2 to 8 people



English speaking class, apron, all utensils & ingredients provided & you take away the macarons

Cooking Class: the wonders of Provence

Our Parisian chef will welcome you in his kitchen, on the first floor of a provencal gourmet shop, where you will participate in a hand's-on cooking class. Cook and taste a typical Provencal dish accompanied with a glass of wine. The chef will introduce the various ingredients to you and will give you all his tips. An opportunity to get to know more the delicious Provencal cuisine, but also an encounter that will allow you to ask anything you've ever wanted to know about French gastronomy and Provencal food.



02h – From Monday to Saturday



Private or Public - From 1 to 12 people



English speaking class, apron, all utensils & ingredients provided & tasting included

Cooking Class for kids

We are able to organise a cooking class in a safe place with your children before enjoying a visit to a traditional market. Discover the gastronomic delights of the region with a delicious meal of local specialities.



03h – From Monday to Saturday



Private or Public Minimum Age: 4 years old



English speaking class, apron, all utensils & ingredients provided

