

Guide de Mark

Sélection personnelle

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Star Legend



A very good place in its category



Excellent cooking, worth a detour

Introduction

This guide presents a small personal selection of addresses in Paris, all within walking distance of 3 Rue de Poissy. The scope is intentionally narrow : only places I would return to myself, or recommend without reservation.

I

Boulangeries

★Le Boulanger de la Tour

2 Rue du Cardinal Lemoine · 5e

A neighborhood boulangerie producing one of the Left Bank's most accomplished croissants. Balanced lamination. Deep butter flavor. No excess.

Order Croissant nature.

On foot From Rue de Poissy, follow the Seine briefly, then turn onto Rue du Cardinal Lemoine. The bakery is on the corner.

★★Alliance

5 Rue de Poissy · 5e

A Michelin-starred kitchen offering a rare exercise in restraint : a croissant sold for one euro, prepared with the same discipline as the tasting menu.

Advance order required.

On foot Immediately below the apartment.

★Carré Pain de Mie

5 Rue Rambuteau · 4e

A discreet bakery devoted to Japanese milk bread. Remarkable softness. Precise execution.

Order A loaf of shokupan, or a prepared sando.

On foot A longer walk through Île Saint-Louis and the Marais, ending on Rue Rambuteau.

II

Restaurants

★Le Petit Célestin

12 Quai des Célestins · 4e

A classic address, best known for a deeply traditional boeuf bourguignon, served at lunch. Rich, composed, and unembellished.

Order Boeuf bourguignon (lunch).

On foot Cross the Seine via Pont de la Tournelle, continue across Île Saint-Louis, then follow Quai des Célestins along the river.

★★Kodawari Ramen (Yokochō)

29 Rue Mazarine · 6e

An immersive ramen house styled after a Japanese market alley. The line is long, the atmosphere transporting. Worth the wait, or even just a look through the window.

Order Kurogoma ramen.

Advance reservation via QR code recommended.

On foot Follow Rue de Poissy southwest to Boulevard Saint-Germain. Continue for just over one kilometer, then turn onto Rue de l'Ancienne Comédie, which becomes Rue Mazarine.

★La Crème de Paris Notre-Dame

1 Quai Saint-Michel · 5e

A dessert counter with an unapologetically touristy, American sensibility. Not subtle, not restrained — and occasionally exactly what you want.

Order Deluxe milkshake, spéculoos flavor.

On foot From Rue de Poissy, walk toward the Seine and follow Quai de la Tour-nelle. Continue along Quai de Montebello, then Quai Saint-Michel. The counter appears just before the bridge, facing the river.

III

À faire soi-même

★★Jambon-Beurre

La Maison d'Isabelle

A benchmark Parisian sandwich, assembled at home using exemplary products.

Ingredients Baguette *Isabelle* (La Maison d'Isabelle) Cooked ham, sliced as thin as possible (next door) Salted butter (Monoprix)

Assembly Slice the baguette. Butter generously. Add ham. Serve immediately.

For the baguette A short walk toward Boulevard Saint-Germain brings you to La Maison d'Isabelle.

Often wrapped and carried for several hours, then eaten later in the day.

Cette sélection reflète une approche personnelle. Elle ne cherche pas l'exhaustivité.



La Crème de Paris Notre-Dame



Alliance



Carré Pain de Mie



Kodawari Ramen (Yokochō)



Jambon-Beurre