



Tour Name

Private Paris: New York Times Journeys - Paris: Tastes of the Left Bank

Tour City

Paris

Tour Snapshot

Paris has long been the world's go-to city for gourmet delights and superlative shopping. This luxury Parisian odyssey curated by Urban Adventures and The New York Times is a celebration of what the city does best, from the world's finest macarons and chocolatiers to quirky taxidermy-inspired homeware and the opulent aromas of the oldest perfumier and candlemaker on the planet. While strolling through the streets of the world-famous Saint-Germain area, we will have a taste of the many culinary delights of the left bank such as exceptional heritage chocolate, delicious macarons, exquisite cheese and artisan bread that's become the symbol of a nation. We will unlock the secrets of a famous baker, a candlemaker and a taxidermist in an experience that involves your five senses.

Highlights

- Discover the Saint-Germain *'joie de vivre'* for yourself and learn about the colorful history of this much-storied area
- Make a beeline for the unique *cabinet de curiosités* at Deyrolle, a quirky taxidermist boutique on the elegant Rue du Bac
- Try a macaron created by the 'Picasso of pastries,' Pierre Hermé, who was honored as the world's best pastry chef in 2016

- Buy a loaf of much celebrated *Poilâne* bread and devour it with some fine French cheese and wine as you relax and watch Parisians go about their day at the bustling Marché Couvert

New York Times Exclusives:

- *Behind-the-Scenes Access:* Visit sublime chocolate concept store Un Dimanche à Paris, housed in a former printing house that once belonged to one of the leaders of the French revolution, and meet the chefs behind some of the most exquisite chocolate creations in Paris
- *Hands-on Element:* Soak up the intense scents at Cire Trudon, the oldest and most luxurious candlemaker in the world
- *Local Interactions:* Meet the friendly staff of the Poilâne bakery (and if you are lucky even one of the bakers!) during an unforgettable visit tailored especially for you

Inclusions: Local English-speaking guide, a hot chocolate with a pastry sample, a contemporary macaron by Pierre Hermé, cheese tasting with bread and a glass of wine, and a surprise souvenir to take home!

Exclusions: Items of a personal nature, additional food and drink, tips/gratuities for your guide.

Schedule details

- Duration: 3.5-4 hours
- Meeting point:
236 Boulevard Saint Germain.

[View on Google Maps.](#)

- {label-what3words-location}
- Starting time: Various
- Ending point:

Marché Couvert Saint Germain (4-6 Rue Lobineau 75006).

Full Itinerary

Our culinary and cultural adventure will commence right in the heart of the Left Bank, in the famous Boulevard Saint Germain. The first stop will be in the Deyrolle Boutique that is not all it seems upon first glance: it looks like a regular old gardening store from the outside but the second-floor houses a unique *'cabinet des curiosités'* that will make you feel like you have just stepped out of a time machine.

A small private taxidermy museum awaits, filled with stuffed wildlife from around the world, skeletons of various creatures, and some odd mash-ups that look as if they belong in a Ripley's Believe It Or Not Museum instead of on the Left Bank. The historic boutique has long been dedicated to raising awareness for environmental and wildlife issues, and all the creatures on display have died of natural causes.

From there you will try the Parisian art of *flâner* with a walk to the Berges de Seine, a bustling promenade that hugs the river, to reach a hidden alley that used to be the meeting place of the leaders of the French Revolution. At the former printing house of Jean-Paul Marat, another radical voice of the Revolution, we will taste the best hot chocolate in the city. The building, which also houses a medieval tower, is now home to Un Dimanche à Paris, a delightful chocolate concept store by Pierre Cluizel, whose family has been making chocolate for sweet-toothed Parisians for over 70 years. Together we will meet the managers and chefs in their exhibition kitchen and discover what it takes to produce these exquisite creations every day.

Burn off the calories you have just consumed taking a stroll along the iconic Boulevard Saint-Germain, past typical cafes and bars where the likes of JP Sartre and Samuel Beckett once sipped coffee, towards the Abbaye Saint-Germain-des-Prés, one of the oldest churches in Paris. We will stop nearby to taste sumptuous macarons at the Pierre Hermé store. Hermé was named Best Pastry Chef in the World in 2016 and as we all know, *apâtissier* is judged on the quality of his macarons so it's comforting to discover that Pierre has also been nicknamed the 'Pablo Picasso of macarons.' His pastries are like works of art, evoking a tinge of guilt as you take that first ruinous bite, which is soon forgotten as the sweet and tart flavors begin to tickle those tastebuds.

The next culinary stop will be at Poilâne, an institution in France. They have been making elaborately decorated sourdough bread in their wood-fired basement ovens here for more than 80 years, a large proportion of which is shipped out to fine dining restaurants around the land. Doctors have even prescribed the bread to their patients, claiming it is good for digestion.

We'll then stumble towards the intoxicating Luxembourg Gardens, which were designed for the Medici family in the early 17th century. As no tour of Paris is complete without paying your respects to a certain tower designed by Gustave Eiffel, we'll take you to a little known spot in the gardens where you'll be able to spot the top of the iconic 'Iron Lady,' giving you an opportunity to take some alternative holiday snaps from a different perspective.

We'll then head towards Cire Trudon, the world's oldest candlemaker and perfumier, who began trading all the way back in 1643. King Louis XV was a fan. We will chat to the store manager about the illustrious history of this global brand whose candles are still dripped by hand and play a guessing game with the different scents, admiring their world-famous wax candle-sculptures as we sniff. Scent continues to be a central theme at the next stop of the tour too; the Marché Couvert (or covered market), is *the* place to buy some of France's most delectable cheeses. At the Fromagerie Sanders, a cheesemonger who has been producing creamy curds for four generations, you'll meet the owners and learn how their love of cheese has made their store one of the best places in Paris to find unusual varieties.

The tour will finish with an aperitif, that is a worthy representative the world over of French *savoir-vivre* (meaning 'good manners'). At the winery Bacchus et Ariane we'll experience this very French tradition, nicknamed *l'apéro*, and enjoy a friendly and cheerful moment together, drinking wine, sharing bread, trying more unctuous cheese and enjoying some casual chit-chat.

New York Times Reading List:

- [On Eating Alone in Paris](#)
- [A Young Chef Swims Up-Seine in Paris](#)
- [How to Really Experience Paris](#)
- [Shopping High-Fashion Paris on the Cheap](#)
- [Five Places to Go in Paris](#)
- [In Paris, a Playful Path Along the Seine](#)

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Additional information

Inclusions: Local English-speaking guide, a hot chocolate with a pastry sample, a contemporary macaron by Pierre Hermé, cheese tasting with bread and a glass of wine, and a surprise souvenir to take home!

Exclusions: Items of a personal nature, additional food and drink, tips/gratuities for your guide.

Dress standard: Wear comfortable shoes and don't forget an umbrella if it is a rainy day.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Child Policy: This is a child-friendly tour. Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate listed above. Please select 'child' above when booking. Children under the age of 6 are permitted to join this tour free of charge.

Dietary Notes

This tour is vegetarian and gluten-free friendly. We can also accommodate other dietary restrictions. Please notify us in advance if you have any dietary requests. You can do so in the 'Additional information' box at checkout, or by emailing us at info@parisurbanadventures.com.

Local contact

Office phone number: +33 7 82 36 74 64

Email address: info@parisurbanadventures.com