



Dining ON THE HILL

Visiting Montmartre, Paris's highest point, is a rite of passage for any tourist visiting the French capital, however, it is not always easy finding good restaurants within the very touristy neighbourhood. Here we share with you our favourite four tables in the 18th arrondissement for any cuisine mood and throw in a bar to celebrate. - S.I.

Bistro Fare

La Traversée serves up a tapas-style menu in the evenings with a regularly changing menu using seasonal produce. The Mediterranean-inspired dishes could include roasted mushrooms sitting on a bed of creamy ricotta cheese, beef kefta balls served with a cream of mint sauce and the house classic, pickled organic eggs served with red curry. The recently opened restaurant is a hit with locals for its delicious, and affordable, dishes, so be sure to reserve or get in early when it opens at 6pm.

La Traversée, 2 rue Ramey (18th), 09 54 86 79 95

Time for Thai

Serving traditional dishes, with very generous servings at very affordable prices, La Brasserie Thai is our new favourite Thai restaurant. On the menu diners will find traditional dishes including Tom Yam soup, Som Tam salad with fresh papaya and Pad Thai. The restaurant is open for lunch and dinner on weekdays and all day on weekends so clients can enjoy their spicy Tom Yam at 1pm or 5pm.

La Brasserie Thai, 5 rue Poulbot (18th), 09 86 53 43 32

Italian Cuisine

If you're looking to dine on Italian cuisine while taking a tour of the 18th arrondissement make sure you pop into Roberta. This traditional trattoria serves up freshly made pasta and mouth-watering antipasti including panzarottini, mini calzones filled with tomato and mozzarella.

Roberta, 5 rue la Vieuville (18th), 01 42 59 33 22

Modern Bistronomy

Chamarré Montmartre is a popular restaurant with locals as French chef Antoine Heerah serves a refined cuisine, showcasing his talents that had earned him a Michelin star at his first restaurant back in 2002. The menu changes quite frequently, with the chef working with seasonal and fresh produce, though dishes could include foie gras served with sweet seasonal fruit chutney, and Pollack cooked meunière-style served with a zesty lemon butter sauce. The chef also accommodates for vegetarians with at least 2 dishes always available on the menu, including a risotto Milanese. With the weather warming up the best seat in the house is a table in the restaurant's terrace, which overlooks Montmartre's famous stairs.

Chamarré Montmartre, 52 rue Lamarck (18th), 01 42 55 05 42

A Celebratory Cocktail

Celebrate your Parisian day with cocktails with a view and head to the Terrass' Hotel where on the 7th floor a breathtaking view of the City of Light awaits. With windows overlooking the city and a rooftop bar, this is the ideal spot to toast the city. Try the Moulin Rouge with vodka, champagne and fresh raspberries or the All Eyes On Me with gin, aperol and ginger ale and get drunk on the spectacular view of the Eiffel Tower twinkling in the sky.

Terrass' Hotel, 12 rue Joseph de Maistre (18th), 01 46 06 72 85

