



Paris (Solo) Trip Notes **February 21 – March 2, 2016**

I wonder why:

- I can't get enough of Paris. I was there in December, now this trip, on my way with Tom in December and considering going again in October. The only thing holding me back from booking for October is that it does seem a bit over the top. Coupled with the fact that there are so many places So little time.
- Washing machines in Europe are famous for taking forever. They are always front loaded and take more like 1 ½ hours.
- Flowers are a necessity in Paris. For dinners and for the house and simply routine. So I too got into the mode and had a fresh flower bouquet (supplied by apartment owner) and then I purchased a potted plant of bright coral colored cyclamens.
- Europeans are able to be astounded and shocked by the rise of a Donald Trump whereas the Americans who used to be for liberty are accepting his Hitler-type antics. Or the Europeans bring up the Berlusconi problem who once ensconced was hard to get rid of. Or they remind us that our education level and knowledge of politics is more reality-TV geared. The Europeans have always paid more attention to politics than we have and maybe after a dose of Trump, we'll start getting more educated too.
- The French put so much emphasis on food to be willing to purchase daily, pay very high prices for quality, and spend in exorbitant amount of time eating. Like fine wines, my pallet doesn't fully appreciate the cost of quality.

And aren't you glad I'm not doing a full report on Paris AGAIN!
I have multiples, with two more trips in the near future already booked.

Paris for 2024 Olympics?

What a great logo! Though it's being contested by some British group as having been copied It's getting more difficult to be truly original.

My accommodations

From www.parisvacationapartments.com

A one bedroom located in the famous Marais, 75004 Paris. 75 square meters / 807 square feet. Sleeps 2 adults. This one bedroom apartment could not be in a better location for enjoying this fashionable and exciting neighborhood. In the heart of the Marais, this one bedroom directly overlooks on a courtyard with trees on one side. The apartment is located in a lovely old building, with original stone and a small courtyard to enter through. This apartment has a tranquil and luminous ambience thanks to its very high ceilings and tall windows. The natural light is enhanced and reflected by the beautiful original "Versailles" style wooden floor. The warm grey and white lend the apartment a sophisticated and calm air, the high ceilings and thoughtful layout give a spacious feeling to this well designed and completely renovated one bedroom apartment, seamlessly combining elegance and comfort.



The flat has a large main area for living and dining, plus a separate kitchen and bathroom with a large bathtub. There is a queen bed with a beautiful bedhead. Plenty of storage for your clothes can be found in a large purpose built wardrobe. This one bedroom apartment is really perfect for a couple who want to enjoy the lively buzz of the Marais but return to their own private haven at the end of each day. The apartment is equipped with full heating, fridge/freezer, washer/dryer, stove, oven, dishwasher, a flat screen TV with cable, DVD player, laptop with WIFI and a phone for local and international calls. We also supply fluffy towels, bathrobes, liquid soap and a hair dryer in the bathroom.



My comments: for the price it's quite a deal. It's not a palace nor what Tom might choose (and has chosen for this coming December when we again stay in the Palais Royal) but it half the price of a hotel and I have a real home. Sometimes the front street rooms can be noisy but the back bedroom, facing the court yard, is always silent. The floors are charmingly creaky and beautifully pegged wood. All modern conveniences have been added and yet the ancient flair remains. I met my neighbor who says he used to live on the entire floor but sold this half out to the rental company.

Also importantly, with the new effort by police to remove Airbnb from the scene, these apartments are legal. (I heard stories of the 'apartment police' knocking on doors and rustling people out of illegal apartment rentals.)

My apartment's local area

Equally important to me, I am in this lovely area called the Marais and about two blocks from the Place de Vosges which is said to be one of the most beautiful squares in all of Europe. About a block away on the same street is our favorite museum called Carnavalet which is the Museum of Paris history. We never miss spending some time there. Also the local Swiss Institute that has free and interesting exhibits along with an inexpensive and excellent little café. This time maybe I will get to the local Picasso museum but I won't stand in line. (It turned out that I went, there wasn't much of a line, and I suddenly decided that I didn't like Picasso anyway so why was I going. I left.)

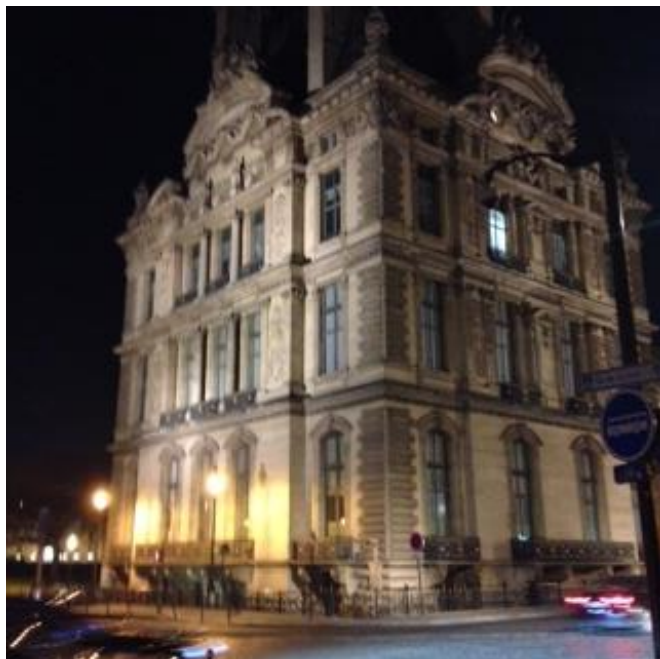
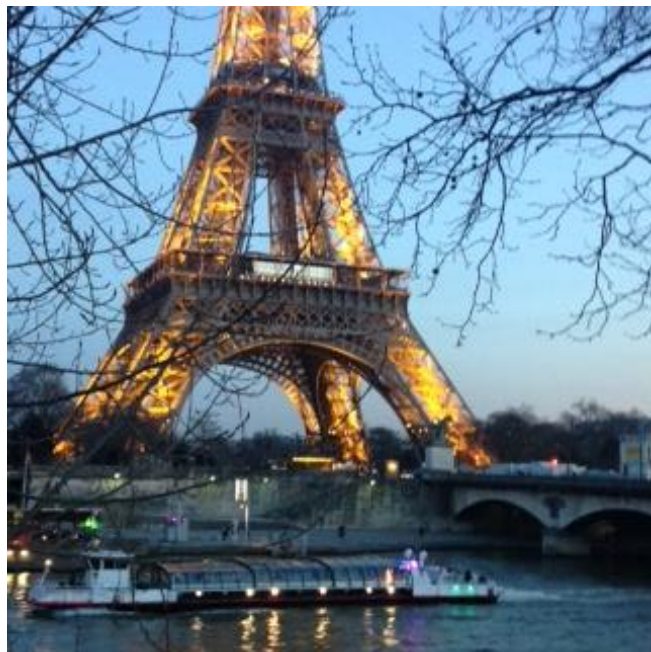
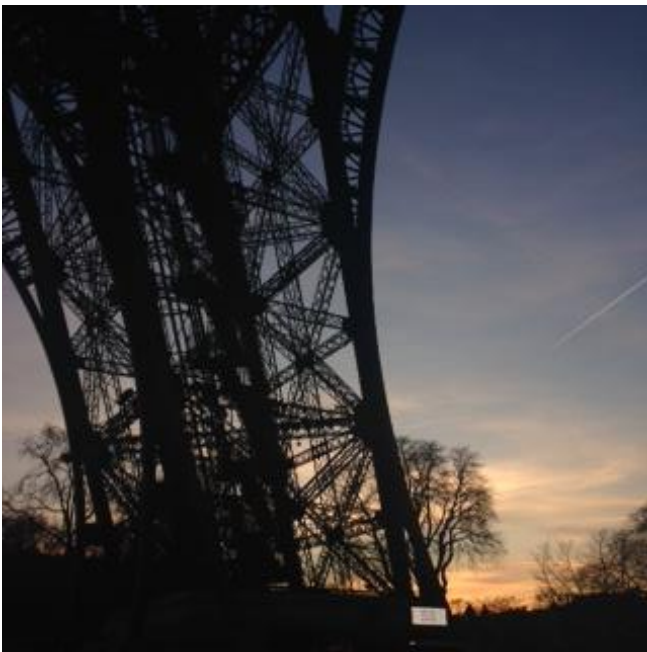
Miles and more miles – all above ground

Anyone who knows me recognizes that I like to see a lot on my feet. My last time here I only took the metro one time. This trip I brag that I never took transport (except for the airport.) One day I started out and one might think I never found the end. I went along Avenue Turenne to the Place de Republic where most of the terrorist action happened and site of a memorial. From there I went to the next damaged area which didn't look hurt at all. The village of Saint Denis is now part of Paris. (Like the old Village of St Paul is now part of the Marais.) Some of the streets in this area were new to me. I continued onto Boulevard Fauberg Montmartre and climbed the hill to Sacre Coeur. Not far away was a restaurant that we have been to at least twice before and enjoyed. I had their plate of the day, a lot

of bread, a demi-carafe of wine, and a charming desert of a poached pear on a bed of applesauce with a caramel ice cream complete with a thick sauce. It is not known to be an inexpensive place but since it was the menu at the day, and afternoon prices, all-in it was €29.

I kept going. I found my way down to the Madeline church and the Opera as well as the major department stores galleries Lafayette and Printemps. After stupidly going in the wrong way on rue Rivoli I recovered myself after four blocks which made it eight out of my way and went backwards through the old market place called Les Halles, and then to the Pompidou Center where there is a lot of construction going on. I must return to see more of what is happening.

Another walk took me all the way from one end of town to the other, with a meal in Trocadero, followed by an evening walk under the Eiffel Tower, then back home along the river. That was a lot of miles even for me who doesn't hesitate to put on 8, 10, 12 miles in a day. As night fell I had some super videos of the Eiffel Tower and the river boats all lit up.



At Place de Concorde the Ferris Wheel is now added to by a tall snake like sculpture. The last building is one end of the Louvres.

A friend from the 1970s when we were attached to SHAPE/NATO

I had lunch with Denise V who just happened to be in Paris at the same time. I'd never been to the Brasserie Lipp for a meal, and while I probably won't go again, I am glad to have experienced this famous literary hang out, but now a tourist one. Lovely place. Iffy service.

Two walking tours

Marais I and Marais II through a company we have used over and over again for many years.

www.Paris-Walks.com. I get 2-3 hours of great information for 15 Euros. I've done both of these walking tours in the past; but monuments, shops, etc. are seen differently as time and education go by. This was no exception even though I had the same guide as Tom and I had years ago.

Marais I description: This is the most unspoilt historic quarter in Paris. Beautiful architecture from picturesque medieval streets to splendid classical mansions, and the lovely royal square, the place des Vosges. On Circuit 1 we explore the south side of the Marais. We look at architectural treasures, medieval houses, local history, some Jewish history, the wall of the Righteous, and we hear stories of the celebrated inhabitants such as Victor Hugo and Mme de Sevigné, famous for her witty letters



Marais II description: Stories of royalty, mistresses and intrigue in this beautiful historic neighbourhood. On Circuit 2 we explore the Northern side of the Marais. Elegant classical mansions with graceful courtyards and gardens, the old Jewish quarter with the picturesque rue des Rosiers, and the imposing architecture of the royal place des Vosges, the city's oldest square.

Pawnshops - I learned about the uniqueness of pawnshops in Paris. This is as civilized as its run by the government who don't take ridiculous interest, and a couple years ago when they had a surplus they simply granted amnesty to everyone under a certain euro amount. For leftover unclaimed items, there are public auctions. They are also noted for a restaurant on the old premises called The Dome.

https://fr.m.wikipedia.org/wiki/Cr%C3%A9dit_municipal_de_Paris
<https://traveltoeat.com/dome-du-marais-and-credit-municipal-de-paris/>

Two elegant food tours

First food tour by www.ParisbyMouth.com in St Germain des Pres area by Diane R who sent us this follow up report: Thank you again for being such a delightful group! As promised, here is a list of the places we visited during our time together as well as the names of the foods we enjoyed. Since some of you wanted to share photos from the tour, I've cc'd you all to connect you.

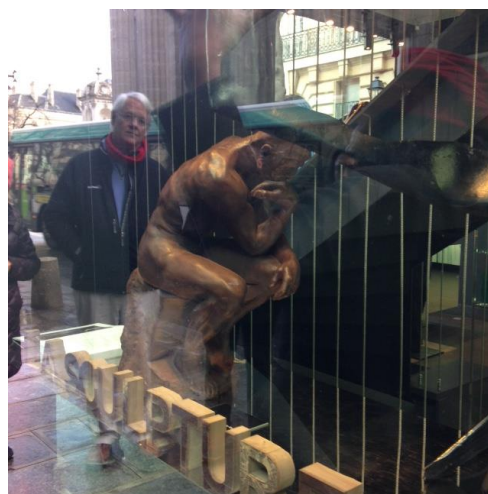
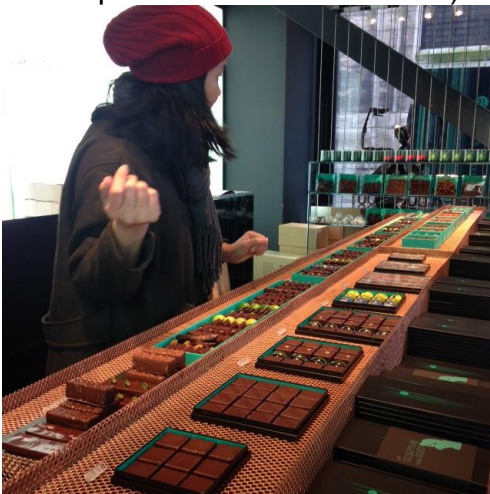
Places visited during our Taste of Saint-Germain food tour:

- [Poilâne bakery](#) at 8 rue du Cherche Midi, 75006 (punition butter cookies, apple tarts, bread)



These big rounds of bread cost by the kilo and generally in the 32 to 36 Euro price range. That's a bread chandelier. I think it was Salvador Dali who so loved this bread that he had the company make everything in one of his rooms.

- [Patrick Roger](#) chocolate 2-4 Place Saint Sulpice, 75006 (demispheres, rocher, basil lemon plus individual selections)



That's our very Americanized tour guide though she's lived in Paris for some years, writes for major food magazines and consults for French restaurants. See the chocolate copy of a Rodin 'Thinker' in the window? Many of those small chocolate boxes had prices in the 100 Euros range. Honest. She treated us to a few choice morsels.

- [Marché Couvert](#) (covered market) de Saint-Germain at 4/6 rue Lobineau, 75006



The owner is a character. Famous, wins many awards, loves having his picture taken, and wanted to show us how the chicken must retain the head, neck and feet as much to prove that it's worth the 35-

36 Euros per chicken. This was the Bresse chicken which we should be tasting in June when touring the Normandy/Brittany coasts.

- [La Dernière Goutte](#) wine shop at 6 rue Bourbon le Château, 75006



[La Maison de Chou](#) pastry shop at 7 rue de Furstenberg, 75006 (pate a chou)

Cheeses: Figue rose, Cour de chevre, Napoleon, Comte 27 months, Lingot du cocagne, Saint marcelin (from Mere Richard), Trou du cru, Roquefort carles

Charcuterie: Rosette du Lyon, Foie Gras (not pate but the real thing formed into a pate mold)

Wines: Domaine Sautereau Sancerre 2014, Domaine Durand Syrah Collines Rhodaniennes 2014, and Domaine St. Andrieu "Vallongue" Montpeyroux, 2010 – the six of us (one didn't drink) consumed all three full bottles.)

On both food tours we would end in a wine cellar or a unique new bottling place (boxes!) to finish our picnic and drink a lot.

Second food tour by www.ParisbyMouth.com with Jennifer / LouLouFrance@gmail.com in Marais area. From Jennifer at louloufrance@gmail.com after the tour: Bonjour! This is just a quick email to say thanks so much for braving the cold and joining me for the Taste of the Marais food tour in Paris yesterday. It was a real pleasure to meet you and enjoy the tour with such a lovely group.

As promised, here are the shops we visited in case you'd like to return or recommend them to others. Jennifer from Paris by Mouth

Places we visited during our Taste of the Marais food tour:

- Tout Autour du Pain at 134 rue de Turenne, 75003 (no website) - owned by Benjamin Turquier (baguette de tradition, croissants and chouquettes)
- Jacques Genin chocolate shop at 133 rue de Turenne, 75003 (tonka bean ganache milk chocolate, spearmint ganache dark chocolate, salt butter caramels and pâtes de fruits)
- Goumanyat spice shop at 3 rue Charles-Francois Dupuis, 75003
- Jouannault cheese shop at 39 rue de Bretagne, 75003 (cheeses listed below)
- Maison Ramella charcuterie at 38 rue de Bretagne, 75003 (no website) - (rosette de Lyon and rillettes de canard)
- Caractère de Cochon at 42 rue Charlot, 75003 (no website) - (Noir de Bigorre 36 month old French cured ham and the truffle studded Snowball)

- Bibovino at 35 rue Charlot, 75003 - Bergerac AOC (Sauvignon Blanc, Sémillon and Muscadelle), Beaujolais AOC (100% Chardonnay), Faugères AOC (Grenache, Syrah, Carignan and Lledoner Pellut) and Rasteau AOC (Syrah, Grenache and Mourvèdre)

The cheeses we tasted, in order:

Rocamadour AOC (goat, Midi-Pyrénées in the south, 1-3 weeks) - tender and creamy pate, it tastes mild and milky with a nutty aftertaste.

Mothais sur Feuille (goat, Poitou-Charentes, 2-4 weeks) - A fermier goat's cheese that is ripened in cellars with 100% humidity, keeping the cheese soft and moist. The chestnut leaf helps to retain as much moisture as possible. The flavor is soft and nutty.

Tomme de Brebis (sheep, Auvergne, 3 months) - nutty and salty, becoming more compact and concentrated with age. Aged in old railway tunnels.

Comté AOC (cow, Jura, usually 6-36 months) - has a firm and supple texture that melts in the mouth and leaves a sweet taste (95% of cows used for this cheese are Monbeliarde, known for their sweet milk; the rest are Simmental). Can taste of melted butter, milk chocolate, hazelnuts, toast, leather, pepper, butterscotch, sweet orange. Strong salt but balanced with a nutty tang. This cheese has the highest production figures of all French cheese. Graded on a scale of 1-20. Those that score 15-20 wear a green band, those from 12-15 wear a red band. Below three can't be labeled Comte. Aged for a minimum of 3 months but can be aged up to five years, although 18, 24, 30 and 36 are more common. We tasted the 18 month old version.

Morbier AOC (cow, Jura, 2-3 months) - soft and delicate pâte, mild milky aroma. The more it ages, the sweeter and stronger the taste. Characterized by the dark horizontal line in the center. Traditionally, producers sprinkled soot from wood fires over the morning curd, then covered that with curd from the evening milking. Today, wood ash is used to recreate the look. One source claims that this was the cheese that farmers made at home on days when the weather was too poor to take their milk to the co-op in order to produce Comté.

Brie de Melun AOC (cow, Ile-de-France, 7-8 weeks) - the coagulation of curds is slower (over 18 hours) than with Brie de Meaux because this cheese relies less on rennet and more on lactic fermentation. Flavor can vary wildly by the season, but it is usually more salty, meaty, savory and sometimes metallic and bitter when compared to Brie de Meaux.

Jennifer Greco at louloufrance@gmail.com - Blog at Chez Loulou - A Taste of Life in France

I really did do more than just eat and drink!

Prior to the trip, I researched the Opera which wasn't playing. It has been a very long time since I saw a performance there though I've had a guided walking tour inside more recently. I'd never been inside the Comedie Francais which is at the Palais Royal, so I went to the play called Lucrezia. It had been sold out in December as was everything for my full ten days. I was fairly sure that I knew the Lucrezia Borgias story sufficiently, and had enough French that I'd know what was going on, but I didn't. I sat through it all enjoyably anyway. [https://en.m.wikipedia.org/wiki/Lucrezia_Borgia_\(opera\)](https://en.m.wikipedia.org/wiki/Lucrezia_Borgia_(opera))

Pictures - I sent a few pictures out while there but did very few. After all, I've been a few times and figured everyone was tired of Paris. Except me.

My super long walk via Place Republic and the memorial, through St Denis (which I now understand has a lot of prostitution but I didn't see any), and on up into Montmartre where I had a lovely lunch at a place we'd been to a couple times previously.



15 stunning photos that show how Paris has changed since World War II - The Washington Post

<https://www.washingtonpost.com/news/worldviews/wp/2015/05/15/15-stunning-photos-that-show-how-paris-has-changed-since-world-war-ii/>

Palais Royal – Home of the Comedie Francais and our past apartment and our apartment coming up in both October and in December. <https://en.m.wikipedia.org/wiki/Palais-Royal>

Books – I'm almost into binge reading about Paris. History, stories, historical novels, places, etc. Going to the famous bookstore called Shakespeare & Company has fueled my need for more Paris books. I've added extensively to my list and maybe I'll add it after the itinerary below.

What's next? I'd add this information except I'm not sending out trip reports any longer; after all they are less extensive, more of personal notes, and eventually available on my website www.LibertyLadies.weebly.com.

I will say that Paris is such a calling card that despite being there in December, February, and with December booked, I've just added a ten day trip in October. Then I'll stay at a different apartment in the Palais Royal. Here's a shot of that little living room with a view. The December living room is humongous.

As Audrey Hepburn said, "Paris is always a good idea."



Itinerary

Sun Feb 21

6:25pm Depart Newark EWR via UA#57

Mon Feb 22

7:35am Arrive Charles De Gaulle Paris CDG - Taxi to apartment – to be met by Daria

Apt 11 rue de Sevigne, 2nd Floor, Marais District, 75004 Paris Tele 01 42 78 48 72

Emerg Daria at 33 76069 1652

Office www.parisvacationapartments.com

Clara cell phone- 06-63-60-67-14 Karina cell phone- 06-42-00-82-07 Alex cell phone- 06-12-44-64-78

Tue Feb 23

10:00am Taste of Saint-Germain Food Tour with www.ParisByMouth.com
parisbymouth@gmail.com

8 Rue du Cherche-Midi, 75006 Paris

About this neighborhood: Saint-Germain is a destination for visitors from all around the world who come to shop and (most importantly) to eat. For this tour, we'll be exploring some of the tiniest and most special food shops in this gastronomically-gifted neighborhood.

What we'll taste: Hand-shaped breads and buttery pastries from a wood-burning oven, traditional charcuterie from a charismatic butcher, artisanal cheeses from all over France, chocolates from a Maître Ouvrier de France (an MOF - the highest rank for a French chocolatier), and sweets from an acclaimed pastry chef. We'll also take you to one of our favorite wine shops in Paris where we will sit and enjoy some incredible wines with our cheese and charcuterie.

We limit our small group tours to seven guests so that we can offer a more intimate experience and gain access to the most special (and often tiny) Parisian shops.

Wed Feb 24

10:30am Montmartre with www.paris-walks.com if weather good

Thu Feb 25

3:30pm Taste of Marais with www.ParisbyMouth.com

Meet on the sidewalk in front of (not inside) the café – what café? - 124 rue de Turenne, 75003 Paris

About this neighborhood: Throughout its long history, the Marais has been home to successive waves of aristocrats, immigrants, artists, and hipsters. The northern section of this quarter is now exploding with art galleries, independent fashion boutiques, and cool new eateries.

What we'll taste: We'll start the day with buttery croissants and crisp baguettes from an award-winning baker, then visit a family-run fromagerie where they age their own small-production cheeses. We'll select a range of different cheeses to taste, then add to our basket by picking up some delectable saucisson from a pig-obsessed charcutier. We'll be stopping at a quirky cave à vins to sit and sample and taste all of these with French wine. After strolling through the oldest covered market in the city, we'll wind our way to a charming sixth-generation spice shop that supplies some of the city's best chefs before finishing with a blow-out sweets tasting at one of our favorite chocolatier in Paris (and therefore the world).

Fri Feb 26

12:00noon Meet Denise Vouvri at Brasserie Lipp in St German

She is staying at 27 rue Jean Nicot in 7th, near Invalids, from Feb 25 for 2 weeks.

Sat Feb 27

10:30am Old Marais Quarter I with www.paris-walks.com if weather good

2:00pm Comedie Francais, Place Colette, in the Salle Richelieu

Lucrèce Borgia, by Victor Hugo - For his third staging at the Comédie-Française, after Fantasio and Cyrano de Bergerac, which is revived this season, Denis Podalydès returned to the century of romanticism in 2014 with one of Victor Hugo's masterpieces, Lucretia Borgia, which entered the repertoire in 1918. "... and now mingle with all this moral deformity a pure feeling, ... maternal love; inside your monster, put a mother and the monster will make you cry" states the preface. Antoine Vitez's staging in Avignon in 1985 fed the director's desire to follow Hugo's lyricism so as to "better descend into this shadowy abyss that is Lucretia Borgia, an ambivalent and subversive tragedy, a sort of monster of beauty and impropriety" and recreate the poetic violence of the incestuous drama. The play calls for a scope of gesture, feeling and acting that accepts the ridiculous and exaggeration that does not hold back from joining the grotesque and the sublime. "Hugo stretches this tension in every scene to accentuate contrasts. It is clearly from Shakespeare that Hugo borrowed this fundamental law of drama." The opening scene shows a gondola in which a group of bedraggled men, their faces covered by grotesque masks, are telling the story of the infamous Borgia family, recalling how the two brothers Cesare and Juan killed each other for the love of their sister Lucretia; "the use of disguise and masks come from both the play and the desire to make a Lucretia less a dramatic heroine than an allegory of the pariah."

https://en.m.wikipedia.org/wiki/Lucrezia_Borgia

Sun Feb 28

2:30pm Old Marais Quarter II with www.paris-walks.com if weather good

Wed Mar 2

6:30am? Depart apartment via taxi – needs arranged

9:25am Depart Charles De Gaulle Paris CDG via UA#56

12:10pm Arrive Newark EWR

Emergency: Signed up with embassy at state.gov; carrying embassy address and phone
American Embassy, 2, Avenue Gabriel, Paris 8th Tele 01 43 12 22 22
Metro: Champs Elysees

To do:

Denise Vouri arrives 2/25 for 2 weeks

Museums: Louvre and d'Orsay and maybe new Rodin

St Chapelle if there's sunlight

Shakespeare & Co bookstore

Opera performance – found none at Garnier

Food tour(s) with new company

www.paris-walks.com specials?

Eat: Procope, Le Grande Colbert and Louvre

Get early tickets for Picasso Museum

Day tour to Vaux le Vicomte? www.vaux-le-vicomte.com/en

Say a special thanks to General Dietrich von Choltitz for not blowing up Paris, even though the Resistance might have forced his hand.

La Pagode, moving house in Japanese 19th century style, at 57 Bis Rue de Babylone 75007

www.etoile-cinemas.com/pagode

Paris's Literary Cafes: Cozy literary cafés once frequented by some of the literary and artistic greats that once lived and worked in the city.

Le Procope -

The Left Bank is synonymous with literary Paris, and Le Procope definitely contributes to the legend. It prides itself on being the city's oldest continually operating restaurant and since the 17th century it has been drawing the city's intellectual elite, as well as esteemed artists and writers. Some of its famous clientele included France's Enlightenment philosophers, such as Voltaire, Rousseau and Diderot, who frequented Le Procope on a regular basis. Voltaire proudly indulged his caffeine addiction, drinking 40 cups of coffee at this café daily. In the 19th century it attracted the more romantic writers like Balzac, Hugo, Georges Sand and Verlaine. It's more of a restaurant than a café, but definitely played a core role in Paris's literary history.



Open everyday: 11:30am-midnight, 13 Rue de l'Ancienne Comédie, 75006, uk.procope.com

Café de Flore -



Paris in the 1940s and 50s was the heart of Existentialism, and Café de Flore was one of the hearts in the Saint-Germain-des-Prés area. It was a favorite hangout for Jean-Paul Sartre and Simone de Beauvoir, who would arrive at 9am in the morning and leave only after dinner. Also, poet Jacques Prévert also came to visit with his friends as well. While today, Café de Flore has become a haven for tourists, it still keeps its literary prestige by awarding an annual literary prize.

Open everyday: 7:30am-1:30am, 172 bd. St-Germain, 75006

Les Deux Magots

This is another popular hangout for the great thinkers in the 1940s and 50s, located right next to Café de Flore. Of course, Satre and de Beauvoir frequented this café when they needed a change, and Albert Camus also used to come here too. This café also became a popular favorite hangout for the city's Surrealists, including André Breton, along with artists like Picasso and Léger.

Open every day: 7:30am-1am
6 Place Saint-Germain-des-Prés, 75006
www.lesdeuxmagots.fr



Brasserie Lipp



This café was immortalized by Hemingway's "A Moveable Feast", but Brasserie Lipp was also a popular place for Paris's artists and writers, including Gide, Malraux, Proust, Saint-Exupéry, Sartre and Camus.

Open every day: 9am-12:45am, 151 Boulevard Saint-Germain, 75006

La Closerie des Lilas -

In Montparnasse, La Closerie des Lilas became a place in the 19th century where the bourgeoisie would drink with penniless artists. Verlaine and Baudelaire were frequent clients, along with poet Paul Fort, Max Jacob, André Salmon and Guillaume Apollinaire, who hosted readings and literary exchanges. In the 20th century, this became popular with American expat writers like Hemingway, F. Scott Fitzgerald and Henry Miller. In fact, the bar was also immortalized in Hemingway's "A Moveable Feast"!



Open every day: midday-12:30am, 171 bd. du Montparnasse, 75006, www.closeriedeslilas.fr

The man who created Paris – Haussmann

http://www.bbc.com/culture/story/20160126-how-a-modern-city-was-born?ocid=global_culture_rss&ocid=global_bccom_email_27012016_culture

Anholt-GfK CBI™ overall ranking			
2015 rank		2013 rank	2011 rank
1	Paris	3	1
2	London	1	2
3	New York	4	4
4	Sydney	2	3
5	Los Angeles	7	5
6	Rome	5	6
7	Berlin	12	11
8	Amsterdam	11	17
9	Melbourne	10	8
10	Washington DC	6	7

MOST ADMIRER CITY IN THE WORLD

La Pagode -



This is not just a trip to the movies. It's a beautiful artistic Japanese inspired 19 century picture-house with super comfortable velvet seats. You'll feel the romance before the movie even comes on. La Pagode has lots of different screens, so when you go make sure you choose the movie that's in the Japanese room. You've never seen a cinema like it.

www.etoile-cinemas.com/pagode/, 57 Bis Rue de Babylone, 75007

Paris Chinatown Tour - One of the largest Chinatown areas in Europe, the cultural diversity in the 13th district, extends far beyond China. The area represents a fascinating history of Paris, seen through the eyes of Asian immigrants. Even the McDonald's restaurant has an Asian feel. Grab a guide and spend an afternoon exploring an alternative side to Paris. www.peek.com/activity-p302115-chinatown_tour_paris

Florence, Portraits at the Court of the Medici. Bronzino, Salviati, Pontormo
Feb — Various Dates at Palais Garnier, 8 Rue Scribe 75009, www.operadeparis.fr

Add books to Paris list:

Mastering the Art of French Eating: From Paris Bistros to Farmhouse Kitchens, Lessons in Food and Love by Ann Mah
Elegance of a Hedgehog
The Dream Lover (about George Sand) by Berg
Paris Grand Boulevards
Paris A Novel by Rutherford
The Hotel on Place Vendome by Tilar J. Mazzeo
Paris: The Secret History by Andrew Hussey
My Secret Guide to Paris by Lisa Schroeder

Culture - 'Wall of love' heals Paris neighbourhood scarred by terrorism - France 24. This should be fairly close to my next apartment so I'll visit.

http://m.france24.com/en/20160212-wall-love-mur-amour-paris-attacks-petit-cambodge-carillon-diana-kami/?ns_campaign=nl_quot_en&ns_source=NLQ_20160213&ns_mchannel=email_marketing&ns_fee=0&ns_linkname=20160212_wall_love_mur_amour_paris_attacks&f24_member_id=1005248692347