

NOUS SOMMES MARSEILLE

2019/2020

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ANNÉE DE LA
GASTRONOMIE
EN PROVENCE



GOURMET MARSEILLE

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Gourmet Marseille

I have a fabulous coastline covering dozens of miles. I fuel an exceptional lifestyle on the hillsides. I welcome visitors with open arms. I have earned my place as a city on the French gourmet scene...Who am I? Marseille of course! Welcome to a city that has undergone an incredible transformation in the last twenty years and managed to attract a new generation of chefs who are making their mark in a tradition that has never been so alive.

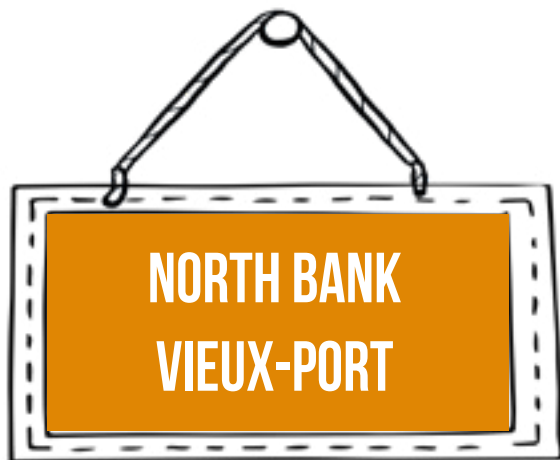
There are lots of ways to make bouillabaisse in Marseille but fish is always the star. The streets and squares still serve the pizza so beloved by Neapolitan immigrants' children who have given it its own personality. Navette biscuits are a surprise treat and panisses with an aniseed long drink soak up the colour of a summer sunset.

In Marseille, vegetables and grilled fish don't need any outside interference to get up close and personal with gourmet spheres. From simple pleasures, lamb skewers with chichis and persillade squid to pistou pasta, we've been eating organic or vegetarian food here for centuries. Here are the best 185 or so eateries in a city that's so happy you're here that it wants you to have the best.

Pierre PSALTIS



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> UNETABLE, AU SUD

1 Michelin star® - Bouillabaisse

The Turacs and their star have been dazzling on the Old Port for 7 years. Front of house, Karine selects wine from off the beaten track. In the kitchen, Ludovic takes inspiration from the daily catch: wood-fired lobster, sweetbread meunière with nut kernels, red mullet with citrus-harissa-fennel in salt.

📍 2, quai du Port, 2nd arr. ☎ +33 (0)4 91 90 63 53.
Lunch 36 and 53 €. Set menus: 58, 72, 105, 135 €. Menu around 110 €.
Closed Sunday night and Monday - www.unetableausud.com

> CHEZ MADIE, LES GALINETTES

Delphine is like a guardian of Provençal cuisine: kidneys, sweetbreads, garlic-studded lamb shoulder, pieds-paquets stew, pasta with clams or pistou... Her Dad, a wholesale meat trader, supplies the top quality meat. Have you had aliboffis (testicles) before? No? Try them!

📍 138, quai du Port, 2nd arr. ☎ +33 (0)4 91 90 40 87.
Lunch menu: 18 €; set menu 30 €. Menu around 40 €.
Closed Sunday night - www.madielesgalinettes.com

> LE CAFÉ DES ÉPICES

Fooding Guide®

It's been 17 years since Arnaud Carton de Grammont's reign over this little square began with his heavily Mediterranean menu: butternut squash cream and coconut milk-red curry, honey-roast sweetbreads-garlic oyster mushrooms, confit lemon boneless rabbit and octopus-pan-fried chard in a thick jus. High-flying yet grounded, organic for a fair price.

📍 4, rue du Lacydon, 2nd arr. ☎ +33 (0)4 91 91 22 69.
Set menu: 30 € for lunch, 39 € for dinner. Menu 26-46 €.
Closed Sunday and Monday.
www.lecafedesepices-by-acdg.com

> L'ALCYONE

1 Michelin star® - Bouillabaisse

The goddess Halcyon has made her mark on this premium restaurant where Lionel Lévy tells the greatest myths of Provençal gastronomy. A free interpretation on bouillabaisse is followed up by skirt steak-casserole side and squid fricassee in garlic and parsley... Good desserts, slick service.

📍 InterContinental Marseille Hôtel Dieu, 1, place Daviel, 2nd arr.
☎ +33 (0)4 13 42 43 43 - www.marseille.intercontinental.com
Closed Sunday and Monday. Dinner only.
99, 139 and 218 € set menus. Menu: 130 €.

> LES FENÊTRES

A trendy 5* brasserie for international diners looking for modern (bouillabaisse milkshake) and classic dishes (chard risotto and marrow-meat jus with olives). Beef Rossini-French fries will win over the indecisive. We should mention the super-sophisticated and imaginative vegetarian options too.

📍 InterContinental Marseille Hôtel Dieu, 1, place Daviel, 2nd arr.
☎ +33 (0)4 13 42 42 40 - www.marseille.intercontinental.com
Open all week. 36 and 43 set lunch menu. Dinner 68 €. Menu: 75 €.

> CHEZ ROGER

Seafood

Year on year, Jean-Luc, his father's worthy son, shares his passion for seafood. A top selection of oysters (gillardeau, bouzigues, isigny, marennes), shellfish (urchins) and crustaceans (crayfish, lobster) completes a mini tartare menu (tuna, salmon). Cassis white wine takes pride of place here. Eat in or take away.

📍 28, quai du Port, 2nd arr. ☎ +33 (0)4 91 90 60 16.
www.facebook.com/chezrogercoquillages
Closed Sunday night and Monday. Around 30 €.

> AU DOYEN

Pierre Romantini is a man of many talents. He has bold taste in decor, serves fresh dishes that are always homemade (Banoi tartare-chips, cod tartare-lime and ratatouille, fantastic seafood linguine) and always has a smile on his face making his eatery a happy place to be.

📍 176, quai du port, 2nd arr. ☎ +33 (0)4 91 91 53 38.
Open all week for lunch. 25 € menu.

> TRATTORIA MARCO

Marco is one of few Marseille chefs to make his own pasta. Cannelloni alla cetarese, four cheese ravioli, antipasti, octopus salad, tiramisu... A real mixed bag steeped in tomato sauce and parmesan washed down by Valpolicella Ripasso Le Poiane.

📍 2, rue de la Guirlande, 2nd arr. ☎ +33 (0)4 91 90 60 08.
Closed Tuesday and Wednesday. Menu around 40 €.

> LE MIRAMAR

Bouillabaisse

A restaurant-turned-institution. Christian Buffa is a warm and generous character with a menu whose aioli, scorpion fish à la Raimu and bass with truffles compete with bouillabaisse and bourride. You'll feel like you're tasting Alexandre Dumas' culinary encyclopaedia.

☎ 12, quai du Port, 2nd arr. ☎ +33 (0)4 91 91 10 40

Bouillabaisse or bourride 69 €, menu 80-85 € ; shellfish platter

138 € for two. Closed Monday.

www.lemiramar.fr

> LA MAISON DU PASTIS

Pastis bar

Frédéric Bernard is the pastis connoisseur behind this address home to 95 varieties of pastis and absinthe including blue pastis! He even won an award for his own vintage at the Pontarlier competition. This is the place to come for endless tasting tips and a recipe concocted especially for you!

☎ 108, quai du Port, 1st arr. ☎ +33 (0)4 91 90 86 77

Open all week - www.lamaisondupastis.com

> LE RELAIS 50

It will soon be 4 years since Noël Baudran hung his hat in this lovely hotel with Our Lady in line of sight. The rustic rock fish soup is like the sun setting before the sophisticated menu rises: slow-cooked monkfish-Comté cheese nuggets and roasted guinea fowl leg-nut and clementine macarons say it all.

☎ 18, quai, du Port, 2nd arr. ☎ +33 (0)4 91 52 52 50.

Closed Sunday and Monday.

Lunch: 24 and 27 €, dinner: 41 €. Chef's menu 45 €.

www.hotel-residence-marseille.com

> WOOD

This gourmet canteen pulls off value for money. The burger gets a homemade bun (spicy organic chicken breast-mimolette-red cabbage), the salad gets exciting (green lentil tabbouleh-organic spelt-vermicelli and vegetable sticks) and the dish of the day gets classic. The salted caramel brioche "French toast" is a winner...

☎ 8, rue de la Guirlande, 2nd arr. ☎ +33 (0)4 91 91 93 42.

Closed Sunday and for dinner. Menu around 20 €.





> REGARDS CAFÉ

The Regards de Provence Museum is home to a restaurant and rooftop with panoramic views serving a wide array of Provençal specialities and French classics. Arne Jacobsen and Alvar Alto furniture showcase the "new Marseille".

📍 Allée Regards de Provence/rue Vaudoyer, 2nd arr.

☎ +33 (0)4 96 17 40 45. Dish of the day 14-22 €, desserts 5-6.20 €.

Closed Monday and for dinner.

www.museeregardsdeprovence.com

> LA TABLE DE L'OLIVIER

Bouillabaisse

Urchin polenta and chestnuts, squid stuffed with pieds-paquets and thyme purée, roasted guinea fowl with ceps-foie gras and sesame, white chocolate "rocher" passion fruit baba core, Gilles Carmignani excels in classy home cooking. The bouillabaisse is a must. A family-friendly eatery.

📍 56, rue Mazenod, 2nd arr. ☎ +33 (0)4 91 91 17 04.

Open for lunch Monday to Friday and Friday night.

Booking required for other nights.

Lunch 22 and 41 €. Dinner: 41 € and menu around 55 €. Bouillabaisse: 48 €.

> UN PETIT CABANON

Anthony Germani is an expert in good produce who trained with Gagnaire. His menu changes at breakneck speed exuding passion and surprise from the red gumard ceviche with spices-head stock hay-smoked Orloff beef bouillon jelly. The strawberry tart takes us to French gourmet heaven.

📍 63, ave Robert Schuman, 2nd arr. ☎ +33 (0)4 91 90 01 53.

www.unpetitcabanon.fr. Closed Monday and Tuesday night, Sunday.

Lunch and dinner set menus 26 and 32 €. 35 € menu.

> LE COMPTOIR DES DOCKS

Cyril Note and Pierre-Laurent Blum are behind this eatery where friends come for simple but well-made food: plancha-grilled razor clam persillade, falafel and homemade polenta, marinated anchovies, seared tuna avocado-coriander-lime and sausage-pesto rosso lead into vegan pastries by O'faon. Cool dishes in a friendly atmosphere.

📍 Les Docks village, 10, place de la Joliette, 2nd arr. ☎ +33 (0)4 91 45 96 12.

Menu 23-25 €. Open Monday-Saturday lunch and Thursday-Saturday night.

> LE MÔLE GÉRALD PASSÉDAT

LA CUISINE

This supper club-style canteen is all about socialising. Two buffets, mezze and desserts (amazing pineapple rum baba) and a meat, fish and vegetarian dish that changes every day. Everything is based on fresh and local produce.

📍 1, esplanade du J4, Mucem top floor, 2nd arr. No booking.

Closed Tuesday. Set menus: 24.50 and 32 €. 12pm-4pm.

www.mucem.org

> LA TABLE

80 covers on the front row to watch majestic boats arriving at the port. Mediterranean and Provençal cuisine come together with local, organic and fresh produce: scallops-shellfish sabayon, slow-cooked stuffed lamb-black abyss chocolate tian. An experience.

📍 1, esplanade du J4, Mucem top floor, 2nd arr. ☎ +33 (0)4 91 19 17 80

Closed Tuesday. Set menus: 24.50 and 32 €. 12pm-4pm.

www.mucem.org

> ROYAL DOCKS CAFE CHEZ THE ROYAL RACER

Patrick Serrano and Jérémy Depieds serve delicious jars to eat in or take away: detox, poke, dish of the day and veggie alongside quiche lorraine and a royal croque monsieur sandwich (ham and truffle, béchamel and comté). Let's not forget the chocolate mousse, fruit salad and cookies washed down with moreish espressos.

📍 Les Docks village, 10, place de la Joliette, 2nd arr.

☎ +33 (0)4 91 35 75 15.

Open all week for lunch. Menu 15-18 €.

> L'ESPERANTINE

Sweet shop-chocolatier

The olive leaf-shaped chocolate conceals a recipe using olive oil, candied orange and almond. This shop hosts chocolate workshops and sells Cretan olive oil, Italian balsamic vinegar, caramelised hazelnuts and navettes. The weekend brunches and afternoon teas are very popular.

📍 17, quai de la Tourette, 2nd arr. ☎ +33 (0)4 91 01 44 96

Open all week. www.esperantine-de-marseille.com

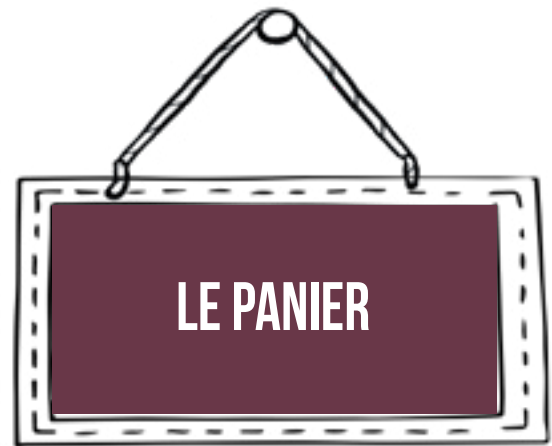
> LES HALLES DE LA MAJOR

New-style market

Wine cellar, cured meat, pastries, cheesemonger, fishmonger, seafood, catering... Come hungry. Get together beneath the staggering arches in a 600m² space for Sunday brunch, pre-dinner drinks with friends or a romantic meal... This is the ultimate place to meet where you can do your shopping and live it up at regular evening events.

📍 12, quai de la Tourette, les Voûtes de la Major, 2nd arr.

Open for lunch. www.leshallesdelamajor.com



> SCHILLING

Michelin Bib Gourmand®

The Scandi-meets-60s decor brings out the best of Scotsman Malcolm Gardner's seafood. The fishermen dictate the menu here: monkfish cappelletti glazed in pork jus-Chinese buns and girolles, octopus marinated in harissa-bulgur tabbouleh. The prices are as fair as the plates. Exceptional.

📍 37, rue Caisserie, 2nd arr. ☎ +33 (0)4 91 01 81 39.

Lunch 25 and 31 €. Dinner: 31 €. Closed Tuesday and Wednesday.

> LE BOBOLIVO

Julien Pauly serves a classic selection of wood-fired dishes (Marseille sausage, South-West France duck breast) and well-structured traditional small plates (slow-cooked lamb shanks in honey - 4 spices). Cool service, well-made desserts and good affogato (a rare thing).

📍 29, rue Caisserie, 2nd arr. ☎ +33 (0)4 91 31 38 21.

20-30 €. Closed Sunday and Monday - www.bobolivo.fr

> LAVIEILLE PELLE

Pizza

Eat on the terrace when the sun's out or by the log fire in winter. It's all about the ham & mushroom pizza here unless you fancy half and half. Italians, families and white-collar workers come here for veal Milanese and Provencal calamari. Be sure to visit the Italian deli next door:

📍 37, avenue Saint-Jean, 2nd arr. ☎ +33 (0)4 91 90 62 00.

Menu 15-20 €. Closed Sunday and Monday.

www.facebook.com/pages/La-Vieille-Pelle/132770676770072

> CHEZ ETIENNE

Fooding Guide® - Pizza

The pizzeria founded by Mr. Cassaro in 1943 still stands. His son Pascal has now taken up the helm of the Sicilian-Marseille eatery serving thin crust pizza with a crispy base and mouth-watering toppings. Fantastic squid in its juice, rustic beef skewers and flaky apple tart cooked in the wood oven. Legendary.

📍 43, rue de Lorette, 2nd arr. Please call +33 (0)4 91 54 76 33 to book.

Pizzas from 10 €; menu around 25-30 €. Closed Sunday.

> LES BUVARDS

Winery

The temple for wine worshippers from all horizons: from Minervois to Burgundy (Gevrey-Chambertin), the owners confess to a weakness for natural wine. The blackboard is packed with classics: foie gras and andouillette sausage make headlines along with girolles, crayfish, pig's trotters... A bistronomy festival.

☎ 34, Grand'rue 2nd arr. ☎ +33 (0)4 91 90 69 98.

Dinner only and closed Sunday.

> AUX DEUX GUINGOIS

With Marine front of house and Alfred in the kitchen, they're full (or almost) every service. People crowd in on Friday for aioli and the rest of the week for Chablis ham, Riesling choucroute, oven-baked ravioli and calf's head in sauce gribiche. Everything here is made in-house... even the bread.

☎ 25, rue du Chevalier Roze, 2nd arr. ☎ +33 (0)4 91 89 37 34.

Closed Sunday and nights (exc. bookings). 35 € menu.

www.aux2guingois.fr

> COMPTOIR O'HUILES

Deli

This is a place to sample, explore and buy all in one. The oil shop has around 250 oils from France and the Mediterranean for you to try. Tuck into some Southern specialities at lunchtime then go gourmet at nightfall (booking required).

☎ 38, rue Sainte-Françoise, 2nd arr. ☎ +33 (0)4 88 64 05 86.

Closed Sunday and Monday. www.comptoir-o-huiles.com

> LA DESCENTE DES ACCOULES

Winery

This shop was founded here in 1899 and is one of few to sell wine in bulk along with a selection of wine to quench your thirst or celebrate big events. A range of hand-picked pastis, spirits (rums, whiskies), champagnes and beers alongside a gourmet deli selection.

☎ 4, rue de l'Evêché, 2nd arr. ☎ +33 (0)4 91 90 76 33.

www.ladescentedesaccoules.com - Closed Sunday and Monday.

> LA BOITE A PANISSE

This is a go-to among locals in the most traditional neighbourhood in the city. Obviously you can tuck into panisses, a local chickpea flour-based fritter, with a smile on your face. Plus there's Provencal king prawns, fish soup, stuffed mussels and panisse chips with aioli sauce.

☎ 23, rue Caisserie, 2nd arr. ☎ +33 (0)4 91 50 95 95.

Closed Sunday and Monday.

> MAISON GENEY

Nomad food

This sweet and savoury eatery reflects Manon and Etienne Geney's 100% homemade ethos. Fresh and simple products are put together in fun traditional recipes: pizza-focaccia, cookies, tarts, salads and pastries served with fruit juice and cocktails. Quality and exciting grab and go grub.

☎ 38, rue Caisserie, 2nd arr. ☎ +33 (0)4 91 52 44 82.

Closed Sunday and Monday. Lunch around 15 €.

www.facebook.com/maisongeny

> VANILLE NOIRE

Ice cream parlour

A trip to New York sparked Nicolas Decitre's passion for ice cream and sorbet. The shop has been weaving tales of black vanilla, Brazilian coffee, organic candied ginger, grilled coconut and Camargue rice pudding since 2014. And let's not forget the addictive mango alphonso and local fig.

☎ 13/15, rue Caisserie, 2nd arr. ☎ +33 (0)7 77 33 68 19.

Closing days subject to season. www.vanillenoire.com

> LE GLACIER DU ROI

Ice cream parlour

Florence Bianchi learnt his trade in Milan in Italy. Fresh milk and crème fraîche from Bresse, Piedmont hazelnuts, Sicilian pistachio, Isigny yoghurt and seasonal fruit: these are the secrets behind the ice cream whose creaminess and flavours make them unique. A feast for the senses, pure joy.

☎ 4, place de Lenche, 2nd arr. ☎ +33 (0)4 91 91 01 16.

Closing days subject to season.

www.leglacierduroi.com

> LES NAVETTES DES ACCOULES

Biscuits

José is a local personality who grew up in Le Panier and opened this biscuit shop. Navettes, canistrelli, cucciole, crispy almond macarons made from "good ingredients" come from Jo's family recipes and are always true to the natural character of the products. A spectacle, a museum, a living Pantheon.

☎ 68, rue Caisserie, 2nd arr. ☎ +33 (0)4 91 90 99 42. Open all week

www.les-navettes-des-accoules.com

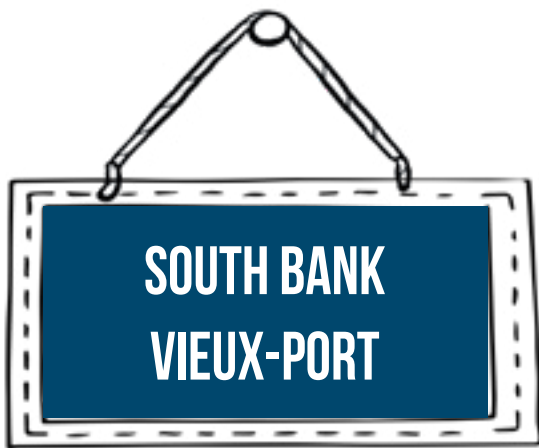
> CUP OF TEA

Tea room

Visit the bookshop and pick up a good book. Then stay for a coffee, tea, beer... This hybrid spot is somewhere to chill on the terrace, put the world to rights with friends, enjoy lunch and soak up the Marseille lifestyle. A warm welcome to boot.

☎ 1, rue Caisserie, 2nd arr. ☎ +33 (0)4 91 90 84 02.

Closed Sunday and bank holidays.



> LA COTE DE BŒUF

Laurent Ceccarini is passionate about running his winery with 400 wine options (Haut-Brion, Petrus, Revelette, Simone) and keeps the embers hot to cook steaks, veal, duck breasts and pork. Salads, calf kidneys and vegetarian options go down a treat every service.

☎ 35, cours Honoré d'Estienne d'Orves 1st arr. ☎ +33 (0)4 28 31 26 03.
Lunch: 24, 34, 40 €. Dinner: 34 and 40 €. Menu from 45 €. Open all week.
www.lacotedeboeuf.net

> LA TABLE DU FORT

Michel and Stéphanie Giuliani bring this tasteful hotspot to life. Fresh hand-picked produce, good intentions and technical flair best sum up this incredibly consistent eatery: king prawn and cep puff pastry, ox cheek stew-thyme panisses, vacherin with seasonal fruit and mascarpone... All big-hitters!

☎ 8, rue Fort Notre-Dame, 7th arr. ☎ +33 (0)4 91 33 97 65.
Closed Monday and Tuesday night. www.latabledufort.fr
Lunch: 21 €. Set menus 38 and 50 €. Menu: 53 €.

> PAULE ET KOPA

Pizza

This maître restaurateur's menu oozes garlic and Provence. Kopa's pizzas are thin and crispy (mozzarella, anchovy, ham & mushroom), Paule's famous pasta (pistou or bottarga linguine) is packed with tradition or you can tuck into the fantastic squid persillade and thyme lamb chops. Attentive service.

☎ 42, place aux Huiles, 1st arr. ☎ +33 (0)4 91 33 26 03.
Closed Sunday and bank holidays. Menu around 20-40 €.
www.restaurantpauleetkopa.fr

> LE MAS

Artists after the show (and their audiences), taxi drivers, doctors, clubbers... Every night owl haunts this address founded in the mid-70s. From artichokes/leeks in vinaigrette and Neapolitan pasta or Italian sausage to veal escalope and grilled sea bream, the party always ends with a cake.

☎ 4, rue Lulli, 1st arr. ☎ +33 (0)4 91 33 25 90.
Closed Sunday; 12pm-4pm and 8pm-5am. Menu: 46 €.

> LE BISTROT DES DAMES

These two ladies showcase rustic (poached eggs, pan-fried girolles-tomato and basil foam), Southern (Italian sausage farfalle in tomato sauce, ravioli in a meaty sauce with foie gras) and seafood flavours (razor clam persillade, tuna tataki crab jus with olives). It's tasty, cheerful and filling.

☎ 34, place aux Huiles, 1st arr. ☎ +33 (0)6 99 22 25 03.
Lunch set menu: 20 €. Menu around 45 €. Open all week.
www.lebistrotledesdames.com

> LES ARCENAUXX

Bouillabaisse

Jeanne and Simone Laffitte front of house and Eric Cornilleau in the kitchen are the flagbearers of Southern flavour: sardine pancake with herbs and pistachios, fish soup, purple artichoke barigoule and pieds-paquets. The chou bun with vanilla ice cream and castel end our beloved gastronomic experience on a high.

☎ 25, cours d'Estienne d'Orves, 1st arr. ☎ +33 (0)4 91 59 80 30.
Lunch: 26 €. Set menu: 65 €. Menu: 50 €.
Bouillabaisse or bourride 48 hr notice required: 50 €.
www.les-arcenaulx.com

> LA CANTINE

Like an octopus stretching its tentacles between Provence, Corsica and Italy, La Cantine distils flavours injected with olive oil, garlic and basil. With its lovely terrace in summer and cosy dining room in winter, this is the perfect place to tuck into bottarga spaghetti, veal escalope in lemon and lemon mousse.

☎ 27, cours d'Estienne d'Orves, 1st arr. ☎ +33 (0)4 91 33 37 08.
Open all week. Menu 40 € - www.la-cantine-de-marseille.com

> LE RUBIROSA

Young hipsters come here for a drink or dinner with leek mimosa sauce gribiche, gnocchi with black truffle shavings and traditional dishes served in a brasserie-style setting.

☎ 23, rue Sainte, 1st arr. ☎ +33 (0)4 91 72 61 10.
Closed Sunday and Monday. Menu 35-40 €. www.facebook.com/lerubirosa

> PASTIS ET OLIVES

Olivier Luisetti doesn't have clients, just friends. So you often see him serving panisses and Gascony anchovies at aperitif time. Classic menu: potato omelette, Caesar salad, pasta carbonara. Earth-shattering desserts (chocolate fondant) and French toast-style panettone.

☎ 27, rue Sainte, 1st arr. ☎ +33 (0)4 91 54 08 27. Closed Sunday.
Dish of the day: 13 €. Lunch: 16 and 18 €. Menu: 30 €.
www.pastisolives.fr

> LA POULE NOIRE

Fanny Sauvage and Damien Delgado pamper their now famous hen on Rue Sainte. The dishes are true to the period's style: from the crunchy risotto with slow-cooked pig's cheek-Bellota sobrasada to roasted lamb saddle with a black olive crumb and boeuf bourguignon, it all exudes harmony.

☎ 61, rue Sainte, 1st arr. ☎ +33 (0)4 91 55 68 86.
Closed Monday, Tuesday and Sunday night; Monday, Saturday and Sunday lunch. Lunch: 19 and 23 €. Dinner: 42 and 60 €. Menu: 50 €.
www.restaurant-lapoulenoire.com

> L'AROMAT

Bouillabaisse
Sylvain Robert is a maître restaurateur affiliated to the French Culinary College whose passion runs deep. His bouillabaisse burger-panisse chips, fish soup and mallard supreme in cabbage leaves confit leg in a brioche crust, mushrooms and comté say it all when it comes to creativity.

☎ 49, rue Sainte 1st arr. ☎ +33 (0)4 91 55 09 06.

Closed Sunday, Monday night, Saturday lunch - www.laromat.com

Lunch: 18, 20, 23 €. Menu: 42 and 62 €.

> LA FIANCEE

Coffee shop
First Toulouse, now Marseille. Arnaud and Olivier are the two best friends behind this site serving good food, cookies, brownies, carrot cakes, pancakes and tasty granola. Weekday brunch, great coffee selection (ah, mocha!) and lemonades.

☎ 8, rue Haxo, 1st arr. ☎ +33 (0)9 86 21 58 12.

Open all week, 9.30am-5.30pm.

> LOUSTIC

Coffee shop
A shop with great coffee made to suit you and hot chocolate topped with frothy hearts. Fantastic savoury (orange and vegetable chicken curry, quiche lorraine) and sweet options (green tea marble cake, lemon cake). Understated service, small terrace in a quiet street.

☎ 5, rue de la Tour, 1st arr. ☎ +33 (0)9 51 38 34 59.

9am-3pm, closed Sunday.

> DEEP

Coffee roaster Coffee shop
Coffee roaster and coffee shop: two in one. Tony Collins has an easy smile, firm handshake and infectious enthusiasm. His young and discerning customers love his espresso, coffee from the machine and filter coffee. Coffee beans roasted and ground on-site available on request. Tasty vegan snacks, great spot.

☎ 15, rue Glandevès, 1st arr. ☎ +33 (0)9 72 65 80 24.

8.30am-5pm, closed Sunday.

> DRMAX

Vegetarian
Maxime is the brains behind Dr Max's healthy veggie restaurant. It's for diners who want a balanced reduced-protein meal. Doctor's orders: a well-designed, filling and tasty menu with poke bowls, salads, chocolate cake and lemon cake. A cool detox eatery with flavour in every forkful.

☎ 23, rue Glandevès, 1st arr. ☎ +33 (0)6 61 32 02 05.

Lunch, closed Saturday and Sunday. Menu around 15-20 €.

> GINGERART & COFFEE

Coffee shop
Coffee fans love the espresso, macchiato, long black, doppio and French press here. A selection of teas, hot chocolates and cold drinks complete the menu with brownies, carrot cakes and honey wholegrain bread. Breakfasts and set lunch menus brighten up your breaks.

☎ 24, rue Saint-Saëns, 1st arr. ☎ +33 (0)4 91 61 34 33.

Open all week - www.gingerart-coffee.eatbu.com

> BRASSERIE DU PORT - OM CAFÉ

This place is decked out in blue and white as photos of top Olympique de Marseille players watch over their supporters. Tartares (giant-500g flank steak, salmon herb sauce), salads (Italian cured ham), pasta and fish (grilled gilt-head sea bream, squid) add to the atmosphere. A trip here on match day is a must.

☎ 25, quai des Belges, 1st arr. ☎ +33 (0)4 91 33 80 33. 28 € menu.

Open all week - www.labrasserie-omcafe.fr

> LE BISTROT À VINS

The painted front window conceals classic dishes: pluma de lomo-confit shallot, fried wild hare and Provençal squid stew. But your real focus should be on the cellar home to the owner's wine and rare designations from all over France.

☎ 17, rue Sainte 1st arr. ☎ +33 (0)4 91 54 02 20. Menu: 42 €.

Closed Sunday, Saturday lunch, Monday night.

www.bistrot-a-vin-restaurant-vieux-port.com





> LE CAFE DE L'ABBAYE

An HQ, a go-to boho spot with its clients from the worlds of design, advertising, business and trend-setting who grab a drink here before tucking into scotch egg, butternut squash and Auvergne blue cheese soup-parsley coulis, ratatouille, brandade and leg of lamb. Greg gives friends and diners a warm welcome, aperitif atmosphere.

📍 3, rue d'Endoume, 7th arr. ☎ +33 (0)4 91 33 44 67. Open all week.
www.facebook.com/lecafedelabbaye
Around 25 €.

> LA PASSARELLE

A slice of country life between Saint-Victor and Vieux-Port with an eco-boho bric-a-brac vibe. We've been feasting on cherry-picked regional organic vegetables, fish, octopus and meat (lamb) with a feeling that we're eating the seasons since 2007.

📍 52, rue Plan Fourmiguier, 7th arr. ☎ +33 (0)4 91 33 03 27.
www.facebook.com/LA-PASSARELLE-Restaurant-raiteur-225746453630
Open all week in season. 40 € menu.

> LE COUTEAU

The seasons bring new dishes but classics like Simmenthal beef and Iberico pork tenderloin are always on the menu. A lovely range of aromatic butter and traditional sides: vegetables in gravy, celeriac purée, chips fried in dripping. If you love meat and good wine then this is for you.

📍 145, rue Sainte 7th arr. ☎ +33 (0)6 59 31 75 71.
Closed Sunday and Monday; Saturday lunch. Menu 30-35 €.

> LA CAVE À JAMBON

A Spanish eatery in the best sense where pre-dinner drinks have a dash of flamenco. Wine (white from Rioja!), sangria and beer wash down ham and cured meat with serious provenance. Marinated ventresca tuna, pan con tomate, Cantabrian anchovies, Galician-style squid and octopus, what a treat.

📞 89, rue Sainte, 7th arr. ☎ +33 (0)9 67 46 75 79.

Closed Sunday and Monday.

> LES CAVES DE L'ABBAYE

Winery

Lionel and Marie have picked the best wine in France with a focus on Burgundy, Bordeaux and Provence. Their cellar is split equally between spirits and famous whiskies from the Benromach (Speyside) distillery and Japanese Nikka brand. Spirited service.

📞 99, rue Sainte, 7th arr. ☎ +33 (0)4 91 55 54 65. Closed Sunday.

www.caviste-marseille.com

> LE 143

Beer bar

It is the youngest address of the street with a very cool team. Traditional food (shells-persil and garlic), Navarin d'agneau from Aveyron-vegetables, dark chocolate mousse-amarena cherries are the most popular plates. Probably one of the trendiest place of Saint-Victor area...

📞 143, rue Sainte 7th arr. From 5pm, closed Sunday and Monday.

www.facebook.com/143lebarabieres

> LE CARROUSEL

Fans of the frothy stuff will go wild for the white, amber, blonde, brown and IPA offering...A dozen beers on draft and twice the amount of bottles. You'll have an «ale» of a time! Wine lovers haven't been left out and everyone can share a cured meat platter at aperitif time.

📞 139, rue Sainte, 7th arr. ☎ +33 (0)4 91 73 46 91.

Sunday, Monday closed. Menus 40-47 €.

> LE COMPTOIR D'ENDOUME

Shellfish nights, live concerts, famous guest chefs and a selection of great products: here are a few reasons why you should come and join this group of friends who are all about good times. Cocktails, selected alcohol and smiling faces help make this bar a go-to for the neighbourhood and the entire city!

📞 33, rue d'Endoume, 7th arr. ☎ +33 (0)4 91 56 04 27.

www.lecomptoirdendoume.fr

6.30pm-12am. Closed Sunday and Monday.

> LA RUCHE

This hive of activity is buzzing with beautiful people looking for cocktails, wine by the glass, beer and delicious nibbles. King prawns flambéed in pastis, tuna ceviche-pineapple mango and coconut, heritage vegetable tempura...A wild fiesta vibe.

📞 128, rue sainte, 7th arr. ☎ +33 (0)4 91 21 62 03. Closed Sunday and

Monday. www.laruche-marseille.fr

Mains 6-12 €, cocktails 6-12 €, desserts 4-5 €.

> SEPIA

Fooding Guide®

Paul Langlere brings us a pragmatic and panoramic restaurant that is our answer to honest cooking. Poached oyster and smoked eel in pot-au-feu jelly, perfectly cooked cod and salty mimosa-style roasted leeks-shellfish vinaigrette, Campari/grapefruit mousse-ginger grapefruit tartare. Exciting ideas, enjoyable flavours.

📞 2, rue Vauvenargues, 7th arr. ☎ +33 (0)9 83 82 67 27.

www.restaurant-sepia.fr

Closed Sunday and Monday. Set menu 39 € and menu 45 €.

> LABO LA PÉPITE

Cake shop

A cake shop without cream, butter or wheat flour: a gluten-free treat brought to you by Audrey Azoulay who uses organic products and premium ingredients in keeping with the seasons to make her cakes. It's not just healthy, it's ethical, eco-friendly and, most importantly, delicious.

📞 145, rue Sainte, 7th arr. ☎ +33 (0)6 12 24 26 18.

www.labolapepitem.com

Closed Sunday. Please order 48 hrs in advance.

> VICTOR

Beer bar

Arnaud Champin and Thomas Poucel share their passion for ale with 450 beers categorised by country, Japanese, Scottish, Sri Lankan, Quebec, Dutch and Marseille brands alongside regional stars. Quirky, funny, intriguing labels, an extensive selection covering 75m².

📞 20, rue d'Endoume, 7th arr. ☎ +33 (0)9 86 76 47 14.

Closed Sunday and Monday. www.victor-biere.com

> CHEZ PEDRO ET MOIZE

Personal ham storage, a selection of organic and biodynamic wine from all over France in every colour, sharing platters...A cosy and friendly 44m² shop.

📞 90, rue Sainte 7th arr. ☎ +33 (0)9 54 28 63 24.

6pm-12am. Closed Sunday.

www.chezpedroetmoize.fr

> LE FOUR DES NAVETTES

Biscuits

The city's oldest bakery was founded in 1781 and this is where navettes are made then blessed by the neighbouring abbey for Candlemas. These orange blossom biscuits are part of our heritage and reward those who have made their way without failing. The vaulted oven is a sight for sore eyes.

📞 136, rue Sainte, 7th arr. ☎ +33 (0)4 91 33 32 12. Open all week.

www.fourdesnavettes.com - Pack of 12 navettes, 10 €.

> PATISSERIE-TRAITEUR SAINT-VICTOR

Bakery-cake shop

This honourable shop has made freshness its signature. A variety of bread, pastries, cakes and biscuits...A go-to for foodies and food lovers. Being close to the abbey means the navettes are made traditionally.

📞 2, avenue de la Corse, 7th arr. ☎ +33 (0)4 91 33 23 02.

Closed Tuesday.



> LE RESTO D'AUSSIH

Concept store

Damien Modena and Joffrey de Matra are behind this restaurant in a cutting-edge concept store. Seasonal, clean and healthy dishes made on-site: butternut squash soup-crispy bacon and hazelnuts, 1/2 cockerel in cep sauce, eggs benedict... That's fighting talk from these friends who select great wine and serve a game-changer carrot cake.

☎ 9, rue Châteaubriand, 7th arr. ☎ +33 (0)6 03 703 703 and +33 (0) 91 31 29 47. Closed Sunday and Monday. Dish of the day: 13.50 €, set menu: 16.50 €. Menu: 19 €.

> DAME FARINE

Bakery

Marie-Christine Aractingi is a slim figure in contrast to her overwhelming will. The passion for kneading, yeast, organic flour and training with the best French master bakers. Fougasse, focaccia, sweet brioche, buns made of spelt, kamut and other types of wheat.

☎ 77, avenue de la Corse, 7th arr. Closed Sunday and Monday.

> LA FABRIQUERIE

Caterer and restaurant

Pierre Giannetti, Sandi Despierres and Marine Crousillon have brought to life a concept that's a caterer, supper club, winery (mainly natural) and deli all in one: Sault spelt, flour, Provence olive oil, organic cheese and baratte butter to name but a few.

☎ 71, ave de la Corse, 7th arr. ☎ +33 (0)7 67 17 35 95. Closed Sunday and Monday. www.facebook.com/La-Fabriquerie-342212286244212

> MATIERE BRUT

A former bakery with crumbling walls covered in plants, concrete and wood and the trio Jérémy Julien, Jordy Pons and Mathieu Dugas watch over a cellar with views of the dining room. Exciting menu: Provençal meatballs, thigh and saddle in reduced jus-mustard cream, red wine sauce for Burgundy chicken confit garlic. Superb desserts made by Sabrina Guez.

☎ 4, bd Bompard, 7th arr. ☎ +33 (0)7 85 62 61 00.
Closed Saturday lunch and Sunday. Lunch 25-30 €. Dinner around 40 €. www.facebook.com/matierebrut

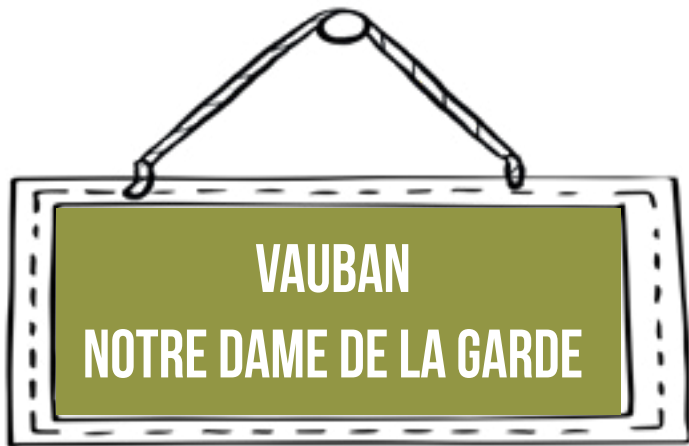
> CHEZ LUCIENNE

Cheesemonger

They used to sell sweets here. Now the kids have grown up and buy their cheese here instead. Alban Dumolié has left property behind to focus on dairy. The range is completed by a few good bottles.

☎ 221, rue d'Endoume, 7th arr. ☎ +33 (0)9 86 35 24 38.
Closed Sunday afternoon and Monday.





> LA BONNE MÈRE

Fooding Guide®Pizza

Jérémy and Mahéva are almost as famous as their Neapolitan-style pizzas. Carefully-selected organic flour goes into the dough that's left to rise for 24 hours before being hand-shaped. Italian, Papé and anchovy are popular. Macheva kisses and cuddles the kids who give her drawings in exchange for sweets.

☎ 16, rue Fort du Sanctuaire, 6th arr. ☎ +33 (0)1 58 22 05.

Menu 15-20 €. Closed Sunday and Monday.

www.pizzeria-labonnemere.fr

> LA MAISON VAUBAN

A next-generation PMU bar run by Victor who welcomes friends and neighbours drawn in by the eatery's bistro-style feel. A pre-dinner drink on the terrace with city views whets the appetite: beef daube stew-ched orechiette-grilled broccoli, kefta burger, tuna steak and veggie salad. DJs at night with platters and tapas.

☎ 109, bd Vauban 6th arr. ☎ +33 (0)6 76 49 45 19.

Closed Sunday. Lunch, 20-25 €. Cocktail dinners, platters, tapas, 20 €.

> CHEZ FRANCETTE

Deli

Marion Larrieu is behind a rustic deli (cured meats, cheese, vegetables, fresh pasta) with dried products and tinned goods. You can buy in bulk, bring your own containers and recycle in a youthful atmosphere. Do your bit for the planet. Bonus: you can order vegetable platters for your pre-dinner drinks.

☎ 17, rue Pointe à Pitre, 6th arr. ☎ +33 (0)4 91 02 72 00. Closed Sunday.

www.facebook.com/ChezFrancetteVauban

> L'EAU VIVE

Under Our Lady's kindly gaze, the missionary oblates of Mary Immaculate serve a homely menu: sole meunière-chips, warm goat's cheese salad flaked almonds, cured meats, spring rolls, meatball tagliatelle in tomato sauce finished by éclairs, crêpes and caramel flans. A word of warning: gluttony doesn't go down well here!

☎ Sanctuaire de Notre-Dame de-la-Garde, 6th arr. ☎ +33 (0)4 91 37 86

62. Set menus 13, 19.50 and 25.80 €. 8am-5.30pm.

> CARLOTTA WITH

Simple, seasonal and original dishes that are constantly changing. That's the lively young woman's credo and she uses healthy, organic, seasonal products in her digestible and delicious recipes. People come here for coffee, lunch, snacks, fruit juice or dinner: Friendly diners and a very popular terrace.

☎ 84, bd Vauban, 6th arr. ☎ +33 (0)9 72 59 49 71.

Closed Monday and Sunday night. Lunch-dinner: 35 €.

www.carlottawith.com

> LES BONS GARÇONS

The Breteuil gang and Vauban crowd get together here for marinated courgette tagliatelle, a simple bowl of well-cooked chickpeas and panzerotti (a fried turnover filled with tomato, mozzarella and basil). A good wine selection and flawless panna cotta. Dishes with a cool Corsican vibe. Excellent value for money.

☎ 18, bd Vauban, 6th arr. ☎ +33 (0)4 91 48 65 27.

Closed Saturday and Sunday. Lunch set menu 13 € - menu 20-24 €.

> LES CANONS DEVAUBAN

Winery

Sophie Nicolas has selected around 550 bottles from Provence, of course, Burgundy, Champagne and a great range of Bordeaux wine. As for spirits, Guillaume Ferroni rum takes pride of place among whisky, pastis, gin, cognac, armagnac and calvados.

☎ 74, bd Vauban, 6th arr. ☎ +33 (0)9 86 65 71 66.

Closed Sunday afternoon, Monday and Tuesday morning.

www.facebook.com/lescanonsdevauban

> LA BONNE EPICERIE

Deli

As the name suggests, this is the place for organic sycophants and regional producers with the best of their produce. People come here for their daily shop or to buy a premium product.

☎ 103, boulevard Notre-Dame, 6th arr. ☎ +33 (0)9 86 42 05 18.

Closed Sunday afternoon. www.facebook.com/labonneepicerie

> CHEZVALLES

A local eatery with a small terrace between the Garde hill and Vieux-Port. The blackboard changes daily and features fish soup, leerfish fillet-polenta hollandaise cream, ravioli in stew and chocolate coffee charlotte. Merry diners who love life. Olivier is unrivalled when it comes to sourcing great fish. Classic coffee tiramisu.

☎ 76, bd Vauban, 6th arr. ☎ +33 (0)9 54 05 11 80. Menu 30-32 €

Closed Sunday, Monday and Tuesday night.

www.facebook.com/restaurantchezvalles

> EMKI POP

Ice cream parlour

Ice lollies made from fruit and ever-seasonal ingredients. Sorbets and recipes that showcase local and always natural produce. The little shop also sells delicious cookies, brownies and cakes to go with a good cup of coffee or hot chocolate. We all scream for ice cream!

☎ 80, bd Vauban, 6th arr. ☎ +33 (0)9 72 61 23 98

Closed Monday. www.emkipop.fr

> LES BONS FROMAGES

Cheesemonger

Philippe Roumazailles and Maxime Sarrade are two friends with a deeply engrained passion for cheese. They have 120-130 unpasteurised milk options, ever-seasonal farm recipes that showcase a land of endless flavour.

☎ 85, bd Vauban, 6th arr. ☎ +33 (0)9 82 509 500.

Closed Sunday afternoon and Monday. www.facebook.com/bonsfromages



> LESTROIS FORTS

Dominique Frérard, a Maître Cuisinier de France, has quite a challenge: to serve dishes that look so good you can peel your eyes away from the fabulous views of Vieux-Port. He pulls it off every service with fresh products and deep roots. The chef and his team's expertise have a lot to do with it too.

📍 Sofitel Marseille-Vieux-Port, 36, bd Charles-Livon, 7th arr.

☎ +33 (0)4 91 15 59 56. Closed Sunday and Monday.

www.sofitel-marseille-vieuxport.com

Set lunch menus: 50, 75 and 95 €. Dinner: 75 and 95 €. Menu: 75 €.

> CHEZ MICHEL - BRASSERIE DES CATALANS Bouillabaisse

The bouillabaisse and bourride recipes are set in stone here. Paul Visciano doesn't scrimp on the standard of his fish that also comes grilled. Consistently, every day the same routines play out with the same care, the white regional wine (Cassis) contrasts with the red rouille "sunset" over the croutons.

📍 6, rue des Catalans (opposite the beach), 7th arr. ☎ +33 (0)4 91 52

30 63.

Open all week. No cheques allowed. Bouillabaisse or bourride: 75 €.

86 € menu.

> LES BORDS DE MER

The restaurant opened in December 2018 and has rows of tables by the sea. It's run by Yoann Villanueva with a smart menu: cuttlefish on the plancha-hot and spicy basil and lime, meagre marinated in lime-mint and blinis cooling guacamole, red wine lacquered octopus-lentils and coriander. A timeless eatery.

📍 52, corniche J.-F.-Kennedy, 7th arr. ☎ +33 (0)4 13 94 34 00.

Open all week. www.lesbordsdemer.com/fr - Menu around 45 €.

> L'EAU À LA BOUCHE Pizza

The pizzeria used to be a tiny fishing hut. People stop here at nightfall in summer with their skin glittering with salt to eat a pizza or take one home. La Angelina is still a highlight. Tarentina ice cream.

📍 120, corniche Kennedy, 7th arr. ☎ +33 (0)4 91 52 16 16.

Closed Monday and Tuesday. Menu: 22-25 €. pizzerialeaulabouche.fr

> LE PETIT NICE

3 Michelin stars® - Bouillabaisse

This is more than a restaurant; it's an institution whose seafood stars sparkle in the sky too. Gérald Passédât sings with the sirens about the sea which he sees as his kitchen garden. The gastronome dives deep on his quest for strong flavours; fish is taken to another level by highly technical and precise cookery. Stunning desserts and wine menu.

📍 Anse de Maldormé, corniche J.-F. Kennedy, 7th arr. ☎ +33 (0)4 91 592 592.

Closed Sunday and Monday. www.passedat.fr

Set menus 150 € (terms apply), 210, 260, 315, 405 €.

Bouillabaisse, 210 and 315 €. Menu: 260 €.

> L'ÉPUISETTE

1 Michelin star® - Bouillabaisse

Chef ahoy! Guillaume Sorrieu has worked in prestigious teams (Loiseau, Troisgros, Père Bise) and raised the flag of excellence. From surf (sole roll and crab cannelloni) to turf (truffle pigeon-cabbage and foie gras crisp), the cookery is precise and the flavours refined. The same goes for desserts (Aix-Marseille calisson).

📍 158, rue du Vallon des Auffes, 7th arr. ☎ +33 (0)4 91 52 17 82.

Closed Sunday and Monday. www.l-epuisette.fr

Lunch menu: 75 €; set menus 98, 135 €.

Menu: 130 €. Bouillabaisse in 5 services: 98 €.

> CHEZ FONFON

Bouillabaisse

A worthy successor and nephew to Alphonse Mounier, Alexandre Pinna keeps the bouillabaisse legacy alive. Fish from the Vallon fishermen, hearty dishes, warm colours from a rouille or bourride, a real treat. Grilled fish dishes are also on the menu. The picturesque view of the port and desserts make the experience memorable.

📍 140, Vallon des Auffes, 7th arr. ☎ +33 (0)4 91 52 14 38. Open all week.

Bouillabaisse or bourride: 53 €. Menu: 55 €.

www.chez-fonfon.com

> CHEZ JEANNOT

Pizza

Alexandre welcomes diners as friends: Limousin beef stew, garlic lamb skewers and rocket, grilled fish and gnocchi add the finishing touch to a mouth-watering pizza menu (La Jeannot with squid, fresh tomato, garlic and parsley). The final flourish comes from moules marinières and the meat menu. Fancy a classic? Castel for dessert.

📍 29, vallon des Auffes 7th arr. ☎ +33 (0)4 91 52 11 28. Open all week.

Pizzas, 14-22 €. Menu: 32-48 €.

www.pizzeriachezjeannot.com

> PÉRON

Bouillabaisse

A restaurant that has earned its stripes over the years. The dishes compete with the spectacular natural surroundings: roasted monkfish black olive sauce-grilled cauliflowerer steak, pieds et paquets nuggets, Colbert-style whiting caper-anchovy sauce rice in crab stock and Menton lemon give you a sense of what's to come.

📍 56, corniche J.-F. Kennedy, 7th arr. ☎ +33 (0)4 91 52 1 522.

Open all week - www.restaurant-peron.com

Lunch: 55 € - set menus 72 and 84 €. Bouillabaisse: 56 €. Menu: 78 €.

> LE RHUL

Bouillabaisse

Christine and Gabrielle Galligani are the 4th generation behind Le Rhul. This venerable restaurant serves bouillabaisse like they used to make. The menu also brings you home-smoked salmon, foie gras, Provençal king prawns and squid or you can have your sea bass or bream in a salt crust, grilled or seared. Respectable regional wine.

☎ 269, corniche Kennedy, 7th arr. ☎ +33 (0)4 91 52 01 77. Open all week. www.hotel-restaurant-le-rhul.com

Bouillabaisse 58 and 71 €, bourride 63 €/pers. serves 2. 65 € menu.

> MARCO - PLAGES DU PROPHÈTE

Pizza

Take a dip at 6pm then head straight from the sea for dinner with friends or a romantic sunset meal. Tuck into pizza by the beach unless you'd prefer spaghetti scoglio, grilled sea bream, veal Milanese or octopus two ways. White wine, chianti, spritz and pastis come to the party... Unique.

☎ Anse des prophètes, corniche Kennedy, 7th arr.

☎ +33 (0)4 91 77 66 89.

Open all week in summer. Menu 30-38 €.

www.restaurant-chez-marco-marseille.com

> TABI

Ippei Uemura opened his restaurant between the cliff and valley with the sea as the sole horizon. Mediterranean fish dishes flirt with Japan, refined seasoning and precise moves: shiso smoothie, saikyo-spring onion steak, coal-grilled eel, raspberry daifuku-yuzu green tea jelly. Highly respectable.

☎ 165, corniche Kennedy, 7th arr. ☎ +33 (0)4 91 22 09 33.

Closed Sunday and Monday. Two menus, 79 and 125 €.

www.restauranttabi.com

> BRICOLEURS DE DOUCEURS

Cake shop

Clément and Aurélie have proved their creative flair with a mix of fun and tradition. From cheeky snacks (e.g. Bounty, brownies, granola) to classic French desserts (opéra, Roch ta voisine, maronaise), a mouth-watering showcase unfurls the length of the display. Going is easy; leaving isn't...

☎ 202, chemin du Vallon de l'Oriol, 7th arr. ☎ +33 (0)9 86 35 23 92.

Closed Sunday afternoon and Monday.

www.bricoleursdedouceurs.fr

> LA VAGUE GOURMANDE

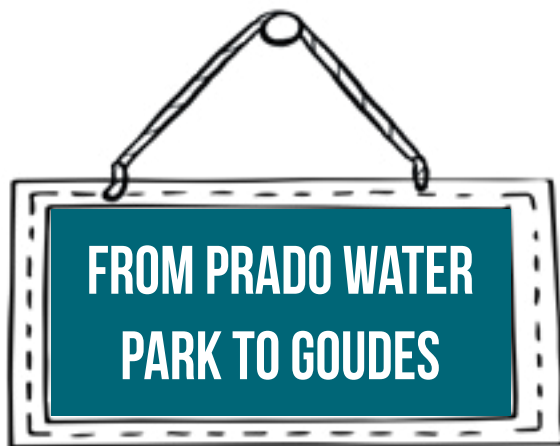
Cake shop

A neighbourhood institution whose locals swear by the Cristo family's pastries, bread and cakes. A mixed bag of sure bets (castels, tarts, opéras) and snacks (cakes, cookies). A few biscuits to revive the joy of afternoon tea and you let the wave whisk you away.

☎ 209, corniche Kennedy, 7th arr. ☎ +33 (0)4 91 52 03 73.

Open all week. Closed Wednesday.





> LE SPORT BEACH

Like any Escoffier fan, Michel Delbrel serves classic (roasted guinea fowl-pan-fried foie gras and onion chutney), healthy (vegetarian poke bowl) or seafood dishes (monkfish stew). Take a pre-dinner dive into the cocktail menu and sip them by the pool. Sunday brunch gets youngsters and families together.

📍 138, avenue Pierre-Mendès-France, 8th arr. ☎ +33 (0)4 28 31 24 56.
Closed Sunday night and Monday night. 49 € menu. 32 € brunch.
www.sportbeach.fr

> LES TAMARIS

Bouillabaisse

An eatery for people who like a bar atmosphere on the edge of the calanques. Between dips, dive into the fried baby squid-persillade, baked mussels-parsley butter; bass loin pesto sauce and crayfish linguine.

📍 40, bd Calanque de Samena, 8th arr. ☎ +33 (0)4 91 73 39 10. Open all week.
Bouillabaisse 55 €; menu: 49 €. www.restaurantlestamaris.com

> LA GROTTE

Pizza

Far away at the end of the winding road to Callelongue, this Napoleon III-style fishing hut is now next door to a brasserie. Whether in the restaurant or bistro, everyone loves the fish soup, famous pizzas, tuna tartare, seared scallops and profiteroles.

📍 1, avenue des Pebrons, 8th arr. ☎ +33 (0)4 91 73 17 79.
Closed Monday. Pizzas 12.50-19.50 €. 40 € menu.
www.lagrotte-13.com

> TORRES

Cake shop

Corentin Torres has followed in the footsteps of Patrick Allegrini. Torres came second in the French young chocolatier awards, is inspired by the seasons and shares his passion through the power of fruit, mousses, ganache, biscuits and sponges. Experience it first then stick with him.

📍 57, avenue de Montredon, la Pointe Rouge, 8th arr.
☎ +33 (0)4 91 73 44 67.
74, bd de Saint-Loup, 10^e arr. +33 (0)4 91 44 55 60.
Closed Sunday afternoon and Monday.

> LA MARINE DES GOUDES

Bouillabaisse

A restaurant whose tables stand by the docks, ideal for showcasing local dishes such as octopus stew, monkfish en papillote-heritage vegetables and lobster bisque, razor clam persillade-citrus zest. Feast on bouillabaisse as the sun sets.

📍 16, rue Désiré-Pellaprat, Marseille 8th arr. ☎ +33 (0)4 91 25 28 76.
Closed Thursday.
Menu around 45 €. Bouillabaisse 45 € 48 hr notice required.

> CHEZALDO

Bouillabaisse

1964-2019. Everyone in Marseille has eaten here at least once in their lives. Bouillabaisse, wood-fired pizza, aioli or crayfish, it's Marseille on a plate! Bring your sunglasses for lunch or gaze at the harbour as the sun sets in the evening...

📍 28, rue Audemar-Tibido, 8th arr. ☎ +33 (0)4 91 73 31 55.
Closed Sunday night and Monday. Pizzas 12-16 €. Menu 40-45 €.
Bouillabaisse/bourride on request, 48 €.

> L'AUBERGE DU CORSAIRE, CHEZ PAUL

Fooding Guide

The tables stretch from the terrace to the port. The best place to tuck into the catch of the day: dentex steak, seafood risotto, monkfish supreme, clam linguine. Thierry and Sylvie perform tricks with bottles of white wine (château Simone à Palette, Fontcreuse in Cassis, dom. Pieracci in Corsica). Pizza in season, 100% holidays.

📍 35, ave Désiré-Pellaprat, 8th arr. ☎ +33 (0)4 91 73 19 26.
Closed Monday and Tuesday night in winter. Open all week July-August.
Menu (subject to catch) 20-40 €. No card payment.

> AU BORD DE L'EAU

Pizza

Between the harbour and the sea there's... the beach. With your skin smelling of monoi and tiaré flower, you'll struggle to choose between a pizza, veal Milanese or garlic baked cod all straight from the pizza oven. End proceedings with Crottin de Chavignol goat's cheese in oil, cottage cheese or nougat glacé.

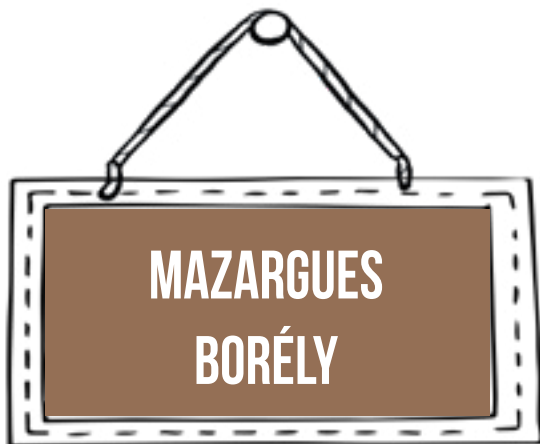
📍 15, rue des Arapèdes, 8th arr. ☎ +33 (0)4 91 72 68 04.
Closed Wednesday. Open all week in season.
Bookings recommended. Menu 45-50 €. Pizzas 13-16 €.

> L'ESPLAI DU GRAND BAR DES GOUDES

Bouillabaisse

Didier in the dining room and Christophe in the kitchen keep the calanque spirit alive in this little Marseille-style port. Cuttlefish persillade, bourride and fish en croûte get your mouth watering. Port views, waterfront hut feel, change of scene guaranteed.

📍 29, ave Désiré-Pellaprat, 8th arr. ☎ +33 (0)4 91 73 43 69.
Closed Wednesday. Bouillabaisse (49 €/pers. Book 24 hr in advance).
40 € menu.



> EMILIO

A deli with tables in the middle heaving with food: panettone, jars of olives, chocolate, ham and pasta. The menu has a few gems too: bucatini alle vongole, Genoese pesto pappardelle, boconccini di mozzarella.

📍 70, avenue de Mazargues, 8th arr. ☎ +33 (0)4 91 32 67 76.
Open all week. 36 € menu.

> LE CAFÉ BORÉLY

With Ariel Lorin, the eco-friendly vibe is never far away from the veggie dishes! Prawns in a coconut milk curry, polenta and Italian sausage are enjoyed with friends or family. Cooked on-site using fresh local produce, children are treated like royalty. Sunday brunch.

📍 132, avenue Clot-Bey 8th arr. ☎ +33 (0)4 91 22 46 87.
9am-4pm/6pm, closed Monday. Mains 16-24 €.
28 € Sunday brunch.

> LEVENTRE DE L'ARCHITECTE

It's been 6 years since Jérôme Caprin started working his magic at this restaurant nestled on the 3rd floor of a landmark building. Traditional (ox cheek stew-herb gnocchi-rich jus) and seasonal dishes (pear-chocolate duo), the catch of the day and markets dictate the menu. Thirty-odd covers and shiny, happy food.

📍 3^e rue, immeuble la Cité radieuse - Le Corbusier
280, bd Michelet, 8th arr. ☎ +33 (0)4 91 16 78 23.
Closed Sunday and Monday. Lunch, 32 €; dinner, 61 €.

> LA TRATTORIA DEL SUD

Pizza

A former bakery with a young chap from Marseille at the oven who went to Naples to learn the secrets of making pizza. Cool family-friendly atmosphere and cheerful service. Cured meat (sopressata, cacciocavallo, provolone), antipasti, lasagne and aubergine parmigiana lead into 16 pizzas including the famous diavola for fans of spicy food.

📍 420, ave de Mazargues, 8th arr. ☎ +33 (0)4 91 77 93 40.
Dinner only, closed Monday. Menu: 20-25 €.





> LAVILLA

Patrick Cartier in the kitchen, Jean-Louis Vignoli and Thierry Albert in the dining room and garden pamper diners who come to see and be seen in this (rare) city centre garden. Shellfish, wood-fired monkfish, crayfish risotto and scallops with ceps, Manu's pizzas and traditional kidney fricassée never disappoint. Always perfect classics.

📍 113, rue Jean-Mermoz, 8th arr. ☎ +33 (0)4 91 71 21 11.

Open all week.

Menu 50-60 € - www.restaurant-la-villa.fr

> LE MONTICELLI

Pizza

A go-to for fans of wood-fired pizzas. Generous toppings and the ultimate tomato sauce. Like any self-respecting pizzeria, the Italian sausage, aubergine parmigiana, beef and lamb skewers are perfect. Desserts (fresh fruit, tiramisu, artisan ice cream) don't disappoint.

📍 Le Monticelli, 34, bd Emile-Sicard, 8th arr. ☎ +33 (0)4 91 29 39 60.

Closed Saturday lunch and Sunday. Menu 25-45 €.

> AM - ALEXANDRE MAZZIA

2 Michelin stars®

Fooding Guide®

24 covers in the dining room watch dishes strut by showcasing Alexandre Mazzia's contemporary creations. Chef ventures off the beaten track to explore new flavours and combinations. His bold personality inspires menus that are ambitious to say the least.

📍 9, rue François-Rocca, 8th arr. ☎ +33 (0)4 91 24 83 63.

Closed Sunday and Monday. Lunch: 57, 79 and 92 €. Dinner: 115, 140 and 170 €.

www.alexandremazzia.com

> OTTO

Michelin Bib Gourmand - Fooding Guide®

Pierre-Antoine Denis believes "you can't have good food without good ingredients" so he serves the best from Italy's breeders, cheesemongers, wine producers and farmers at every service. Flawless Mediterranean and Italian dishes, memorable fior di latte and lemon ice cream.

📍 Otto 150, rue Jean-Mermoz, 8th arr. ☎ +33 (0)4 91 71 16 52.

Closed Sunday. Menu 35-40 €.

> KALOU

Cheesemonger

A heady aroma of fruity and delicate scents waft out of Carine Kaloudjian's shop: a tour of France's farm cheeses made by artisans with as much passion as her. Cheese is the ultimate treat with surprises galore. Mild, strong, creamy, unctuous... Take your pick.

📍 24, avenue de Mazargues, 8th arr. ☎ +33 (0)9 51 06 27 38.

Closed Sunday and Monday.

> PIERROT

Seafood

A stall and restaurant in one. With every wave that washes up on the stalls, urchins, crayfish, mussels, oysters, whelks, violets and clams glitter on platters. Pick up a last-minute gift for a dinner party in the deli aisle. A totally natural treat all year round.

📍 355, avenue du Prado, 8th arr. ☎ +33 (0)4 91 719 765. Open all week.

www.pierrotcoquillages.com

> LE CAFETHAÏ

A kaleidoscope of colour, spice, papaya and curry.. This local eatery has been the talk of the town for years. All the classics are here from green fish curry and krapow chicken in Thai basil to tom yum talay and duck soup straight from Bangkok's streetfood scene. A go-to.

📍 136, rue du Rouet, 8th arr. ☎ +33 (0)4 91 25 44 45.

Closed Saturday lunch and Sunday. Lunch: around 20 €. Dinner: around 30 €. www.lecafethai.fr

> AMANDINE

Cake shop

A cake shop where you can have a cup of tea in a girly pink setting which is bang on trend. The Marseille-Cassis (buns, crispy vanilla gianduja and candied hazelnut praline whipped cream) and 100% chocolate are the stars in the window.

📍 475, rue Paradis, 8th arr. ☎ +33 (0)4 91 71 77 10. Closed Monday.

69, bd Eugène-Pierre, 5^e arr. ☎ +33 (0)4 91 47 00 83. Open all week.

> BAR À HUITRES

Seafood

As the name suggests, this is the place for people with a pressing urge for seafood. A great assortment of shellfish, Bouzigues and Cap Ferret oysters and more. Listen to your host's stories about the sea whilst the shellfish works its magic.

📍 285, avenue du Prado, 8th arr. ☎ +33 (0)4 91 79 44 71

Closed Sunday night and Monday.

> RIEDERER

Cake shop

Here the cakes are a feast for the eyes, the greatest care has gone into their making and their bright colours get your mouth watering. Easter chocolates, summer fruit tarts, classic chou buns and millefeuilles... The best bits of tradition in a bite.

📍 16, avenue de Mazargues, 8th arr. ☎ +33 (0)4 91 25 27 03.

Closed Sunday afternoon and Monday.

www.riederer.fr



> SAISONS

1 Michelin star - Fooding Guide

The seasons pass and Diaz (kitchen) and Bonneaud (dining room and wine cellar) work wonders. One of the best restaurants in the city with incredible technical flair and unrivalled expertise. Between the Corsican scrubland and Mediterranean, every move is confident and every seasoning is perfect. Hare à la royale and truffle in winter reaches the summits.

📍 8, rue Sainte-Victoire, 6th arr. ☎ +33 (0)9 51 89 18 38.

Menus 29 € (lunch only), 55, 85 and 120 €.

Closed Saturday, Sunday and Monday night. www.restaurant-saisons.com

> LE RELAIS CORSE

Laurent Saturnini serves products that he has unearthed in Corsica himself. Wine (dom. Fiumicicole in Sartène), cured meat and cheese (Guidicelli cheesemonger) reign over the cellar in transparent displays in the middle of the room. The menu is a whirlwind of tiger veal tartare and bocconcini. Salge ice cream ends the meal on a high.

📍 49, avenue du Prado, 6th arr. ☎ +33 (0)9 50 72 99 53. Open all week.

Menu 24-30 €; platters 17 €. Tapas at night.

www.relaiscorse.fr

> L'OSTERIA DU PRADO

Pizza

People have been flocking to Alex's as friends since 2013. Wood-fired pizzas, signature traditional Italian dishes (bocconcini, risotto), fresh product (antipasti, mozzarella) and ever-changing dishes of the day (prime rib, clam linguine); the place to be on Marseille match days. Cool and smiley service.

📍 84, avenue du Prado, 6th arr. ☎ +33 (0)4 91 92 98 64.

Closed Sunday and Monday. Pizzas from 12 €. 35 € menu.

www.losteriaduprado.fr

> BAO

Mai is from the So'n La province in North Vietnam and cooks a snapshot of her country's recipes for a dozen diners. Venture off the beaten track and try pho bo soup (beef and rice noodles) and sui cao tom (pork and prawn dumplings). Packed with spices, flavour and subtlety, the surprise is equal to the satisfaction.

📍 14-17, rue Saint-Sébastien, 6th arr. Menu 15-20 €.

Closed Saturday lunch, Sunday and Monday.

> BUBO

Fabien Torrente in the kitchen and Grégory Goutoulli front of house. Their brand new restaurant serves bento boxes with a starter, main and dessert all in one for a quick and tasty lunch. Service is more traditional for dinner but with the same free spirit, powerful flavours and bags of ideas. Regional and refined dishes, attentive service.

📍 34, rue Jean-Fiolle, 6th arr. ☎ +33 (0)9 50 13 58 28.

Closed Sunday; Monday and Tuesday night.

Bento lunch: 21, 22 and 23 €. Menu, 46-50 €.

www.bubo-restaurant.com

> MAGA

Pizza

For people who are looking for a real Marseille pizzeria. Cheer on Marseille with a platter of squid, a glass of white wine and a figatelli (winter only) or ham & mushroom pizza on the terrace in summer... Rosemary skewers, braised beef and fiadone are worth the detour...

📍 5, avenue du Prado, 6th arr.

Closed Sunday. Around 20-25 € - www.restaurant-pizzeria-maga.fr

> DROMEL AINÉ

Sweet shop

Candied fruit, mouth-watering marrons glacés, premium chocolates, navettes and calissons are what this venerable shop has been selling since 1760. Having a sweet tooth is a family affair at Dromel with wonderfully colourful displays to boot. A wide variety of ground coffee on-site.

📍 19, ave du Prado, 6th arr.

☎ +33 (0)4 91 80 08 08 and +33 (0)4 91 54 01 91.

Closed Sunday.

> MAISON SAINT-HONORÉ

Bakery

Traditional bread. Soft crumbs, crispy golden crusts, endless variations: flaky rye bread, "barbu du Roussillon" loaf, focaccia and addictive pastries (praline brioche, pain au chocolat). This bakery is all about heritage varieties, organic and respecting fermentation.

☎ 41, ave du Prado, 6th arr. ☎ +33 (0)4 91 22 74 40.

Closed Sunday, open Monday.

Et 31, rue d'Endoume, 7^e arr. +33 (0)4 91 90 25 69.

Open Sunday morning, closed Monday.

> LE COOGEE

Coffee shop

Yoann Fisel learnt the art of coffee in Australia and now shares his passion for black gold at the coffee machine with beans roasted by André Luciani. Guests feel like they're at "his home" in a very intimate setting. His 100% arabica espresso contains "less caffeine than nearby bars"; tested and approved.

☎ 100, bd Baille, 5th arr. ☎ +33 (0)6 86 57 52 22.

Closed Sunday and Monday.

> MARROU

Caterer-bakery

The years go by, the institution stands firm. Quality products, recipes and technical flair are the reasons behind the family business's success. Smoked salmon, caviar, mature cheese, meal trays and cured meats are followed by an array of castel, tarts, mousses and bavaresis that look as good as they taste.

☎ 15, place Castellane et 2, bd Baille, 6th arr. ☎ +33 (0)4 91 78 17 68

370, avenue du Prado, 8th arr. +33 (0)4 91 30 85 48.

Closed Sunday afternoon.

www.marroutraiteur.com

> BISTROT O'PRADO

The bar has upped its game and Michael Esterle welcomes regulars who love the bistro vibe on the blackboard every day: carbonara risotto, hand-cut charolais steak tartare, pan-fried red mullet-confit vegetables with parmesan crumble, beef tagliata. Generous portions and lovely strawberry soup in season.

☎ 1, bd Périer, 8th arr. ☎ +33 (0)4 86 12 87 76.

Closed Saturday and Sunday and every night except Friday.

Mains: 12-20 €. Desserts: 5-6.50 €.





> LE LAURACÉE

Christophe Négrel is the champion of home cooking with dishes that capture the countryside (flaky hare à la royale tart, roasted squash, wine sauce) or soak up the sea (Maine lobster in broth-dashi-style iced crab bouillon-herring caviar). Super-fresh produce, flawless cookery, a joy that's better than fads.

📍 96, rue Grignan, 1st arr. ☎ +33 (0)4 91 33 63 36.

Closed Sunday, Monday night, Saturday lunch - www.lauracee.com
Lunch 21, 25, 39 €. Set menus 75 and 100 €. Menu: 60 €.

> OURÉA

Fooding Guide

Camille Fromont and Mathieu Roche present their baby Ouréa. The young couple left Paris and returned to their homeland to showcase the virtues of inspirational, bubbly, joyful and seriously green Mediterranean cuisine. It's delicate and impulsive, delicious and packed with flavour; clients rush in the first time and rush back again.

📍 72, rue de la Paix Marcel-Paul, 6th arr. ☎ +33 (0)4 91 73 21 53.

Closed Sunday and Monday, Tuesday night. Lunch: 21 and 25 €; dinner: 39 €.

> MADAME JEANNE

Michelin Bib Gourmand - Fooding Guide

There's a lot of love between Xavier Zapatta and Madame Jeanne. The chef serves a small menu paired with flawless natural wine suggestions. Out of the vegetarian mains and foodie dishes, we love the confit rabbit-shizo squash and green beans and marinated mullet sashimi-mizuna baby leaves. A smart, insightful and exciting meal.

📍 84-86, rue Grignan, 1st arr. ☎ +33 (0)4 86 26 54 16.

Closed Sunday, Monday and Tuesday night. Lunch set menu 24 €; menu 42 €.

> FRATELLI

Chef Antonio Oresta worships produce from Italy and has a unique talent for presentation. He and his all-Italian team showcase cured meats produced in Felino and parmesan from La Riana farm in Boldini. The pasta is made fresh on-site every day and the tiramisu is authentic yet very personal.

📍 19, rue Fortia, 1st arr. ☎ +33 (0)4 91 33 42 46. Closed Sunday.

Lunch 18 and 24 €. 35 € menu - www.fratelliristoranti.fr

> LE CAFÉ POPULAIRE

Here, the kitchen takes centre stage! Nicolas Julien is a host who's as wonderful as his squid ink cod-confit fennel, risotto dishes and beef fillet gratin dauphinois and truffle. The Saturday brunch is the highlight of the warm and welcoming week.

📍 110, rue Paradis, 6th arr. ☎ +33 (0)4 91 33 35 07.

Closed Saturday lunch and Sunday lunch. Menu 30-35 €.

> LE CAFÉ DE LA BANQUE

This isn't your average brasserie! Arnaud Lafargue and his team bring to life one of the trendiest eateries in town packed with magistrates, bankers, notaries, solicitors and lawyers. Tartares, burgers, Caesar salads, pasta... Wash down your baba, strawberry charlotte, chocolate cake and fruit salad with a good espresso.

📍 24, bd Paul-Peytral, 6th arr. ☎ +33 (0)4 91 33 35 07.

Lunch only. Salads 13.50 €, menu: 20-25 €.

www.lecafedelabanque.com

> LE GRAND GUSTE

Jean-Chri welcomes diners like friends at this lounge-come-terrace restaurant whose quirky interior by boboboom perfectly matches the "retro" dishes of stuffed vegetables, free-range chicken or veal fillet roasted on the spit, sea bream vierge and courgettes... Classic flavours that never disappoint.

📍 31, bd Notre-Dame, 6th arr. ☎ +33 (0)4 91 53 17 82.

Closed Sunday and Monday; Tuesday night, Saturday night.

Lunch, 24 €. Menu 40-45 €.

> CEDRAT

Eric Maillet may only be in his thirties but he's wise beyond his years. The chef makes good food with little by shunning the temptation of simplicity. His fuss-free menu is poles apart from prevailing pedantry. Flavours and colours come together and the blackboard showcases citrus fruit. Undeniable value for money...

📍 81, rue Breteuil, 6th arr. ☎ +33 (0)4 91 42 94 41. Closed Sunday and Monday.

Lunch 23 and 28 €. Dinner 38 and 55 €.

Cheese supplement: 8 €. Information on +33 (0)4 91 42 94 41.

> TREIZE ENVUE

Philippe Poette flits between tradition and innovation at this friendly neighbourhood restaurant. The chef is a member of the French Culinary College and heads to the markets in search of inspiration: you'd sell your soul for his red mullet fillet as a bouillabaisse-croustons and rouille, 78% dark chocolate ganache-raspberry coulis and fruit, almond chantilly.

📍 40, rue Breteuil, 6th arr. ☎ +33 (0)4 91 48 21 28 or +33 (0)6 34 64 47 06.

Closed Sunday, Monday-Wednesday night, Saturday lunch.

www.13envue-breteuil.fr

Lunch set menus 14.50 and 16.50 €. Set menus: 25, 26.50 and 32 €.

> EPICERIE PIOUS

Deli

Little lunch menus with sandwiches, salads and desserts and a hand-picked selection of products that encapsulate the Mediterranean. Italian gianduja chocolate, Marseille Luciani coffee, spices, truffle crisps, Corsican and Italian cheese, cured meat and bottarga from Binisti. A mixed bag of deliciousness...

📍 70, rue Grignan, 6th arr. ☎ +33 (0)982 36 54 46. Closed Sunday.

> LE CHICOULON

Winery-bistro

Every day Tomi, Fanny and Edouard come up with a new little menu based on what's in the market. Vegetables, fish, meat and poultry flock onto the dishes washed down by wine from the cellar. The tone, cookery and flavours are flawless and delight the local lawyers, traders and estate agents.

☎ 59, rue Grignan, 6^{er} arr. ☎ +33 (0)4 91 33 46 59. www.chicoulon.com

Lunch Tuesday-Friday. Starter: 7€, main: 15 €, dessert: 6 €.

> LE 13B BISTROT

Edouard Balestier's restaurant has a bistronomy vibe and fusion feel: Shoyu-style salmon gravlax-ponzu aioli, lobster tail in tarragon butter-creamy polenta, cod loin-orange reduction, carrots and Japanese rice. Stylish lounge lovers adore the contemporary colonial meets tropical decor.

☎ 13, rue Breteuil, 1^{er} arr. ☎ +33 (0)4 91 33 08 67. 42 € menu.

Closed Sunday and Monday, Saturday lunch - www.bistrot-13b.com

> L'ESCAPADE MARSEILLAISE

After training in France's Michelin-starred institutions, Yannick Stein is now at the helm of his own eatery on Rue Paradis. A fresh twist on pieds-paquets stew, snail nuggets-mushroom foam, 1/2 lobster and panisse-vegetable medley... It's fresh, understated and rock 'n' roll.

☎ 134, rue Paradis 6^{er} arr. ☎ +33 (0)4 91 31 61 69.

www.lescapademarseille.com

Closed Monday-Wednesday night and Sunday.

Lunch: 18.50 and 22 €, menu: 32 €. Dinner: 38, 45 and 50 €, menu: 50 €.

> L'ENOTEKA

Winery-bistro

Nicola from Sardinia wears the sommelier's apron and Véronique from Lyon wears the chef's hat. It's no surprise that this wine bar serves heart-warming comfort food (black pudding pie, andouillette sausage, brioche sausage rolls). Fine wine to wash down cheese and meat platters after work...

☎ 28, bd Notre-Dame, 6th arr. ☎ +33 (0)4 91 91 62 08.

Closed Sunday, Lunch: 28-30 €.

> SYLVAIN DEPUICHAFFRAY

Cake shop

These creative (Mont Blanc-style trifle) and classic (millefeuille, ispahan, castel) cakes will get your mouth watering at the end of your meal and light up your face at tea time. Smart pairings, beautifully made, you'll love them. Don't miss: the signature "navette du palais" available to buy at the chocolate shop next door.

☎ 66, rue Grignan, 1st arr. ☎ +33 (0)4 91 33 09 75. Closed Monday.

www.sylvaindepuichaffray.fr

> PAPA POULE

Yann and Sigolène Moulin bring this eatery to life with its farmyard menu devoted to poultry: free-range chicken from Aubagne, duck, guinea fowl, quail, pigeon, eggs and even rabbit. Every day there's a dish made using local, fresh and seasonal produce.

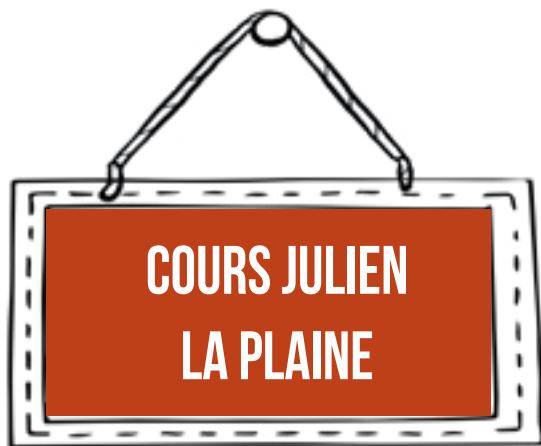
☎ 68, rue Breteuil 6th arr. ☎ +33 (0)4 86 95 99 16.

www.chezpapaoule.com

Closed Saturday and Sunday (night, take away only).

Lunch set menus 16, 17 and 19.50 €. Menu 21-23 €.





> LA CANTINETTA

Michelin Bib Gourmand®

This place makes its pasta, ravioli, gnocchi and tutti quanti with real Italian soul. With authentic recipes, expertise and hand-picked produce, the presentation alone is inspired by current trends. You can be sure of an authentic and enjoyable meal.

📍 24, cours Julien, 6th arr. ☎ +33 (0)4 91 48 10 48. Closed Sunday. 38 € menu.

> LE GOÛT DES CHOSES

Olivier RATHERY sticks to his guns: he cooks with a few nods to the world using a herb or ingredient here and there that brings to mind the time he spent in America with his wife in Florida. Meat jus, crunch, soft, strong flavours. His work is clear, a treat.

📍 4, place Notre-Dame-du-Mont, 6th arr. ☎ +33 (0)4 91 48 70 62. Closed Monday and Tuesday. Set menus 30 and 39 €. Menu: 46 €. No cheques allowed.

> LE BISTRO DU COURS

Laurent is king of his castle: he serves fine wine that perfectly matches the blackboard's offering. It's delicious from A (pan-fried calf's liver, celeriac mousseline with thyme-braised cabbage, reduced jus; seared cuttlefish-leek fondue, broccoli, rouille foam) to Z (chocolate-pear millefeuille). Great address.

📍 13, cours Julien, 6th arr. ☎ +33 (0)4 86 97 59 11. Closed Sunday and Monday. Lunch set menus 16.50 and 20 €. Dinner: 32 €.

> LACAILLE

Marc Ouvray deals with the savoury and Xavier Baup with the sweet to concoct a menu of very personal inspirations. The style may be classic but they don't scrimp on creativity ("secreto" pork black pudding mousse-confit apple and jus, signature crème caramel). The flavours and presentation match the high-flying menu.

📍 42, rue des trois Mages, 6th arr. ☎ +33 (0)9 86 33 20 33. Closed Monday and Tuesday. Menu: 32 €.

> LETIRE-BOUCHON

Fooding Guide

A wine bar that's all about good times. Chefs, DJs and wine producers are regularly asked to put their spin on an address where tapas-style bistro specialities reign supreme. Wine from producers, natural wine, crisp wine, Laurent does his damndest to make you happy and take you to Nirvana.

📍 11, cours Julien, 6th arr. ☎ +33 (0)4 13 25 36 78. 3pm-2am, closed Sunday and Monday. Around 30 €.

> LE CERCLE ROUGE

An understated spot for fans of Corsican produce true to the seasons (storzapredi in sage butter-spinach, tiger veal shank roasted in jus, saffron-figatelli risotto). Patio in summer; fireplace in winter; we love the great range of spirits (whisky, rum) showcased by the amazing cocktails

📍 41, rue Adolphe-Thiers, 5th arr. ☎ +33 (0)4 91 63 00 53. Dinner only, closed Monday. 35 € menu.

> LE MAMA SHELTER

In Paris, Guy Savoy concocted a menu that people went wild for in Marseille: vegan or salmon poke bowl, grilled kofta-turmeric sauce, mixed salad pitta bread and chips, pasta cocotte-Mostellos ham soft-boiled egg, seasonal fruit sorbet and sacristain pastry. Students, friends, families and businessmen fill their boots in musical technicolour.

📍 64, rue de la Loubière, 6th arr. ☎ +33 (0)4 84 35 20 00.

Open all week.

37 € Sunday brunch. Lunch 15 and 19 €. Menu 30-40 €.

> L'ARÔME

Michelin Bib Gourmand®

A humble restaurant with a noble menu: foccacia, king prawns and skipjack tuna roasted on a mushroom medley, radish, endive, Romanesco broccoli and infused oil; roasted octopus, conchiglie stuffed with butternut squash and chestnut-scarmorza, marinière oyster mushroom foam... Everything is beautifully conducted and presented. Good value for money, friendly service. A must.

📍 9, rue des Trois Rois, 6th arr. ☎ +33 (0)4 91 42 88 80. Dinner only, closed Sunday. Set menus around 30 €.





> CHEZ SAUVEUR

Pizza

The soul of this eatery founded in 1943 by Sauveur di Paola has been kept alive by Fabrice Giacalone today. He serves up full-bodied Sicilian gastronomy with stunning pizzas including the signature "pêcheur" (squid in sauce, herbs and garlic). Lasagne, calzone and pieds-paquets stew lead onto delicious Sicilian desserts (cannoli).

☎ 10, rue d'Aubagne, 1st arr. ☎ +33 (0)4 91 54 33 96.
Closed Sunday and Monday. Menu 25 - 30 €.

> LE FEMINA-CHEZ KACHETEL

This place has been soaked in sunshine and spice since 1921. The secrets of barley semolina couscous have been passed down "from father to son and mother to daughter". Then there are the classic chorba, bricks and lamb skewers. Mustapha creates the atmosphere, friendly service and "far-flung" decor... You'll love it.

☎ 1, rue du Musée, 1st arr. ☎ +33 (0)4 91 54 03 56.
Closed Sunday night and Monday. Menu, 25-30 €.

> CHEZ YASSINE

It's like sitting in an exciting and buzzing bled to tuck into your chips with a kefteji sandwich, tuna or egg bricks, merguez sausages, chorba and more. The heady scent of couscous on Friday entices us in for a mouth-watering adventure.

☎ 8A, rue d'Aubagne, 1st arr. ☎ +33 (0)9 80 83 39 13.
Closed Monday. 10-15 €.

> CHARLY PIZZA

Pizza

Pizza has been served here since 1962, wrapped up in paper if you like eating on the go or sitting on a table upstairs. Thirty-something Charly, the second with the name, serves hundreds of clients every hour with twenty-odd pizza options and soft thick dough. Carefully selected flour and tomato sauce. Great value for money.

☎ 4, rue des Feuillants, 1st arr. ☎ +33 (0)9 84 20 79 62.
All week. Pizza-dessert: 10 €.

> CHEZ NOËL

Pizza

This is a traditional Marseille pizzeria with a wood-fired oven, beef skewers, sardine fritters, pasta in seasonal pistou and aioli. The classic pizza menu ranges from half-and-half to ham & mushroom showcased by Laurent and Virginie.

☎ 174, La Canebière, 1st arr. ☎ +33 (0)4 91 42 17 22. Menu 25/30 €.

> L'IDÉAL

Deli - Fooding Guide®

This deli is all about the best of the Med: anchovies, olive oil, pasta, octopus. Julia Sammut is behind the fine selection and amazing small plates: soy sauce and seaweed beetroot-puntarella, soft-boiled egg, smoked Basque anchovies; slow-cooked lamb shoulder in pomegranate molasses. Natural wine, foccacia and börek. A must.

☎ 11, rue d'Aubagne, 1st arr. ☎ +33 (0)9 80 39 99 41.
Closed Sunday, Monday and nights.

> LA MERCERIE

Fooding Guide®

In the end the Paris pop-up store decided to drop anchor here. Julia, Laura and Harry (ex-Frenchie, Paris 11e) tow the line with cherry-picked produce and serve crisp (natural) wine. The press love it, local adore it and chef friends flock here for a day, week or month to introduce us to new flavours.

☎ 9, cours Saint Louis, 1st arr. ☎ +33 (0)4 91 06 18 44.
Lunch: 23 and 28 €, dinner: 45 and 53 €.
Closed Monday and Tuesday; Sunday night.

> TOINOÙ

Seafood

A world of shellfish and seafood watched over by Laurent Carratu. His stall has been packed since 1956. A selection to eat in or take away alongside deli products (fish soup, taramasalata, bread, Bordier butter, mayonnaise, caviar, regional and French wine). And let's not forget the expert oyster sellers.

☎ 3, cours Saint-Louis, 1st arr. ☎ +33 (0)4 91 33 14 94. Open all week.

> CHEZ PICONE

Pizza

This pizzeria on La Canebière showcases Italian signatures just metres from Théâtre du Gymnase: fantastic aubergine parmigiana, bocconcini, salad, lasagne and pizza. The wood-fired oven is at full pelt during service before and after the show with actors and politicians sitting next to each other.

☎ 120, La Canebière, 1st arr. ☎ +33 (0)4 91 48 77 05. Menu 25/30 €.
Closed Sunday.

> NOAILLES

Coffee shop

Blends and pure origins, arabica and robusta: you'll be spoilt for choice here. The selection of sweet treats, Provençal specialities (marrons glacés, calissons) and chocolates match the smooth coffee to a tee and is all available to eat in or take away.

☎ 38, rue d'Endoume, 7th arr.; Les Terrasses du port (2^e arr.) and La Valentine shopping centres (11^e arr.); 3, ave du Prado, 6^e arr.; 258 ave du Prado, 8^e arr.; 56, La Canebière, 1st arr.
Closing days subject to outlets.
www.noailles.com

> LE BAR À PAIN

Bakery

An artisan eco-friendly bakery. Bread with honeycomb crumbs that breathe, made of yeast, spelt, nuts... Then there's the side products from ethical local farms. Good food that does good with great cookies to boot.

☎ 18, cours Joseph-Thierry, 1st arr. ☎ +33 (0)6 87 04 02 51.
Closed Sunday and Monday.

> LA BOÎTE À SARDINE

Fooding Guide®

A calanque in the heart of the city, a unique bistro-fishmonger where Fabien "Rugi" loves serving the best fish, seafood and shellfish. Céline Bonnieu makes traditional sea anemone fritters, Marseille-style fried red mullet, panisse chips, sardine and mint balls, calamari fried in garlic.

📍 2, bd de la Libération, 1st arr. ☎ +33 (0)4 91 50 95 95.

Closed Sunday, Monday and every night except Thursday and Friday.
35 € menu.



> LA TABLE CINQ

De Lanfranchi and Lamour are more than just friends, they complement each other perfectly and never stop. One handles savoury (scallops grilled in figatelli, vanilla-infused beurre blanc, Jerusalem artichoke crisps) and the other deals with sweet (chestnut show-stopper on a chestnut and dried fruit cake). A local restaurant that the whole city flocks to.

📍 8, ave des Chartreux/13, bd de la Blancarde, 4th arr.

☎ +33 (0)4 91 34 85 22. Closed Sunday and Monday.

Lunch set menus: 17.50 and 19.50 €. Set menus: 39, 62 €. 48 € menu.

> LE DÉBOUCHÉ

Jean-Claude and Héléne Marcellini write their seasonal story on the blackboard, a 10 minute walk from the station. Over a hundred different bottles on the shelves take you on a tour of the French vineyard. Good taste leads to good times.

📍 3, bd National, 1st arr. ☎ +33 (0)4 91 50 96 25.

Closed Saturday, Sunday and nights (exc. Friday). 30 € menu.

> NOUR D'EGYPTE

Fooding Guide®

This eatery promotes Egyptian culture with screenings, debates, exhibitions and conferences. Calligraphy on the walls, tiles on the floor; diners sitting or kneeling to eat falafel, aubergine caviar, houmous and broad beans with a lemonade or cane sugar juice. Oum Kalthoum songs play on the speakers. An adventure to Cairo.

📍 10, rue Bernex, 1st arr. ☎ +33 (0)9 80 63 06 56.

Closed Friday lunch and Sunday night. Menu 15-20 €.

> L'ART DE LA FROMAGERIE

Cheesemonger

This cheesemonger has never been so iconic in France. 22 year old Antonin and 25 year old Lenaïc manage a young, keen and tireless team about cheese, designations, production methods and ageing techniques. Exceptional and delicious.

📍 1, place du maréchal Foyolle, 4th arr. ☎ +33 (0)9 50 27 99 76.

Closed Sunday afternoon and Monday.

> LE ROYAUME DE LA CHANTILLY

Cheesemonger

102 years of sweet and milky chantilly delights! This family-run business sells butter and cheese from all over France alongside cured meat and fine wine that's mainly organic. It's not unusual to see a long queue on the pavement on Sundays as people wait for "their" chantilly... it's a Marseille tradition.

📍 2, rue Granoux-place Sébastopol, 4th arr. ☎ +33 (0)4 91 34 09 16.

Closed Sunday afternoon and Monday.

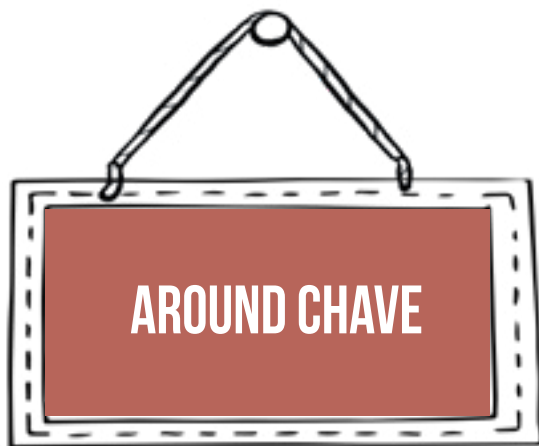
> CHOCOLATERIE HUBERT

Chocolate shop

Patrice Acourt is the magician behind this chocolate shop that opened in 1961. Nothing has changed since: there are still tubs of sweets, coffee bean distributors and shelves loaded with chocolate. White, dark, milk, impossible to resist. For people who love old-fashioned quality.

📍 4, rue des Orgues, 4th arr. ☎ +33 (0)4 91 34 22 65.

Closed Monday and Sunday.



> CHEZ GEORGES - BISTROT DU COIN

Fooding Guide®

A bar that's become a go-to among friends looking for a taste sensation with Ilan Loufrani at the counter. Great bistro-meets-tapas dishes: plancha-grilled yellow pollock-virgin oil clams-fennel in aniseed shellfish stock, roasted duck breast-chickpea and caraway seed purée, cocoa financier-dark chocolate cream. Organic throughout, terrace in the sunshine.

📍 115, bd Chave 4th arr. ☎ +33 (0)9 84 30 53 28.

Closed Sunday and Monday.

Lunch: mains 14-18 € and dessert 5 €. Tapas on summer nights.

> LA CUISINE DE GAGNY

From Bamako to Marseille. Gagny opened a restaurant fuelled by real enthusiasm; diners love the quality home cooking here (couscous bouillabaisse, black rice salad with raspberry-fig and Corinthian raisins-sesame carrots and mixed salad, veal in orange). Cooking with heart, you'll love it.

📍 153, bd Chave, 5th arr. ☎ +33 (0)6 59 05 86 19.

Closed nights, Saturday and Sunday. 20 € menu.

> LES MAINS LIBRES

Bakery

"A focus on bread, flavour and showcasing local produce" is the motto for these new generation bakers. The constant quest for flavour involves organic flour, heritage recipes and moon cycles. Creativity and integrity at every turn.

📍 117, bd Chave, 5th arr. Closed Sunday and Monday.

> LE PARPAING QUI FLOTTE

There's no such thing as boredom in this team's kitchen and their love for life goes into each dish: seasonal produce, bistro vibe combined with a few Southern bottles (Provence, Italy). This local bar/restaurant/club has a young (at heart) and friendly crowd. Tasty and (very) good.

📍 3, rue Goudard, 5th arr. ☎ +33 (0)4 13 20 34 76.

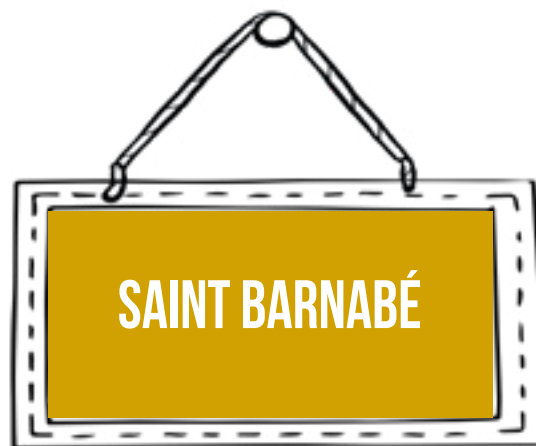
Closed Sunday. Set menu-menu 20-30 €.

> LETROIS-QUARTS

Marie Dijon's bar and restaurant reflects her personality: warm and welcoming. Happy and trendy dishes (sea bass with Colonnata lard, whelk and mussel salad). An address that captures the neighbourhood's soul.

📍 139, bd Chave, 5th arr. ☎ +33 (0)4 91 92 96 16. Open all week.

Set menu-menu: 30 €.



> LA BASTIDE MASSIMO

A word of warning: it's very rare to find an eatery with such an amazing garden in the city centre. It will put a smile on your face.

Massimo wanders around reciting his menu of Tuscan cured meat, aubergine parmigiana, penne with scampi, gnocchi (gorgonzola and speck, ceps), risotto and famous bocconcini... Fancy a pre-dinner prosecco?

📍 30, rue poucel 4th arr. ☎ +33 (0)9 86 26 56 72.

Closed Saturday lunch, Sunday, Monday. 40 € menu.

> HENRY

Seafood

This family business has built a strong reputation of freshness and variety since opening in 1957. There is of course shellfish and seafood along with a range of deli products to get the most out of your meal. Eclairé butter, bottarga, Azais-Polito fish soup, a selection of white wine... Everything you need for a feast!

📍 2, rue Montaigne, 12th arr. ☎ +33 (0)4 91 49 00 88.

Open all week. www.coquillageshenry.com

> VINCENT DUBREUCQ

Cake shop

This trained baker is an artisan with a passion for sweets, textures and tastes. He wholeheartedly believes that customers want simple but honest products and authentic products. His baba, chocolate cake, millefeuille and lemon tart are perfection.

📍 128, rue Montaigne, 12th arr. ☎ +33 (0)4 91 43 10 52.

Closed Sunday.

> ELYSE

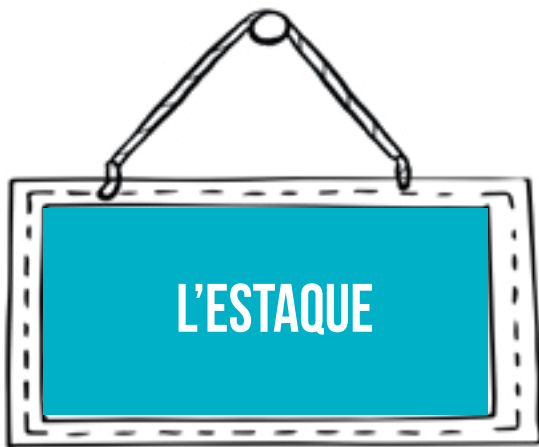
Bakery-cake shop

An artisan-designer who is all about haute-couture pastries. Nadine and Sylvie Paillole have restored craftsmanship to its former glory. Christmas pumps, king cakes in January, collections of biscuits and meringues stand alongside a variety of bread, sandwiches and tasty quiches.

📍 63, avenue du 24-Avril 1915, 12th arr. ☎ +33 (0)4 91 19 21 15.

Open 6.30am-8pm (closed Tuesday).

www.elyse-artisan-createur.fr



> LE CAM

The perfect spot for a bite in the sunshine by the water with the sound of the boat mast's ropes tinkling. This club restaurant gives us a dramatic take on surf (sturgeon, sea bream) and turf (lamb, beef). New dishes appear every day on the regularly updated menu.

📍 Cercle d'Aviron de Marseille, 1, plage de l'Estaque, 16th arr.

☎ +33 (0)9 83 75 48 66. www.lebistrotducam.com

Open for lunch Monday-Saturday, Friday and Saturday night.

Lunch 25 and 28 €. Dinner 32 €.

> LE PETIT NAPLES

Pizza

This eatery oozes La DolceVita and serves pizzas (Parma, Calabrese, Sicilian), gnocchi, Italian sausage and wood-fired rosemary lamb skewer. Marseille atmosphere, cheerful service and a breath of fresh air.

📍 14, plage de L'Estaque, 16th arr.

☎ +33 (0)4 91 46 05 11. Closed Sunday night, Monday and Tuesday lunch.

Pizzas 13-17 €. Menu 30-40 €. www.lepetitnaples-pizza-estaque.fr

> CHICHI STALLS

There are only 3 stalls but they uphold an age-old tradition. Visit L'Estaque and sample chichi frégi fritters, curly dough fried in oil. Crunchy on the outside, soft on the inside, chichi frégi are covered in sugar; filled with Nutella, chocolate or chantilly. There are 3 stalls in L'Estaque also serving Marseille's signature panisse (fried chickpea flour chips) and artisan crisps. A sweet or savoury treat on your way back from the beach.

Chichi, panisses and crisps 3-7€. Afternoons only.

LOU GOUSTADO DE L'ESTACO

📍 L'Estaque plage, 16th arr.

KIOSQUE MAGALI

📍 L'Estaque plage, 16th arr. ☎ +33 (0)6 21 46 22 78.

CHEZ FREDDY

📍 L'Estaque plage, 16th arr. ☎ +33 (0)7 50 90 54 79.

This booklet uses photographs from February 2019 of the city's culinary scene; we shall not be held responsible for any changes in opening times, closing days, menus, prices and payment methods that may have been made since February 14th 2019.

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