

2022/2023



EATING IN MARSEILLE



marseilleexperience.com



EDITORIAL



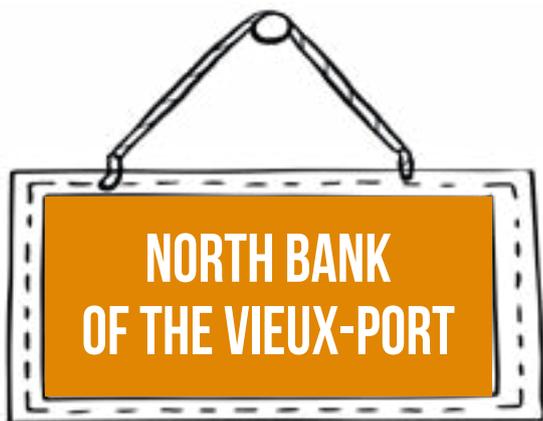
Taste, discover.

Marseille is an open, welcoming, and happily garrulous city – yet she knows when to keep silent when it comes to revealing her secrets. In this metropolis teeming with 1817 restaurants as of January 1, 2022, it's not easy to find your way around when you dock at the Vieux-Port for a few days. That's why we created this guide for you, first published in 2015 and now in its 4th edition. Think of it as a friend who suggests the best spots, each with its own style, that are sure to leave you with fond memories. Pizza, couscous, Thai food, haute French cuisine, and bistros. We have scoured every nook and cranny of the city to choose 199 of the most memorable places. For those who are always eager for more, we have selected 91 bakeries, cheese shops, delis, pastry chefs, chocolatiers, and wine merchants who also embody the eclectic flavours that contribute to the gastronomic heft of this Phocaeen city. We urge you to walk, get lost, wander the streets and alleys, and let yourself be captivated by a Marseille that will bare herself with each step. In the early morning sun, find an outdoor café and dip navettes in your coffee. In the evening, join Marseillais on terraces to toast with rosé or ice-cold pastis. Listen to the conversations, smile, and don't forget to book your restaurant for tonight. Et voilà! You're starting to become a Marseillais. . .

Pierre PSALTIS



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> UNETABLE, AU SUD

1 Star Michelin® Guide

An entirely revamped dining room, ultra-motivated team, and inspired chef. Ludovic Turac elevates Marseille classics while recounting his travels around the Mediterranean. He plates his thoughtfully chosen ingredients with exquisite refinement. Like his signature oeuf en roche, a briny Oscietra caviar, bottarga, and rockfish dish.

☎ 2, Quai du Port, 2nd Arr. ☎ 04 91 90 63 53.

Lunch 49 & 68 €. Menus: 78, 98, 125 & 168 €.

www.unetableausud.com

> CHEZ MADIE, LES GALINETTES

Delphine Roux runs this conservatory of Provençal cuisine: veal sweetbreads, lamb shoulder studded with garlic, pieds-paquets, pasta with clams or pistou. Her dad, a seasoned butcher, ensures a supply of top-notch meat. Ever tasted aliboffis? Try them!

☎ 138, Quai du Port, 2nd Arr. ☎ 04 91 90 40 87. Lunch menu: 18 € ;

Set menus 32, 45 €. À la carte around 40-50 €.

www.madielesgalinettes.com

> CIAO MARCELLO

Pizza

Here you can find pizzas, frita, excellent café, and Italian ice cream. Owner Arnaud Carton's delicious signature pizzas are spot on, each topped with fantastic, carefully sourced ingredients. Savour the Margot and the Marcello at the counter or on the tree-lined patio. A dolce vita that makes us swoon.

☎ 4, Rue du Lacydon, 2nd Arr. ☎ 04 91 91 22 69. Pizzas around 14-15 €.

☎ www.facebook.com/ciaomarcellomarseille/

> SPLENDIDO

The Big Mamma group is behind this big circus of a restaurant with an Italian soul. Feast on pizzas slathered in the tastiest tomato sauce, fresh pasta made in house (like the ragu ball Z with sausage and fennel), and exceptional ingredients (bresaola, punta d'Anca). Grandissimo desserts include baba au rum in a whipped cream avalanche and Piedmont hazelnut gelato. It's a party in the dining room and on the plate.

☎ 16-18 Rue de la République, 1st Arr. Menu 20 - 40 €. Open 7 days a week

☎ @bigmammagroup

> LES AMATEURS

Oyster Bar

You can tell Jean Pichinoty loves the sea. The menu teems with fish (gravlax, razor clams on a plancha, cuttlefish with parsley, octopus) and shellfish (Tarbouriech oysters, Norman oysters from Tatihou Island). Sea urchins, shrimp, and whelks complete the picture. Lovely pairings of natural and organic wines.

☎ 1, Rue Méry, 2nd Arr. ☎ 06 79 28 36 26. Shellfish platters 75 - 150 €, Sea urchins 35 €. www.restaurantlesamateurs.fr

> ALCYONE

1 Star Michelin® Guide

Named for the daughter of the wind god, Aeolus, this gourmet table gets gusts of inspiration from the Alpilles, Haute-Provence, and the orchards of La Crau. Motivated by his Michelin star, Lionel Levy proposes his own interpretation of bouillabaisse and dishes that deliciously reimagine the local terroir. Enjoy elegant desserts and pleasant service.

☎ InterContinental Marseille Hôtel Dieu, 1, Place Daviel, 2nd Arr.

☎ 04 13 42 43 43. Menus 99 & 139 €. www.marseille.intercontinental.com

> LES FENÊTRES

An inventive brasserie with modern flair and friendly service. Try pissaladière with sardines, anchovies, onion jam, garlic chips, and crispy capers, beef stew for two with garlicky salad, or homemade panisses. Without forgetting the imaginative vegetarian options.

☎ InterContinental Marseille Hôtel Dieu, 1, Place Daviel, 2nd Arr.

☎ 04 13 42 43 43. Menu 40-50 €. www.marseille.intercontinental.com

> CHEZ ROGER

Oyster Bar

Jean-Luc, Roger's grandson, serves a nice selection of oysters (Gillardeau, Bouzigues, Isigny, Marennes), shellfish (sea urchins), and crustaceans (crayfish, lobsters). A mini menu of tartares, razor clams, and mussels in parsley butter rounds out the menu. Make like a local with the white wines of Cassis. When its sunny, a meal on the terrace is a must.

☎ 28, Quai du Port, 2nd Arr. ☎ 04 91 90 60 16.

Seafood platters from 22 to 105 €. www.roger-coquillages.fr

> AU DOYEN

Pierre Romantini welcomes "Marseillais in the know" to this port-side table. What we do know, is that you'll get the freshest food made to order here: beef tataki, Italian tartare, and a magnificent seafood linguine. Pierre's smile is guaranteed at any hour; proof that he's the doyen of happy meals.

☎ 176, Quai du Port, 2nd Arr. ☎ 04 91 91 53 38. From 20 - 40 €.

☎ www.facebook.com/pg/Au-Doyen-159208077557382/events/

> LE MIRAMAR

Bouillabaisse

An institution led by Christian Buffa, a chef who is praised for his warm and generous cuisine. We come here for the bouillabaisse and the bourride but the aioli, pieds-paquets, capon à la Raimu, and sea bass in a truffle crust are quintessential Provençal cuisine at its best.

☎ 12, Quai du Port, 2nd Arr. ☎ 04 91 91 10 40. Bouillabaisse or bourride 75 €, Seafood platters 69 €. Menu 80-85 €. www.lemiramar.fr

> RELAIS 50

Opposite the Bonne Mère, in a hotel where the soul of artist Jean Lurçat still wanders, chef Noël Baudran serves soupe de poisson flavoured with local rock fish. The hake is adorned with Camargue rice seasoned with black garlic while confit pork belly is lacquered with a tomato, Sichuan pepper caramel. An escape within fork's reach.

📍 18, Quai du Port, 2nd Arr. ☎ 04 91 52 52 50. Set menus from 49 to 75 €. Menu, 62-65 €. www.hotel-residence-marseille.com

> WOOD

This gourmet canteen proves that good food doesn't have to come at a high price. The meagre ceviche comes with quinoa in 3 ways, the burger à la guez criss-crosses France (Charolais beef, Aveyron lamb, Basque ketchup), and the inventive veggie bowl brims with kale and cauliflower tabouleh, candied eggplant, and falafel. Family-friendly with a beautiful outdoor patio.

📍 8-10, Rue de la Guirlande, 2nd Arr. ☎ 04 91 91 93 42. Menu around 20 €.

📱 @woodlacantinegourmande

> LE FIOUPELAN

An address with a view of Notre Dame de la Garde, service with a smile, and a menu sure to make your mouth water. At the top of his game, Cyril Lemaire offers a catch of the day, homemade gnocchi with asparagus tips and fennel confit, and a memorable beef roast in red wine. Fresh ingredients and freshly caught fish.

📍 62, Quai du Port, 2nd Arr. ☎ 04 91 52 65 15. Menu 25-30€

📱 @le_fioupelan

> LES TEMPLIERS

Ideally located next to the garden of ancient Roman ruins, this brewery was born in 1888! Beloved for its Friday aioli and shellfish platters. In the middle of the afternoon or in between meetings, we come here for mousse or a café in a very Marseillais ambiance.

📍 27, Rue Reine Elisabeth, 1st Arr. ☎ 04 91 90 03 54.

📱 @brasserielestempliers

> PAULETTE

Perfectly placed with a Vieux-Port view and a tree-lined patio, the menu boasts that this "third place" is where "the boss does as he wishes while the chef toils at his dishes." Try salmon tartare and homemade fries, fish 'n chips, and desserts from a beloved pâtissier. Freshness guaranteed. As is the laid-back atmosphere and service.

📍 184, Quai du Port, 2nd Arr. ☎ 09 51 00 37 12. Menu 30 €.

📱 @paulettievieuxport

WHERE TO SHOP IN THE QUARTER

PASTIS

> MAISON DU PASTIS

📍 108, Quai du Port, 1st Arr. ☎ 04 91 90 86 77.
www.lamaisondupastis.com

BOULANGERIE

> FARINETTE

📍 36, Rue Caisserie, 2nd Arr. ☎ 04 91 45 95 63.
📱 @farinette_marseille





> REGARDS CAFÉ

After visiting an exhibition, head to the upstairs restaurant to admire the view of the port from its rooftop. Rémy Frimaudeau brilliantly mixes Provençal specialties (lamb shank confit with thyme and garlic cream) and French classics (turbot meunière with sea urchin). Camille Kieffer's desserts (like her cream puffs) are unanimous hits. The Arne Jacobsen, Jérôme Dumetz, and Alvar Alto furniture sets the stage for a stellar meal.

📍 Allée Regards de Provence/Rue Vaudoyer, 2nd Arr. ☎ 04 96 17 40 45.

Plats du jour 14 to 22 €, desserts 6,50 €.

www.museeregardsdeprovence.com

> UN PETIT CABANON

Son of Marseille, Anthony Germani has turned this little cottage into a big gastronomic address. Think superb cuts of meat, veal lasagna with Parmesan and basil, and razor clams flambéed with pastis. A feast that ends on a superlative sweet note with homemade soufflé drizzled in vanilla white chocolate sauce.

📍 63, Ave Robert Schuman, 2nd Arr. ☎ 04 91 90 01 53.

Menu: 27 €, Takeaway: 18 €. À la carte: 35 €.

www.petit-cabanon-restaurant-marseille.com

> DALLOYAU

This unique brasserie boasts a seaside view. The waiters glide through the lively space with grace, toting plates of large salads (101 Faubourg with Scottish salmon), sea bream bouillabaisse style, and duck breast with citrus. With the ever-addictive pastries (Paris-Brest, the Opéra, and the Echiquier), there's something for every palate.

📍 Terrasses du Port Shopping Centre, 9, Quai du Lazaret, 2nd Arr.

☎ 04 91 45 75 11. Menu 40 €.

www.dalloyau.fr/nos-boutiques/8-dalloyau-marseille

> LE ROY RENÉ

Take a pause from your shopping spree with a fish and seafood feast. On the terrace with the Mediterranean stretching further than the eye can see, reading the menu will delight lovers of fish tartares, Breton blue lobster linguine, roast monkfish with chorizo. Enjoy friendly service and perfect pastries – the millefeuille is as good as it gets.

📍 Terrasses du Port Shopping Centre, 9, Quai du Lazaret, 2nd Arr.

☎ 04 91 31 31 32. Menu 50-54 €. www.leroyrene.fr

> COMPTOIR DES DOCKS

Cyril Note and Pierre-Laurent Blum have conceived of a two-part menu centred around a plancha grill. On one side, savour dishes (red pesto artisanal sausage, shallot skirt steak, panko chicken Caesar salad). On the other, tasty sides like baked Saint-Marcelin with piment d'Espelette, falafels with herb-flecked fromage blanc sauce, and panisses. A real treat in this heritage hotspot.

📍 Docks Village, 10, Place de la Joliette, 2nd Arr. ☎ 04 91 45 96 12.

Menu 20-28 €. www.nosrestaurantslecomptoir.com

> FOODCLUB

Food Hall

At the very end of the Galerie des Docks, several stands dish up Indian food, kebabs, healthy cuisine, focaccias, pastas, and other specialties that lure nearby office workers eager for a laid-back lunch. Order takeaway or share on site in the adjoining lounge-canteen that is tastefully decorated.

📍 Docks Village, 10, Place de la Joliette, 2nd Arr. Around 15-20 €

www.lesdocks-marseille.com/restaurants/92/food-cub

> LE MX

Infused with the spirit of Pernod-Ricard, this Docks restaurant welcomes chefs in residence with a roadmap: cooking the South, Provence, and the Mediterranean with an aniseed accent. Fittingly, the décor is yellow and blue and pastis is the apéro drink of choice.

📍 Mx Pernod-Ricard, Docks Village, 10, Place de la Joliette, Atrium 10.7

Enter doors C & K Rue des Docks or Quai du Lazaret, 2nd Arr.

☎ 04 12 04 30 02. www.mx-marseille.com

> TABLE DE L'OLIVIER

Bouillabaisse

Gilles Carmignani is a chef of rare generosity. His comforting bourgeois cuisine looks to local classics: stuffed squid with pieds-paquets, garlicky cod brandade with sauce vierge, a chocolate dome filled with coffee-scented mascarpone. The bouillabaisse and its cousin, the bourride, will blow you away.

📍 56, Rue Mazenod, 2nd Arr. ☎ 04 91 91 17 04. Lunch 25 & 47 €.

Dinner: 47 & 55 €, Menu 60 €. www.latabledelolivier.com

> LE MÔLE GÉRALD PASSÉDAT :

• LA CUISINE

From the terrace to the dining room, each plate is infused with a free spirit, fantastic flavour, and sun-kissed accents. Think rigatoni sautéed with octopus and lemon pesto or stuffed beef roulades with mushroom sauce and creamy polenta. Top it all off with a molten chocolate cake with crème anglaise. This is honest and happy cooking.

📍 1, Esplanade du J4, top floor Mucem, 2nd Arr. ☎ 04 91 19 17 80.

Menu 31 €. www.le-mole-passe-dat-restaurant-marseille.com

• LA TABLE

80 lucky diners get front row seats to the majestic ferries and Cathédrale de la Major. Here, at the top of Mucem, Mediterranean and Provençal cuisine converge on a base of impeccable ingredients. Try the vol-au-vent, sweetbreads and porcini mushrooms in chicken gravy, or the catch of the day with seasonal vegetables and fennel-infused fish broth. An elegant choice.

📍 1, Esplanade du J4, top floor Mucem, 2nd Arr.

☎ 04 91 19 17 80. Lunch 49 & 60 €. Dinner 55 & 70 €.

www.le-mole-passe-dat-restaurant-marseille.com

> HALLES DE LA MAJOR

Food Hall

We head here for an aperitif or to tailor make our menu at the restaurant by seeking inspiration from butchers, greengrocers, a fishmonger, and Asian and Italian food stands. This convivial 600 m² space beneath century-old vaults often hosts gatherings and parties for a fun night out.

📍 12, Quai de la Tourette, Voûtes de la Major, 2nd Arr. Open for lunch.

www.les-halles-de-la-major-restaurant-marseille.com

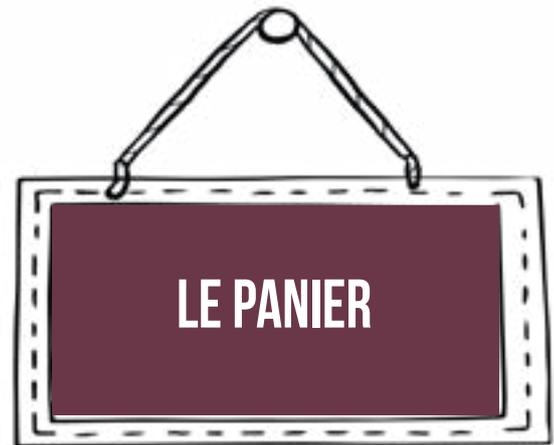
WHERE TO SHOP IN THE QUARTER

CONFECTIONNER-CHOCOLATIER

> ESPÉRANTINE

📍 17, Quai de la Tourette, 2nd Arr. ☎ 04 91 01 44 96.

www.esperantine-de-marseille.com



> BOBOLIVO

Grill-Bistro

A rare address that boasts a wood-burning fireplace. Julien Pauly makes the most of it with a grill menu (sausage with Rabelais spices, fillet of duck breast) and well-crafted traditional dishes (caramelized lamb shank with honey or aioli). The desserts are equally delicious, including a superb affogato.

📍 29, Rue Caisserie, 2nd Arr. ☎ 04 91 31 38 21. Menu: 25-30 €.

📱 @bobolivo_pizza

> PIZZA LE SAINT-JEAN

Pizza

This new-ish restaurant has gained a solid, local reputation for their wood-fired pizzas with squid or Bobolivo (Fior di Latte mozzarella, gorgonzola, Italian sausage, arugula and Taggiasche olives). At Julien's friendly spot, we swap slices and are eager to taste everything. By sharing, we reconnect with the soul of family-style eating.

📍 54 bis, Ave Saint-Jean, 2nd Arr. ☎ 04 91 91 41 88. Pizzas start at 10 €.

> LAVIEILLE PELLE

Pizza

A familial pizzeria par excellence, one that Fabienne and Laurent defend with love and passion. Choose from the classic 'moit'-moit' (half cheese, half anchovy) to the tasty Royale (cheese, ham, mushroom) pizzas, all baked in a wood fire. Savour Italian flavours with delicious ravioli, gnocchi, and Provençal calamari. A pleasant terrace on sunny days.

📍 37, Ave Saint-Jean, 2nd Arr. ☎ 04 91 90 62 00. Pizzas 12 to 18 €. Menu 25 €.

> CHEZ ÉTIENNE

Pizza

This iconic pizzeria founded by Etienne Cassaro in 1943 is still going strong. His son, Pascal, mans the fire, churning out Sicilian-Marseille pizzas with deliciously charred crust. Don't miss the exceptional, caramelized squid, rustic beef skewers, and crèmes caramels baked in the wood-fired oven. A legend.

📍 43, Rue de Lorette, 2nd Arr. Réservations 04 91 54 76 33.

Pizzas from 10 € ; Menu around 30 €.

> LES BUVARDS

Bistro - Natural wine shop

Since uncorking their first bottles 15 years ago, Fred and Laetitia still helm this temple of natural wine with passion. In the dining room, Laetitia recites the chalkboard menu of Fred's homey fare: duck sausages, alouettes sans tête (beef roulades), and bistro-style pot-au-feu. Her baba au rhum will bowl you over:

☎ 34, Grand Rue, 2nd Arr. ☎ 04 91 90 69 98. Menu 30 €.

📱 @lesbuvards

> PLACETTE

Bistro

We come to Achille Marlier and Camille Duchesne's place to meet friends for a coffee, have a bite to eat, or start out an evening with apéro. At noon, we fill our bellies with eggs mimosa, panisses, and ham steak with herb mustard sauce to feed our hunger. With well-chosen ingredients and a great atmosphere, this spot is a breath of fresh air.

☎ 22, Rue de la Guirlande, 2nd Arr. ☎ 09 83 53 83 41. Menu 25-30 €.

📱 @placette.marseille

> AUX DEUX GUINGOIS

Bistro

Though tucked away on a discreet side street, they are often packed. With Marie in the dining room and Alfred in the kitchen, they delight us with caramelized Averyron pork ribs, hamburger with Chaource sauce, swordfish "Bloody Mary" tartare, and Gers duck breast from the Pountoun farm. This address is as endearing as a filet of fish in bouillabaisse.

☎ 25, Rue du Chevalier Roze, 2nd Arr. ☎ 04 91 89 37 34.

Closed Saturdays, Sundays, and nights (except for reservations) Menu 35 €.
www.aux2guingois.fr

> MAISON GENEY

Take Away / Café

7 years ago, Manon and Etienne Geney founded this "house" of fresh, comfort fare. Traditional recipes (focaccia, pissaladière, savoury pies, and a handful of hot dishes) plus stellar sweets (chocolate cookies, chocolate-praline babka, lemon curd cake) are guaranteed restorative pleasure on-the-go.

☎ 38, Rue Caisserie, 2nd Arr. ☎ 04 91 52 44 82. Closed Sunday &

Monday. Lunch: around 18 €. 📱 @maisongeney

> TABLE D'AUGUSTINE

The latest stars and OM players hobnob here to the great pleasure of this young, enthusiastic team. Beef tenderloin Rossini, mussels gratinées, and scallops with chorizo illustrate the chef's classic, well-executed style. Wash them down with Provence and Corsican wines. Save room for Maison Bonaparte pastries from next door.

☎ 12, Place des Augustines, 2nd Arr. ☎ 07 86 27 11 26. Menu 50-55 €.

www.latabledaugustine.fr

> BISTROT MIMI

With its no-fuss, familial cooking that favours fresh ingredients, Laurent Munoz honours the memory of his grandmother, Gilberte, at every service. Chef Charlene Winston's plates have a Provençal accent. Like squid sautéed with garlic-parsley and ravioli stuffed with vegetables, chicken broth, herbs, and pine nuts. For customers seeking sincerity.

☎ 6, Place Daviel, Marseille 2nd Arr. ☎ 04 88 86 15 27. Lunch: 17 €.

Menu 38-40 €. www.bistrot-mimi-restaurant-marseille.com

> IMPRÉVU

A terrace between Le Panier and the Vieux-Port in full sun. The chalkboard menu echoes home-style dishes. Familial fare - beef cannelloni in Parmesan broth - and sure bets like linguine with scampi, sirloin steak, and vegetable gratins. To finish, pair your café with Corsican fiadone and caramelized almond chocolate mousse - so rich you might need a nap.

☎ 4, Place Daviel, 2nd Arr. ☎ 09 63 56 20 45. Menu 30 €.

WHERE TO SHOP IN THE QUARTER

WINE SHOP

> LA DESCENTE DES ACCOULES

☎ 4, Rue de l'Évêché, 2nd Arr. ☎ 04 91 90 76 33.

www.ladescentedesaccoules.com

ICE CREAM

> VANILLE NOIRE

☎ 15, Rue Caisserie, 2nd Arr. ☎ 07 77 33 68 19.

www.vanillenoire.com

> LE GLACIER DU ROI

☎ 4, Place de Lenche, 2nd Arr. ☎ 04 91 91 01 16.

& ☎ 39, rue Papety, 7^e arr. ☎ 09 51 00 39 0.

www.leglacierduroi.com

BISCUITERIES

> NAVETTES DES ACCOULES

☎ 68, Rue Caisserie, 2nd Arr. ☎ 04 91 90 99 42.

www.les-navettes-des-accoules.com

> SABLES MARSEILLAIS

☎ 12, Rue de l'Évêché, 2nd Arr. ☎ 04 91 52 23 76.

www.lessablesmarseillais.com

SALON DETHÉ

> CUP OF TEA

☎ 1, Rue Caisserie, 2nd Arr. ☎ 04 91 90 84 02.

PÂTISSERIE

> LABO LA PÉPITE

Organic, gluten-free, lactose-free

☎ 2, Place Daviel, 2nd Arr. ☎ 09 51 35 44 96.

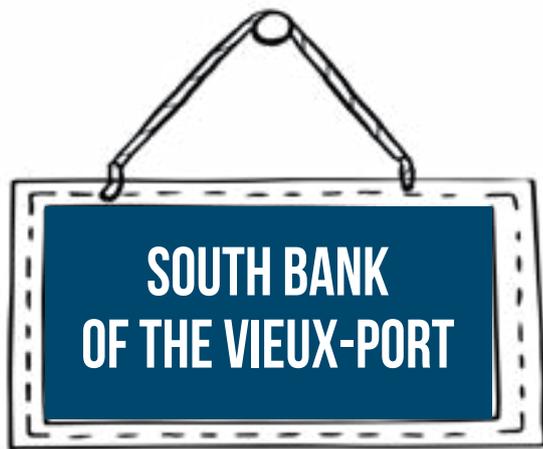
& ☎ 145, Rue Sainte, 2nd Arr. ☎ 06 12 24 26 18.

www.labolapepите.com

FROMAGERIE

> LA MEULERIE

☎ 9, Grand Rue, 2nd Arr. ☎ 04 96 22 13 68.



> CÔTE DE BŒUF

Exposed stones, wood rafters, and a fireplace set the mood at this institution that brims with 400 wine references (Bordeaux, Provence, Burgundy). Laurent Ceccarini works the wood-fired grill where prime rib of beef, veal, duck breast, and pork reign supreme. Salads, mussels gratinées, and vegetarian offerings are equally tasty.

☎ 35, Cours Honoré d'Estienne d'Orves, 1st Arr. ☎ 04 91 33 00 25.
Lunch: 24, 46, 79 €. À la carte from 40 €. www.lacotedeboeuf.net

> PAULE ET KOPA

Pizza

Since 2005, this beloved spot has built a reputation on consistently good food and service. Highlights are thin, crispy crust pizzas (anchovy, cheese, Royale) and sautéed squid. Locally made Socisse de Marseille sausage or linguine with bottarga anchor us in Provence. The sea bass, sea bream, and lamb chops with thyme are worth the detour. Business lunches and convivial dinners.

☎ 42, Place aux Huiles, 1st Arr. ☎ 04 91 33 26 03. À la carte from 20 to 43 €
www.restaurantpauleetkopa.fr

> LES ARCENAUXX

In this ancient boat-building warehouse, Eric Cornilleau in the kitchen and Eric Mathey in the dining room are guarantors of a tasteful cuisine. Fish soup, meat-stuffed vegetables, monkfish roasted with chorizo and pieds-paquets tell the story of an everlasting gastronomy. The labneh cheesecake is inspired by the other side of the Mediterranean. Very respectable wine list.

☎ 25, Cours d'Estienne d'Orves, 1st Arr. ☎ 04 91 59 80 30.
Lunch menu: 27 €. À la carte: 50 €. Bouillabaisse or bourride to order 48h in advance: 50 €. www.les-arcenaulx.com

> CANTINE

Never change a formula that works. Since 2003, this restaurant has celebrated the food of Provence, Corsica, and Italy. Their plates brim with olive oil, garlic, and basil. Enjoy homemade ravioli, octopus carpaccio, and aged sheep cheese on the beautiful terrace in the summer and a cosy interior in the winter.

☎ 27, Cours d'Estienne d'Orves, 1st Arr. ☎ 04 91 33 37 08.
Menu 40-45 €. www.la-cantine-de-marseille.com

> NUL PART AILLEURS

This address is part of Marseille's food scene like a US blockbuster is to cinema. We come here with family or friends to laugh and toast. Start off with a pizza to share, then dig into eggplant Parmesan, beef tartare, and the Provençal classic *alouettes sans tête* (beef roulades). Corsican, Coteaux d'Aix, Bandol, and Cassis wines add to the festive ambiance.

☎ 18, Quai de Rive-Neuve, 7th Arr. ☎ 04 30 22 03 65. Pizzas from 10.50 - 16 €. Menu: 30-35 €. www.restaurantnupartailleurs.com

> COQUILLE

Oyster Bar & Bistro

Marine Bottari and Jules Mollaret dish up a delicious grab bag: pizza, raw shellfish, and seafaring bistro dishes. Dive into lavish shellfish platters by seafood seller Georges da Costa, mussels and fries, crab and celery root ravioli, and skate wing à la Grenobloise. Big points for the big profiterole.

☎ 8, Rue Euthymènes-Place Thiars, 1st Arr. ☎ 04 91 54 14 13. Oysters, 6 from 13 €; sampler plate: 30 €, platters 21 - 87 €. Menu from 25 - 52 €.
📍 @coquille_bistromarin

> CARIBOU

Here, we share panisses and platters of cheese and charcuterie with friends. If solo, we order andouillette and fries, Angus beef tagliata, sumptuous, caramelized pork ribs, or the famous grilled octopus that is massaged by hand for 2 hours. A very nice, friendly atmosphere with memorable, tasty dishes. The Marseille we love.

☎ 38, Place Thiars, 1st Arr. ☎ 04 91 59 05 17. Lunch menu: 15-20 €. À la carte from 28-30 to 40 €. www.le-caribou-vieux-port-marseille.com

> PIZZERIA DI VENEZIA

Pizza

An earnest place with its wood-fired oven and 25 pizza recipes (Italian sausage, Corsican figatellu, Royale, 5 vegetables) with a fresh tomato sauce. The service is kind and in good humour. Pasta dishes (al telefono, Neapolitan, and Arrabiata) are as enticing as the tiramisu with amaretti.

☎ 12, Rue Pythéas, 1st Arr. ☎ 06 42 44 74 19. Pizzas and desserts, around 18-20€.

> KO-ISHI

Marseillais Christophe Caiola opened this temple of Japanese cooking in 2013. Trained by Osaka chef Nokiyaaki Shinbara, Christophe's food has been a hit since the start. So much so that reservations are necessary. Mangas, beers, saki, and plum wine accompany his marvellous made-to-order dishes.

☎ 25, Rue Sainte, 1st Arr. ☎ 04 91 04 64 10. Menu, 30-40 €. 📍 @koishi_marseille

> CIEL - THE BABEL COMMUNITY

This beach-inspired restaurant has docked on the rooftop of an Art Deco building that resembles a cruise ship. Sandra Gatti orchestrates an Italian menu both in authentic recipes (vitello tonnato, panzerotti) and the selection of fine ingredients (Pugliese burrata). Get great value for your money along with the stunning view. Business lunches and convivial dinners.

☎ 17, Rue Haxo (elevator to 7th floor), 1st Arr. ☎ 09 80 80 61 22.
Menu 30 - 40 € Online-only reservations
www.ciel-rooftop.com

> POULE NOIRE

Fanny Sauvage and Damien Delgado have turned this intimate restaurant into a street staple. At lunch, lawyers and shopkeepers pull up a chair, lured by a fricassee of wild prawns. In the evening, couples and friends share Aveyron veal chops and root vegetables. Great atmosphere.

☎ 61, Rue Sainte, 1st Arr. ☎ 04 91 55 68 86. Menus 45, 65 €. À la carte 50 €. www.restaurant-lapoulenoire.com

> PASTIS ET OLIVES

You're sure to feel loved in this brasserie-restaurant where owner Olivier Luisetti welcomes with kisses and laughs. The veal steak with morels sauce and truffle mashed potatoes, Caesar salad, Cordon Bleu, fresh-cut fries coated with melted cheddar, and salmon gravlax all brim with generosity. It's a party on your plate.

☎ 27, Rue Sainte, 1st Arr. ☎ 04 91 54 08 27. Plat du jour 13 €. Set menu 19 € ; À la carte from 30 to 40 €. www.pastisolistives.fr

> ARTISTIQUE

Captained by Olivier Luisetti and Pierre-Jean Manzon, chef Léa Aitamar navigates the brasserie-style menu. Think roasted tomato and za'atar hummus, octopus tentacles with chorizo risotto infused with shellfish broth, lamb shank and creamy polenta bathed in lamb, honey gravy. Enjoy bites during the day and cocktails in the evening.

☎ 14, Rue Corneille, 1st Arr. ☎ 04 91 72 09 36. À la carte, 35 €.

> AROMAT

Bouillabaisse

A Master Restaurateur that is affiliated with the Collège Culinaire de France, Sylvain Robert has gastronomic passion coursing through his veins. His bouillabaisse hamburger, panisses fries, and fish soup shot, or smoked Aubrac beef with Provence herbs and a potato & beef gravy beverage bear witness to his inventiveness. Very honourable wine list.

☎ 49, Rue Sainte, 1st Arr. ☎ 04 91 55 09 06. Lunch: 19 to 24 €. Set menu 45 and 65€. www.laromat.com

> LES BAVARDS

Bouillon

To set the scene, a 22-seat dining room and a pretty terrace on a revamped side street. Hard-boiled eggs with mayo, leeks vinaigrette, sausage with potato purée, beef stew, aioli, and croque-monsieur with fries. That's the menu. We love the quality-price ratio (nothing over 20€) and fast service. Chocolate mousse or pastry puffs with whipped cream for dessert? It's hard to decide.

☎ 25, Rue Glandevès, 1st Arr. ☎ 04 65 97 66 10. Lunch only. Starter-main: 12,90 € ; starter + main + drink: 14,90 € ; menu 20 €. www.bouillonnerie.com/lesbavards

> JARDIN DE L'ORPHÉON-MAISON MONTGRAND

Hugues Mbenda has a distinctive style of cooking. He forges his own path while building bridges between his childhood and his life as a classically trained chef. The pleasant and shady garden serves as a picturesque setting to his oh-so-inspiring menu.

☎ 35, Rue Montgrand, 6th Arr. ☎ 04 91 00 35 21. Menu around 26 - 45 €. www.orphéon-restaurant.com/

> OPÉRA ZOIZO

Mérodie Taisne has made this restaurant one of the most successful addresses in the city centre. A conscientious, locavore menu that respects the seasons: banh bao with pulled pork, baked fig and eggplant, harissa made with red berries. Desserts include crème caramel and pain perdu (French toast). All signs of a flawless cuisine.

☎ 11, Rue Beauvau, 1st Arr. ☎ 06 80 71 18 58. Lunch: 23 & 27 € ; Shared plates at night from 8 - 12 €. @operazoizo

> BRASSERIE DU PORT - OM CAFÉ

This brasserie in Marseille's iconic blue & white sits on the Vieux-Port. Feast on sautéed garlic & parsley squid, spaghetti with pesto, veal kidneys with Meaux mustard, or grilled sea bream beneath photos of players past and present on the walls. To dine here on a game night is a sure-fire win.

☎ 25, Quai des Belges, 1st Arr. ☎ 04 91 33 80 33. Menu 28 €. Open daily - www.labrasserie-omcafe.fr

> PAIN À L'AIL

Street Food

Marseille-style street food. Heritage recipes stuffed in sandwiches made with good bread: pulled veal in porcini mushroom sauce, bouillabaisse, sea urchin omelette, a Socisse de Marseille hot dog spiced with Épices Rabelais. In the dining room, on the sidewalk patio, or while walking, it's always tasty.

☎ 5, Rue de la Tour, 1st Arr. ☎ 09 51 98 23 71. Menus 10 - 15 €. @pain.a.lail

> QUARTIER LIBRE

For the setting, picture a cute place with a pleasant patio on a revamped street. The plate is superbly dressed and tells of le Sud: couscous with octopus and clams; Laotian sausage and green papaya salad; pickled clams, new potatoes, and purple cauliflower. A very elegant and modern table.

☎ 13, Rue Glandevès, 1st Arr. ☎ 09 88 39 85 11. 15 to 25 €. @quartierlibremarseille

> MARIOLE

A table to meet up with friends, eat pizzas (Lucia, Bufalina) and share seasonal truffle tortelloni or gnocchi with pesto, cherry tomatoes, and Straciatella. With the friendly staff, chocolate mousse and salted butter tatin you're bound to leave with good memories.

☎ 24, Rue Sainte, 1st Arr. ☎ 04 91 33 46 13. À la carte 35-40 €. www.lemariole-restaurant-marseille.fr

WHERE TO SHOP IN THE QUARTER

COFFEE SHOP

> LA FIANCÉE

☎ 8, Rue Haxo, 1st Arr. ☎ 09 86 21 58 12. www.cafelafiancee.com

COFFEE ROASTER

> DEEP

☎ 15, Rue Glandevès, 1st Arr. ☎ 09 72 65 80 24. www.deep.coffee

> CAFÉS DEBOUT

☎ 46, Rue Francis-Davso, 1st Arr. ☎ 04 91 33 00 12

BEER STORE

> BIÈRES ACADEMY

☎ 22, Rue Beauvau, 1st Arr. ☎ 09 52 85 91 90. www.biereacademy.com

CHOCOLATERIE

> LA CHOCOLATIÈRE DE MARSEILLE

☎ 35, Rue Vacon, 1st Arr. ☎ 04 91 11 96 24



AROUND SAINT-VICTOR

> BISTROT À VINS

This historic bistro offers the most elegant food and wine pairings. The southern and Marseille cuisine (bull steak with chimichurri, sautéed tuna with ratatouille, and hare forestière with mushroom sauce) joins forces with estate wines and rare bottles from all the appellations of France.

📍 17, Rue Sainte, 1^{er} Arr. ☎ 04 91 54 02 20. Menu: 42 €. www.bistrot-a-vin-restaurant-vieux-port.com

> CAFÉ DE L'ABBAYE

Apéro

This hipster hotspot is home to a creative, bobo (bourgeois-bohemian), and trendy clientele that is tended to by the two Gregs, a pair of longstanding friends. We come mainly for apéro and the epic view, but there are always some tacos, banh mi, and focaccia vitello tonnato to satisfy your hunger.

📍 3, Rue d'Endoume, 7th Arr. ☎ 04 91 66 87 57. Open daily. [@lecafedelabbaye](https://www.facebook.com/lecafedelabbaye)

> LA PASSARELLE

A local and familial table, seasonal cuisine, and fresh ingredients. Good things abound in this secret garden that oozes a bric-a-brac, bohemian, and eco-friendly vibe. Since 2007, you can savour seared bluefin tuna, Parmesan and rocket velouté, and prawns sautéed with garlic and parsley. Devour the seasons to the fullest.

📍 52, Rue Plan Fourmiguier, 7th Arr. ☎ 04 91 33 03 27. Menu 40 €. www.facebook.com/pages/category/French-Restaurant/LA-PASSARELLE-Restaurant-Traiteur-225746453630

> CAVE À JAMBON

Tavern

A little sliver of Spain where the sips and bites never stop. Wines, sangria, and beers accompany chocos (fried cuttlefish), bunuelos (cod fritters), octopus à la gallega (with paprika in olive oil), pan con tomate (tomato bread) and a turrón (nougat) panna cotta. Reservations recommended for this Spanish voyage.

📍 89, Rue Sainte, 7th Arr. ☎ 09 67 46 75 79. À la carte 30 €. www.la-cave-a-jambon.eatbu.com

> LA RELÈVE

From lunch to after-work drinks and into the evening, there is always time to enjoy this former bar de taxis that has morphed into a mecca for bistronomy. At midday, dig into brandade (puréed salt cod), pâté en croûte, blanquette de veau (veal in creamy mushroom sauce) and chocolate fondant. At night, shareable snacks set the soicable mood. Organic and natural wine, great café, and good humour are guaranteed.

📍 41, Rue d'Endoume, 7th Arr. ☎ 04 95 09 87 81. Menu 22-30 €. www.facebook.com/Bar-La-Relève-112781018806222/

> ABRI

At this urban wine cellar, discover wines vinified on site with owners Franck and Edgar. At apéro hour or lunchtime, we revel in seafood specialties on the terrace (octopus, sardines in olive oil) unless we prefer to bring these treasures home. A life-size lesson in seasonality and celebrating the local.

📍 114, Bd de la Corderie, 7th Arr. ☎ 09 50 40 45 08. Menu 25-30 €. [@labri_marseille](https://www.facebook.com/labri_marseille). www.labri-marseille.fr

> COMPTOIR D'ENDOUME

Wine and cocktails (ah, the famous Noailles!) and tasty dishes to share or selfishly savour for yourself - like the croque du Comptoir. Grooves for shimmying and checking out the good-looking crowd. Whether indoors or on the terrace, the lucky few spend unforgettable hours here. A prime example of Marseille lifestyle post sundown.

☎ 33, Rue d'Endoume, 7th Arr. ☎ 04 91 56 04 27. Nights.

www.lecomptoirendoume.fr.

> LA RUCHE

This Saint-Victor hotspot teems with beautiful people on the hunt for cocktails, wine, beers, and bites with a very strong Marseille accent. Farm-fresh vegetables and well-chosen ingredients. An ideal spot for post-work drinks in the winter or a pit-stop en route back from the beach.

☎ 128, Rue Sainte, 7th Arr. ☎ 04 91 21 62 03. Plates 8-14 €, cocktails

8-12 €, desserts 4-5 €. www.la-ruche.net

> SESSUNALMA

Concept Store

In this historic soap factory that has been renovated with modern taste, we come for lunch, lingering with a book, or chatting over coffee. Aline Chemla simmers gnocchi with Italian sausage, kale and pepper-studded pecorino and serves confit, caramelized chuck roast with lime-kissed sweet potato purée. Fresh-baked cookies are good at any hour.

☎ 127, Rue Sainte, 7th Arr. ☎ 04 81 92 25 67. Lunch only, 20 €.

📱 @sessun_alma

> SÉPIA

Who better than chef Paul Langlere to embody Marseille bistronomy with a panoramic view of the city? On the ever-changing menu, delight in cod in a refreshing bisque vinaigrette or a chuck roast & pickled pig's feet croquette. Without forgetting the wines hidden in the cellar of a boss who has very discerning taste: Château Beaulieu white and Château Gassier rosé.

☎ 2, Rue Vauvenargues, 7th Arr. ☎ 09 83 82 67 27. Lunch menu 40€.

Dinner 47€. www.restaurant-sepia.fr

> LE VERTIGO

A hostel where students, athletes, families, and road-trippers from all over the world intersect. Cocktails or beers at the bar whet your appetite before heading to the restaurant for southern specialties served in house or for takeaway. Coworking spaces add to this cheerful, free-spirited mosaic.

☎ 75, Rue Sainte, 7th Arr. ☎ 04 91 91 07 11. Menu 22-27 €.

www.hotelvertigo.fr

WHERE TO SHOP IN THE QUARTER

BEER

> VICTOR CAVE À BIÈRES

☎ 20, Rue d'Endoume, 7th Arr. ☎ 09 86 76 47 14. www.victor-biere.com

> LE 143 CAVE À BIÈRES : ☎ 143, Rue Sainte, 7th Arr.

📱 @143lebarabieres

BISCUITERIE

> FOUR DES NAVETTES : ☎ 136, Rue Sainte, 7th Arr.

☎ 04 91 33 32 12. www.fourdesnavettes.com

COFFEE ROASTER

> BEN MOUTURE : 4, Rue du Petit Chantier, 7th Arr. ☎ 06 58 13 87 69.

📱 @benmouture

FROMAGERIE

> LAITERIE MARSEILLAISE : ☎ 86, Rue Sainte, 7th Arr.

☎ 04 91 06 73 82. lalaitiermarseille.fr

WINE STORE

> CAVES DE L'ABBAYE : ☎ 99, Rue Sainte, 7th Arr.

☎ 04 91 55 54 65. www.cavesdelabbaye.com





> RESTO D'AUSSIH

Concept store

Down a discreet side street, this concept-store serves as a setting for seasonal, healthy cuisine concocted on site by Anita. Think fennel salad with bottarga and caramelized mackerel in a squash, rock fish, and chili broth. Guest chefs are regularly invited to add their own notes to this convivial composition.

📍 9, Rue Châteaubriand, 7th Arr. ☎ 06 21 71 10 37. www.aussih.com

> LA FABRIQUERIE

Deli and on site

Pierre Giannetti, Sandi Despierres and Marine Crousillon. These three names combine their culinary prowess at this deli, natural wine shop, épicerie, and table d'hôte that hosts pop-up meals. The shelves are stocked with spelt from Sault, artisan flours, Provençal olive oils, organic cheese, and farm-raised eggs from Trets. You won't leave empty handed.

📍 71, Ave de la Corse, 7th Arr. ☎ 07 67 17 35 95.

📱 @lafabriquerie.marseille

> MATIÈRE BRUT

Jérémy Julien champions his robust and invigorating cuisine, playing on contrasts between a very classic menu and a contemporary restaurant. Vols au vent financière (puff pastry) with rooster crests, pâtés en croûte (pâté in a pastry crust), calf's ruffle andouillettes, and blood sausage terrine compose a virile parade that will seduce ladies and men alike.

📍 4, Bd Bompard, 7th Arr. ☎ 07 85 62 61 00. Lunch 25-30 €. Nights, Around 40 €

📱 @matierebrut

> BARON PERCHÉ

Here, the ambiance spills out onto the street, into the dining room, and across the backyard patio. Nibble on bresaola and mozzarella, cones of fried squid and polenta fries. Or devour fresh pasta with a mussel and squid ragout, octopus stew, and a speck, leek and Parmesan risotto. This baron is sure to promise a royally good time.

📍 45, Rue Châteaubriand, 7th Arr. ☎ 09 51 24 89 52. Menu 30-40 €.

📱 @LeBaronPerche

WHERE TO SHOP IN THE QUARTER

BOULANGERIE

> DAME FARINE

📍 77, Ave de la Corse, 7th Arr. 🌐 www.damefarine.fr

COFFEE ROASTER

> LATISSERIE

📍 142, Rue d'Endoume, 7th Arr. ☎ 4 91 89 22 69.

www.tisserie.coffee

FROMAGERIE

> CHEZ LUCIENNE,

📍 221, Rue d'Endoume, 7th Arr. ☎ 09 86 35 24 38.

📱 @fromageriechezlucienne

FRESH PASTA

> CHEZ NENETTE

📍 231, Rue d'Endoume, 7th Arr. ☎ 06 20 83 65 34.

📱 @nenette_pasta





> BONNE MÈRE

Pizza

In front of their wood-fired oven, Jérémy and Mahéva are ever faithful to Neapolitan tradition. Made with organic Italian flours, the dough is worked by hand after 24 hours of fermentation. Here, there are no customers, only friends. Mahéva kisses and hugs the kids who offer her drawings in exchange for bonbons.

📍 16, Rue Fort du Sanctuaire, 6th Arr. ☎ 04 91 58 22 05.
Menu 15 - 20 €. www.pizzeria-labonnemere.fr

> MAISON VAUBAN

Bistro

This former off-track betting bar has been transformed into a very popular restaurant. Friends and neighbours attracted by the bistronomic spirit of the place enjoy evening apéro on the terrace. During the day, they set their sights on Laurent Guillaume's chalkboard menu: a dashi, fish, prawn minestrone and a pear; almond, chocolate tart. At night, they clink glasses over shared tapas.

📍 109, Bd Vauban 6th Arr. ☎ 06 76 49 45 19. Lunch, 20-25 €. Nights: apéro, boards, tapas, 20-25 €. www.maisonvauban.fr

> BONNE MER

Julien, Alexandre, Momo, and Benjamin have teamed up at this seafaring spot. Customers buy shellfish and fish throughout the day. Alexandre Cano, the very young chef, makes ceviche, tempuras, and razor clams with garlic and parsley. With all this good food and wine, you're invited to drop anchor and party here until the end of the night.

📍 13, Rue Fort du Sanctuaire, 6th Arr. ☎ 04 91 48 29 70. Around 30-35 €. www.labonnemere.fr

> L'EAU VIVE

Under the benevolent eye of the Bonne Mère, missionaries simmer and serve home-style cooking. Sole meunière and fries, warm goat cheese salad with slivered almonds, charcuterie, spring rolls, tagliatelle and meatballs in tomato sauce precede éclairs, crêpes, and caramel flans. All savoured in this singular, soaring view above the city.

📍 Sanctuaire de Notre-Dame de-la-Garde, 6th Arr. ☎ 04 91 37 86 62.
Menus 13,50 - 18,90 & 26,90 €. Service until 14:30.
www.notredamedelagarde.fr

> CARLOTTA WITH

Charlotte combines pleasure and well-being in her "culinary apothecary." Fed with guaranteed organic, local, and seasonal ingredients, the vegetarian menu is based on the principles of holistic medicine. A deli counter, an atypical bakery, and books on food and nutrition round out the offerings. A very popular terrace.

📍 84, Bd Vauban, 6th Arr. ☎ 09 72 59 49 71. Lunch: 35 €
www.carlottawith.com

> CHEZ VALLÈS

When friendly rhymes with family. At mealtime, the terrace of this neighbourhood restaurant fills up with fans of beef stew-stuffed ravioli, fish soup, and garlic-parsley cuttlefish fricassee. Olivier has mastered the formula for regularly offering beautiful, freshly caught fish. To finish, the flan, tarte tatin, and tiramisu are tasty classics.

📍 76, Bd Vauban, 6th Arr. ☎ 09 54 05 11 80. Menu 38-40 €
f @restaurantchezvalles. i @chez_valles

> LA MANO

Pizza - Street food

A tiny 15 m2 pizzeria run by an artisan with a solid pedigree under starred chefs Yannick Alleno and Gérard Passédât. This gives the menu of creative pizzas heft. Rosemary or soy sauce gelée, candied squash, meat gravy reduction, or aged salmon. Our favourite? The Gli Avidi with (Fior di Latte mozzarella, caramelized Parmesan cream, bresaola, and arugula.)

📍 97, Bd Vauban, 6th Arr. ☎ 06 63 850 844. Pizzas 10 - 18 €. Nights only

> HAKO

Japanese

In addition to the fantastic ramen (soy, miso, or pork), you can find a wealth of Japanese specialties here. The customer's smiles say it all. Enjoy the crispy vegetable and chicken tempura with chopsticks or with your hands. End with an excellent café and a no less excellent green tea mochi. We're ever impressed with the great value.

📍 218, Chemin du Roucas Blanc, 7th Arr. Menu 25-30 €.
i @hakoplus13007

WHERE TO SHOP IN THE QUARTER

WINE SHOP

> CANONS DE VAUBAN

📍 74, Bd Vauban, 6th Arr. ☎ 09 86 65 71 66.
www.lescanonsdevauban.fr

MARKETS

> CHEZ FRANCETTE : 📍 17, Rue Pointe à Pitre, 6th Arr.

☎ 04 91 02 72 00. f @ChezFrancetteVauban

> BONNE ÉPICERIE : 📍 103, Bd Notre-Dame, 6th Arr.

☎ 09 86 42 05 18. f @labonneepicerie

CHOCOLATERIE

> MAISON MISTRE : 📍 85, Bd Vauban, 6th Arr.

☎ 04 91 81 30 93. www.maisonmistre.com

ITALIAN DELI

> DEL'OLI : 📍 57, Rue de la Martinique, 6th Arr. ☎ 04 65 97 81 94.

ICE CREAM

> EMKI POP : 📍 80, Bd Vauban, 6th Arr. ☎ 09 72 61 23 98.

www.emkipop.fr

FROMAGERIE

> BONS FROMAGES : 📍 18, Ave. Pasteur, 7th Arr.

☎ 09 88 36 35 00

📍 85, Bd Vauban, 6th Arr. ☎ 09 82 50 95 00. f @bonsfromages

FRESH PASTA

> COQUILLETTES ET FUSILLI : 109, Bd Notre-Dame, 6th Arr.

☎ 06 31 56 49 04. www.coquillettesetfusilli.com

CAFÉ

> VÉNUS : 📍 79, Bd Vauban, 6th Arr. ☎ 04 91 92 03 53.

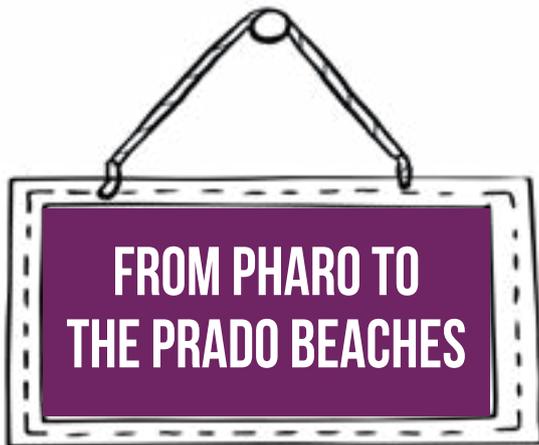
i @venusvauban

PÂTISSERIE

Gluten and lactose free

> AU CONTRAIRE 📍 30, Rue de Milly, 6th Arr.

☎ 06 15 22 36 35. www.aucontrairepatisserie.com



> TROIS FORTS

At this terrace and restaurant with a unique view of the Vieux-Port, Dominique Frérard, master chef of France, rises to the occasion by serving magical plates based on select products (pigeon from Seillans, Breton lobster, veal from Aubrac). Diligent service and exquisite plates also add to their esteemed reputation.

☎ Sofitel Marseille-Vieux-Port, 36, Bd Charles-Livon, 7th Arr. ☎ 04 91 15 59 56. Lunch menu: 50 €. Dinner menu: 99 € À la carte 80-90 €. www.sofitel-marseille-vieuxport.com

> CHEZ MICHEL - BRASSERIE DES CATALANS Bouillabaisse

Since 1946, the Visciano family has been serving bouillabaisse and bourride with time-honoured tradition. Whet your appetite with garlic and parsley sautéed squid and cuttlefish and mussel, rockfish soup. Just-caught grilled whole fish (sea bass, sea bream, and sole) are worth the detour. Here, the weather determines the menu. Representative selection of local wines, particularly from Cassis.

☎ 6, Rue des Catalans (across from beach), 7th Arr. ☎ 04 91 52 64 22. No checks. Bouillabaisse or bourride: 78 €. Whole fish: 90 € per kg. Open daily. www.restaurant-michel-13.fr

> AKOLYTES

A welcoming and reassuring table, designed around plates to share for apéro or a full-on feast. The beef coated with anchoïade sauce, "kalamars" soaked in beef stew broth, and the bouillabaisse of fish eggs with rockfish soup is worth the detour. Respect for the wine list which makes us happy.

☎ 41, Rue Papety (Catalans Beach), 7th Arr. Lunch 18,50 € ; Set menu 22 (30 € with dessert), 29 (37 € with dessert) and 80 € (88 € with dessert). www.lesakolytes.com

> NESTOU

Bistronomy

We can't help but be intrigued by fresh ingredients paired with the inventiveness of a young family who studied cooking at the esteemed Ferrandi school. Think confit eggplant, buckwheat, fig, seaweed, and tarragon salad and an octopus and pea ravioli. The fruit salad and the pavlova are as beautiful as they are delicious. One to watch.

☎ 43, Rue de Suez, 7th Arr. ☎ 09 87 08 17 00. Lunch: 22 € ; Dinner: 39 €. www.nestou.fr @restaurantnestou

> ORIGINES

Bistronomy

Did you like the Table de l'Ours in La Valentine? Then you'll love Origines, the seaside version of Axel Guillem and the lively Elisha's restaurant. Revamped couscous, chorizo croquetas, black garlic aioli, and a modern pistachio and almond baklava will tickle your taste buds. The wine list spans the Mediterranean.

☎ 89, Bd Charles-Livon, 7th Arr. ☎ 09 88 453 727. Lunch: 21 & 25 € ; Dinner: 39 & 59 €. @originesmarseille & @origines.marseille

> BORDS DE MER

A chef acclaimed by critics and clients, Camille Gandolfo stands out for plates that are very thoughtful (yellowtail, passion fruit, coriander, and scallion carpaccio) and refined (sea bass with a shellfish, lemongrass broth). The panoramic view of the Frioul archipelago and conviviality are guaranteed – especially with the enormous baba au rhum and vanilla cream for sharing.

☎ 52, Corniche J. F. Kennedy, 7th Arr. ☎ 04 13 94 34 00. Menu: around 50 €. www.lesdomainesdefontenille.com

> EAU À LA BOUCHE

Pizza

We tan, we take a dip and, in the evening, after leaving the rocks of Malmousque, we pull up a chair for a well-earned pizza. A Royale, a spicy soubressade sausage, a vegetarian, or the famous Angelina. Choose from 22 recipes. They all go great with sorbet, fruit salad, and rosé. And can be ordered as takeaway for a beachside picnic.

☎ 120, Corniche J. F. Kennedy, 7th Arr. ☎ 04 91 52 16 16. Pizza 14,50 - 19 €. À la carte: 25 € www.pizzerialeualabouche.fr

> PETIT NICE

3 Stars Michelin® Guide - Bouillabaisse

More than a restaurant, this is an institution whose stars also shine in heaven. Gérard Passédât sees the sea as a bountiful garden from which he draws riches and inspiration. Dive into the abyss in search of intense and rare flavours. Magnificent fish, highly technical cooking. Desserts and the wine list are both superb.

☎ Anse de Maldormé, Corniche J. F. Kennedy, 7th Arr. ☎ 04 91 592 592. Menus 337 & 341 €, 180-245 € (wine pairings), 310-425 € (wine pairings), 290-415 € (wine pairings), 330-515 € (wine pairings), 430-650 € (wine pairings). www.passedat.fr

> ÉPUISETTE

1 Star Michelin® Guide - Bouillabaisse

Guillaume Sourrieu has been sailing solo since 1999, not without having learned the profession in prestigious brigades (Loiseau, Troisgros, Père Bise). From sea to land (turbot and confit pork belly) his cooking is ultra-precise, and his flavours are refined. Desserts by Julien Oliveira. The white wines are mostly cave aged.

☎ Vallon des Auffes, 7th Arr. ☎ 04 91 52 17 82. Lunch menu: 80 € ; Set menus 120 & 155 €. À la carte : 130 €. Bouillabaisse in 5 services: 110 €. www.l-epuisette.fr

> CHEZ FONFON

Bouillabaisse

Alexandre Pinna defends traditional bouillabaisse and bourride as his uncle Alphonse Mounier served them. The fishermen of the Vallon share their catch via shellfish platters and grilled or clay-baked fish. A festival of flavours with a sublime view of the picturesque little port.

☎ 140, Rue du Vallon des Auffes, 7th Arr. ☎ 04 91 52 14 38. Bouillabaisse or bourride : 55 €. À la carte : 57-60 €. www.chez-fonfon.com

> CHEZ JEANNOT

Pizza

An intimate waterside table. Choose from pizza (the Kap was created for Kad Merad, Alexandre and Patrick Bosso and their Marseille movie) and well-established specialties from the region: beef stew and gnocchi, lamb shoulder cooked for 7 hours, grilled fillet of sea bream. At the end of the meal, a cake from Marrou (le castel) and a café are best enjoyed while wearing shades.

☎ 129, Rue du Vallon des Auffes, 7th Arr. ☎ 04 91 52 11 28. Pizzas 16 - 25 €. À la carte: de 30 à 48 €. www.pizzeriachezjeannot.com

> TABI

Ipppei Uemura set up his restaurant to face the sea. The menu travels between Japan and the West (a Saikyo style miso soup and foie gras milkshake and daifuku Sainte-Victoire) with lightness and technique. This Kyoto-born chef takes you on a journey between dreams and flavours. Revealing secrets at every service.

☎ 165, Corniche Kennedy, 7th Arr. 📞 04 91 22 09 33. Set menus 79 and 125 €. www.restauranttabi.com

> PERON

Bouillabaisse

A restaurant perched above the sea where Jérémy Bigou draws his inspiration from the surrounding natural spectacle. Dine on marinated monkfish with sumac falafel, spiced yogurt, and basil pesto. Camargue razor clams with tarragon guanciale butter smoked in hay. A raspberry and rhubarb-chantilly sorbet vacherin. The recipe for happiness.

☎ 56, Corniche J.-F. Kennedy, 7th Arr. 📞 04 91 521 522. Lunch: 58 & 68 €. Bouillabaisse: 69 €. À la carte: 80 €. www.restaurant-peron.com

> LE RHUL

Bouillabaisse

4th-generation owners Christine and Gabrielle Galligani helm this Art Deco ocean liner, serving traditional bouillabaisse as their parents did in the past. The menu sings the praises of fish soup, grilled sea bass and flambéed fennel, and sea bream in a salt crust. Sip well-reputed wines from the region.

☎ 269, Corniche Kennedy, 7th Arr. 📞 04 91 52 01 77. Bouillabaisse 61 & 72 € (lobster). À la carte 70 €. www.hotel-restaurant-le-rhul.com

> INIZIO

Trattoria

Choose from an opulent burrata, truffle, arugula and Parmesan salad, a pizza (10 options including the famous Spianata - San Marzano tomato sauce, spicy spianata sausage, arugula, Straciatella and roasted plum tomatoes), or a hearty dish like the famous risotto al tartufo which is the pride of the chef. After a filling meal, we welcome the strawberry soup and a ristretto.

☎ 152, Corniche J.-F. Kennedy, 7th Arr. 📞 06 52 73 38 19. Pizzas 11-24 €; À la carte 35-38 €. 📷 @instagram inizio_corniche_ristorante

> MARCO - PLAGE DU PROPHÈTE

Pizza

Take a dip in the sea at 6 pm, then pop in for dinner with friends or lovers at sunset. With your feet almost in the sand, order one of their tasty pizzas. Unless sautéed mussels, spaghetti alla luciana, escalope milanaise or the lobster tagliatelle are more your fancy. White wine, chianti and spritzes add to the convivial ambiance.

☎ Anse des Prophètes, Corniche Kennedy, 7th Arr. 📞 04 91 77 66 89. Menu 20 - 40 €. www.restaurant-chez-marco-marseille.com

> LES BAINS - NHOW HOTEL

Facing the sea, this restaurant run by Addele Dakkar offers a contemporary balance between setting and flavours: pea and ricotta gazpacho with herbs and raspberries, fish soup, fillet of sea bream with basil, vegetable pesto, and razor clams. Ever elegant, Nicolas' Preud'homme's desserts leave you with a lovely souvenir.

☎ 200, Corniche J.-F. Kennedy, 7th Arr. 📞 04 91 16 19 21. Menus 29 & 34 €. À la carte 55 €. Sunday brunch, 55 €. www.lesbainsmarseille.com/accueil/

> SPORT BEACH

An address in the spirit of "Careless Whisper" with its sunset, beach, and seaside swimming pool. Shellfish and mussels gratinéés serve as a prelude to a menu from the land (burger; Thai-style duck breast) and sea (tuna tataki, linguine alle vongole). Michel Delbrel, a disciple of Escoffier, selects his ingredients with integrity. The cheerful service makes for happy customers.

☎ 138, Ave Pierre-Mendès-France, 8th Arr. 📞 04 91 76 12 35. Shellfish platters: 16, 27 & 52 €. À la carte, 50 €. Brunch 34 €. www.sportbeach.fr

WHERE TO SHOP IN THE QUARTER

PÂTISSERIES

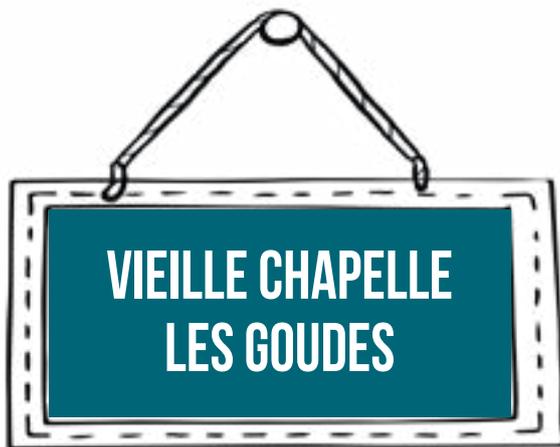
> BRICOLEURS DE DOUCEURS

☎ 202, Chemin du Vallon de l'Oriol, 7th Arr. 📞 09 86 35 23 92
35, Bd Philippon, 4th Arr. 04 91 05 06 26
www.bricoleursdedouceurs.fr

> VAGUE GOURMANDE

☎ 209, Corniche J.F. Kennedy, 7th Arr. 📞 04 91 52 03 73
www.lavaguegourmande.fr





> BAR DES AMIS

As the years go by, the terrace of this bar is never empty. Mélanie and Yvan welcome excellent nomadic cooks who seduce us season after season. Mélanie's pan bagnat and cakes attract top skateboarders and surfers who toast friends while the coolest DJ's mix tracks.

📍 23, Ave de la Pointe Rouge, 8th Arr. ☎ 04 91 96 17 62.

À la carte: 30 €. 📱 @bardesamis | 3008

> QUESTION DE GOÛT

Vanessa Robuschi boasts an intuitive cuisine that seeks daily inspiration at the farmer's market. The plates are built around a triptych: a vegetable, a fruit, and an aromatic herb. The mood of business lunches gives way to sociable evenings with family and friends. The waitstaff is ever smiling and happy at this charming address.

📍 147, Avenue Joseph-Vidal, 8th Arr. ☎ 04 91 73 59 08.

Lunch 22, 24, 26, 39, 44 & 52 €. Dinner 39, 44 & 52 €.

Sunday brunch 26 €. www.unequestiondegout.fr

> V&V

Healthy food

A colourful vegetarian cuisine (a focaccia tomato croque, melt-in-your-mouth burrata, zucchini with lemon and candied ginger) followed by very gourmet and healthy desserts (fruit and cookie crumble, cheesecake). Share them on the seafloor with beach and horizon views. We also like the natural decor and wholesome vibes that radiate here.

📍 151, Ave Joseph-Vidal, 8th Arr. ☎ 09 74 97 01 58.

À la carte 30 €.

📱 @vvhealthyliving 📱 @vv_healthyliving

> SERENATA

Italian

This sun-kissed, familial Italian cuisine never hits a wrong note. Spaghetti with beef and veal meatballs, calamaretta with sausage-eggplant sauce and ricotta, cannelloni di carne, risotto... nothing is missing. The cannoli for dessert whisk us away to Sicily. A consistent gourmet address.

📍 La Serenata, 37, Ave de la Pointe Rouge, 8th Arr.

Menu 30€. 04 91 75 79 05. ☎ À la carte 31 - 45 €. www.laserenata.fr

> TAMARIS

Bouillabaisse

When you return from the beach just below, pull up a chair on the terrace of this Greek tavern. Here, we feast on spaghetti with octopus stew, lobster, and prawns flambéed with pastis. Lamb shank with honey and coffee Liègeois bring us back to our childhoods. An authentic southern atmosphere with an accent.

📍 40, Bd Calanque de Samena, 8th Arr. ☎ 04 91 73 39 10.

Bouillabaisse 55€ (to order for 2 people min.) Pizzas 15-20 €. Menu: 49€. www.restaurantlestamaris.com

> LA GROTTTE

The chef, Benjamin Mathieu, speaks of a "Marseille brasserie" when referring to this cottage, its opulent décor, and a menu oriented towards the sea. We love the Tuscan terrace covered with bougainvillea in the summer. We come for the pizzas, pasta with sea bass, and rockfish soup. Or for the octopus aioli which has hoisted the Grotto among the classics.

📍 1, Avenue des Pebrons, 8th Arr. ☎ 04 91 73 17 79.

Pizzas 14,50 - 19,50€. Menu 50 €.

www.lagrotte-restaurant.fr

> MARINE DES GOUDES

Bouillabaisse

The tables are set at the edge of the quay in front of the boats. The ideal setting for a rockfish soup, razor clams with parsley, Sôcisee de Marseille sausage, squid flambéed with pastis, and ratatouille. The bouillabaisse and its rouille, the colour of sunset, will leave you with unforgettable memories.

📍 16, Rue Désiré-Pellaprat, 8th Arr. ☎ 04 91 25 28 76.

Menu around 50 €. Bouillabaisse 50 € (to order min. 2 people. 48h in advance). www.la-marine-des-goudes-restaurant-marseille.com/

> CHEZ ZÉ

Pizza

A concentrate of Marseille lifestyle since 1960. On the road to Les Baumettes, at the gates of the Calanques park, the sprawling terrace is protected from the strong sun by an old plane tree. A dozen pizzas (arugula-ham-Parmesan-buffala, figatelli), mind-blowing garlic-parsley squid, wild asparagus brouillade (scrambled eggs), and mozzarella sticks. There isn't a more Marseillais place than here.

📍 402, Chemin de Morgiou, 9th Arr. ☎ 04 91 40 05 44.

Pizzas from 10 €. Menu 30-40 €. www.chez-ze.com

> CHEZ ALDO

Bouillabaisse

All the Marseillais have come to Aldo, whether for the wood-fired pizzas or to share a bouillabaisse with friends. Lobster, aioli, cuttlefish seared on a plancha, and fried fish complete this heritage repertoire.

On summer evenings, when it stays light until late, the bourride and salt-crusted fish have a particular appeal.

📍 28, Rue Audemar-Tibido, 8th Arr. ☎ 04 91 73 31 55.

Pizzas 15 - 17€. Menu 47€.

Bouillabaisse/bourride to order, 48 €.

www.restaurant-chez-aldo.com

> AUBERGE DU CORSAIRE, CHEZ PAUL

The tables stretch from the patio to the port. Fried squid, linguine alle vongole, and freshly caught fish that is tossed directly on the grill. The fun begins with an octopus carpaccio or marinated sardines washed down by local wines from Cassis, Côtes de Provence, and Corsica. A tasty meal with the ambiance of a beachside bar.

📍 35, Rue Désiré-Pellaprat, 8th Arr. ☎ 04 91 73 19 26.

Menu (according to availability) 50€. 📱 @chezpaul.lesgoudes

> AU BORD DE L'EAU

Pizza

As its name suggests, this restaurant is reminiscent of holidays and Calanques lifestyle. Each course is fragrant with garlic (cod gratin, aioli, baked mussels) and the sea (fisherman's stew). Tradition demands that you kick off your meal with a pizza (figatelli, mozzarella) and end it with a Crottin de Chavignol with olive oil and ice cream.

📍 15, Rue des Arapèdes, 8th Arr. ☎ 04 91 72 68 04.

Reservations recommended. Menu 45-50 €. Pizzas 13 - 16 €.

www.auborddeleau.eu

> ESPLAÏ DU GRAND BAR DES GOUDES

Bouillabaisse

Didier in the dining room and Christophe Thullier in the kitchen dish out Calanques vibes in this small, sun-baked port. We have our apéro at the bar out front then cross the street to sit at our Esplaï table. Sautéed cuttlefish, bourride, and salt-crusted fish are on the menu. Waterside dining, a laid-back atmosphere, and an unforgettable bouillabaisse.

📍 29, Rue Désiré-Pellaprat, 8th Arr. ☎ 04 91 73 43 69.

Bouillabaisse (50 €/pers. to order 24h in advance). Menu 40-50 €.

www.grandbardegoudes.fr

> LE BELGE

You must walk along the seafront a good thirty minutes to reach this end-of-the-world spot: a cove with no gas, no electricity, and no credit cards accepted. The beach-hut cuisine includes spaghetti with sausage Bolognese, Niçoise salad, feta salad, fries, and crêpes. Verify their opening hours well in advance. A magical, rare address for Robinson Crusoe-style adventurers.

📍 Calanque de Marseilleveyre. No phone. Chalkboard menu 30 €.

📍 @chezlebelge13

WHERE TO SHOP IN THE QUARTER

PÂTISSERIE

> TORRES

📍 57, Ave de Montredon, Pointe Rouge, 8th Arr. ☎ 04 91 73 44 67.

74, Bd de Saint-Loup, 10th Arr. ☎ 04 91 44 55 60.

www.patisserietorres.fr

BOULANGERIE

> LES BONNES GRAINES

📍 5, Ave de Hambourg, 8th Arr. ☎ 04 91 55 08 21.

www.biocooplesbonnesgraines.fr

FROMAGERIE

> RAISIN CRÈME

📍 16 Ave. des Goumiers, 8th Arr. ☎ 09 88 50 73 08.

www.raisincreme.fr

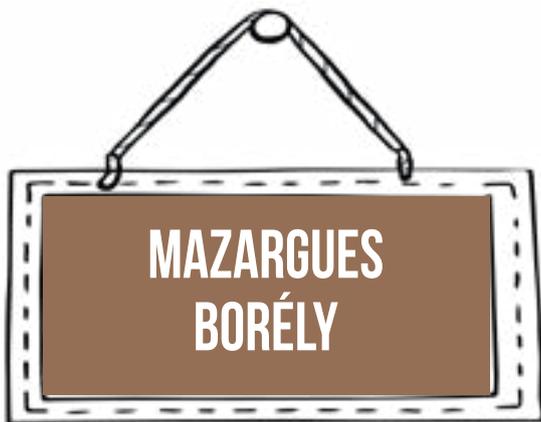
ICE CREAM

> LES GLACIERS MARSEILLAIS

📍 138, Ave Pierre-Mendès-France, 8th Arr. ☎ 04 91 71 67 97.

www.les-glaciers-marseillais.com





MAZARGUES BORÉLY

> CAFÉ BORÉLY

"We cook for you as we do for us," is the motto of the duo Ariel Lorin and Sophie Porte. Vegetables are strongly represented on the menu thanks to a link to local farmers. The café became famous for its thoughtful, balanced, and tasty veggie plate as well as its Thai steak, its smoked burrata, and its big salads. Familial vibe.

134, Ave Clot-Bey, Pavillon Est, 8th Arr. ☎ 04 91 22 46 87. Lunch only, Mains 17 - 20 €; Desserts, 8-10 €. Sunday brunch from 24 €. www.cafeborely.fr

> VENTRE DE L'ARCHITECTE

For 9 years, Jérôme Caprin's cooking has shined at this unique hotel. Monkfish sous vide with Jamaican pepper; a variation of carrots, and mustard-raisin sauce or lamb terrine with spinach, roasted cauliflower, and parsley green juice dazzle in his radiant kitchen. Perriand, Corbusier, and Aulenti furniture delights the eye.

Immeuble la Cité radieuse, 280, Bd Michelet, 8th Arr. 3rd Floor

☎ 04 91 16 78 23. Lunch, 29 and 32 €; Dinner, 52 €. www.hotellecorbusier.com

> TRATTORIA DEL SUD DA VINCENTO

Pizza

Before converting this former neighborhood bakery into a pizzeria, this young Marseillais went to Naples to learn the trade. Delicious and devilish dishes (charcuterie, antipasti, gnocchi alla Sorrentina, lasagna) and 16 pizza recipes (Royale, Margherita, Diavola) compose a menu that sings of southern Italy.

420, Avenue de Mazargues, 8th Arr. ☎ 04 91 77 93 40. Pizza 10 - 16 €.

Carte : 20-30 €. www.trattoriadelsud.fr

WHERE TO SHOP IN THE QUARTER

GOURMET ITALIAN MARKET

> **PASTA E DOLCE** : ☎ 199, Ave de Mazargues, 8th Arr.

☎ 04 91 77 75 69. www.pastaedolce.com

BOULANGERIE

> **HAT'S** : ☎ 194, Ave de Mazargues, 8th Arr. ☎ 04 91 78 00 98.

www.hatsboulangerie.com

PÂTISSERIE

> **MARIE-REBUFFAT PATISSERIE**

Gluten free

☎ 50, Rue Emile-Zola, 9th Arr. ☎ 04 91 71 27 45.

FROMAGERIE

> **MAISON MARIN** : ☎ 41, Rue Emile-Zola, 9th Arr. ☎ 04 65 95 38 97.

lamaisonmarin.fr





> LAVILLA

Patrick Cartier, in the kitchen, and Jean-Louis Vignoli and Thierry Albert in the dining room, pamper a clientele who come to see and be seen in this brasserie-style restaurant. Classics of shellfish, sushi, grilled sea bass, scallops with porcini mushrooms, bocconcini, wood-fired pizzas, and desserts are sure to meet your expectations.

☎ 113, Rue Jean-Mermoz, 8th Arr. ☎ 04 91 71 21 11.
Menu 50-60 €. www.restaurant-la-villa.fr

> MONTICELLI

Pizza

Wood-fired pizza lovers will love their generous toppings and exceptional tomato sauce. As in any respectable Marseille pizzeria, the Italian sausage, eggplant parmesan, and beef and lamb skewers are perfect. Desserts (fresh fruit, tiramisu, and artisanal ice cream) follow suit.

☎ Le Monticelli, 34, Bd Emile-Sicard, 8th Arr. ☎ 04 91 76 49 25. Menu 30-50 €. @Trattoria Monticelli

> AM - ALEXANDRE MAZZIA

3 Stars Michelin® Guide

This 24-seat room witnesses a new parade of plates every day. Here, off the beaten track, chef Alexandre Mazzia composes his vision of contemporary cuisine in search of new flavours and unsuspected horizons. The chef's impetuous character inspires impressive menus that aren't overly cerebral.

☎ 9, Rue François-Rocca, 8th Arr. ☎ 04 91 24 83 63.
Lunch: 175, 235 & 285 €. Dinner: 235, 325 & 385 €. www.alexandremazzia.com

> TCM - CLUB

The Marseille Tennis Club is an institution at the height of its 121 years. The clubhouse, led by Franck Amerio and Philippe Vidal, offers traditional brasserie cuisine for lunch. On very busy evenings, taste meat, fish and pizzas cooked over a wood fire. Smart attire is recommended.

☎ 10, Bd de Tunis, 8th Arr. ☎ 04 91 77 84 86. Menu 40 €. www.tennisclubmarseille.fr

> OTTO

Pierre-Antoine Denis shares a proven passion for Italian ingredients and Mediterranean recipes. He talks with his hands and smiles with his heart. Savour tuna-houmous tartare, octopus salad, homemade tagliata with polenta, and panna cotta with red fruit coulis. The menu is accompanied by pleasant Italian wines. A memorable experience.

☎ Otto 150, Rue Jean-Mermoz, 8th Arr. ☎ 04 91 71 16 52.
Menu 42-45 €. www.restaurantotto.fr

> PIACERE

Pizza

An enticing menu made up of simple (a Margherita with Fior di Latte mozzarella, fresh basil, and a drizzle of extra-virgin olive oil) or elaborate pizzas like artisanal Italian sausage and fried eggplant. For lovers of delicious dough with a surprisingly crispy crust.

☎ 283, Avenue du Prado, 8th Arr. ☎ 04 91 80 22 18.
Mon. - Sun. 12h - 22h. Pizzas 12 - 19 €. www.piacere-pizzapopulaire.fr

> PIERROT

Seafood Stand / Restaurant

Both kiosk and restaurant. For 40 years and three generations, this fishmonger and seafood stand offers whole and filleted fish, shellfish, and the freshest crustaceans. A delicatessen section serves up delicacies for your home or gifts. Eat on site or take away.

☎ 355, Ave du Prado, 8th Arr. ☎ 04 91 71 97 65. www.pierrotcoquillages.com

> SIGNATURE

1 Star Michelin® Guide

Born in Burgundy and a Marseillaise by adoption, Coline Faulquier cultivates a rare sense of the plate with incontestable themes: aioli with a mosaic of vegetables, local peaches lacquered in red wine with Burgundy aromas, beef tenderloin studded with Lardo di Colonnata. The calisson biscuit with black olive cream and candied olive ice cream is an exceptional dessert.

☎ 180, Rue du Rouet, 8th Arr. ☎ 04 65 85 53 48.
Lunch: 34 € ; Set menus 64, 85 & 120 €. www.signaturemarseille.com

> VILLA ROCCA

Pizza

To the tune of Bella Ciao, the uninterrupted parade of pizzas from the wood-fired oven to the tables is an event on its own right. For the rest, the veal liver, escalope with cream, and grilled sole are sure to charm. An Italian-Marseillaise atmosphere guaranteed. Pleasant service on the terrace and in the dining room.

☎ 20, Rue François-Rocca, 8th Arr. ☎ 04 91 22 61 59. Menu 25-50 €. <https://fr-fr.facebook.com/lavillarocca/>

> UN JARDIN EN VILLE

As its name suggests, a verdant address for eating outside as soon as warm weather arrives. A friendly, neighbourhood atmosphere prevails here. Customers come for the good times. Affable service, pizzas, Caesar salad, roast duck breast, and the burger are among the best-of.

☎ 22, Avenue de Mazargues, 8th Arr. ☎ 09 53 39 76 09.
Menu 35 €. www.unjardinenville.fr

WHERE TO SHOP IN THE QUARTER

FROMAGERIE

> KALOU

☎ 24, Ave de Mazargues, 8th Arr. ☎ 09 51 06 27 38.
www.fromageriekalou.com

PÂTISSERIE

> RIEDERER

☎ 16, Ave de Mazargues, 8th Arr. ☎ 04 91 25 27 03.
www.riederer.fr



> SAISONS

1 Star Michelin® & Fooding® Guide

Everything has its season. Julien Diaz's instinctive, Mediterranean cuisine stands up to the exceptional wine list of his sidekick, Guillaume Bonneaud. Caramelized tomato and tomato water infused with basil, peppercorns, oregano, and basil or celeriac tartlet with almond milk, caramelized apples, and sorbet exemplify the chef's mastery.

📍 8, Rue Sainte-Victoire, 6th Arr. ☎ 09 51 89 18 38.

Lunch 34 €, Set menus 65 & 95 €.

www.restaurant-saisons.com

> RELAIS CORSE

Who better than Laurent Saturnini to find the best Corsican products? At apéro, try fritelle and charcuterie (18-month-old Prizuttu) to accompany a glass of Clos Venturi. At the table, find lamb chops and polenta, cannelloni, veal from Monsieur Abatucci, and fiadone cheesecake, of course. All treasures to devour.

📍 49, Ave du Prado, 6th Arr. ☎ 09 50 72 99 53.

Lunch 25-30 € ; Dinner, 27-30 €. Tapas at night.

www.relaiscorse.fr

> OSTERIA DU PRADO

Pizza

Welcome to Alex's place, who has cultivated a rare sense of friendship since 2013. No less than 9 types of pizza are baked in the wood-fired oven (we love the seafood one). They whet our appetite for Italian-Marseille dishes (octopus carpaccio, panisses, linguine, clams, veal tagliata, and lettuce with pepperoni). Laid-back service and festive atmosphere on game nights.

📍 84, Ave du Prado, 6th Arr. ☎ 06 16 58 81 24.

Pizzas 12 - 21 €.

Menu 35 €.

www.losteriaduprado.fr

> LIMA LIMON

Daneri Vargas has composed the Peruvian and fusion menu at this micro-restaurant. He nails empanadas (beef, chicken, tuna, shrimp, vegetables), ceviche (coconut haddock or spicy haddock) and scallops with leche de tigre, passion fruit and smoked chimichurri. The tiny 5 m2 kitchen makes miracles at every service.

📍 24, Rue Saint-Sébastien, Marseille 6th Arr. ☎ 06 67 94 21 68.

Menu 30-35€. www.restaurant-limalemonmarseille.fr

> BAO

Mai is North Vietnamese, from the province of So'n La. Cooking for a dozen guests at each service, she will introduce you to the joys of Pho Bo soup (beef balls and rice noodles) or Sui Cao Tom (pork and shrimp ravioli). Together the spices, intensity, and subtleties of flavours equal finesse at the tip of your chopsticks.

📍 14-17, Rue Saint-Sébastien, 6th Arr.

A la carte 35 €.

www.bao-marseille.com

> UBUD

Experience Alain's love story with Bali at every service. In the kitchen, Avi Nuvul introduces you to the charms of light, fresh, and colourful Balinese cuisine. Dishes both typical (Baksao Malang soup) and spicy (Iga bakar sambal matah) delight with strength and delicacy at each bite. The green coconut crepe with palm sugar is a must.

📍 8, Rue Louis-Maurel, 6th Arr. ☎ 06 67 94 21 68.

Menus: 30 à 40 €.

www.ubud-marseille.com

> BUBO

Fabien Torrente at the stoves and Grégory Goutoulli in the dining room offer a bento express formula at lunch (one starter, one main course, and one dessert served at the same time). In the evening, enjoy the same cooking with regional flavours in a more traditional service (3, 4 and 6 courses). Ever refined, the service is faultless.

📍 34, Rue Jean-Fiole, 6th Arr. ☎ 09 50 13 58 28.

Bento lunch: 25 - 29 €. Menus: 50, 58 & 69€.

www.bubo-restaurant.com

> MAGA

Pizza

An address that has entered Marseille's culinary pantheon. The wood fire guarantees good pizzas (figatellu, Italian sausage and mozzarella) to devour on OM match nights, with a shareable platter of squid to accompany your pastis. Traditional rosemary lamb skewers and fiadone cheesecake round out the meal. A terrace in the summer.

📍 5, Ave du Prado, 6th Arr. ☎ 04 91 80 37 00.

Starting at 20-25€.

www.restaurant-pizzeria-maga.fr

> BISTROT O'PRADO

This neighbourhood bar has been completely revamped. Michael Esterle fervently welcomes customers lured by the chalkboard menu's bistro spirit: roasted meagre, vegetables and favouille crab bisque, or gnocchi and roasted tentacles with favouille bisque. Sophisticated plates, tarte au citron, and strawberry soup when in season.

📍 1, Bd Périer, 8th Arr. ☎ 06 49 21 68 70.

Mains 14 - 20 €. Desserts 6 - 7 €. [@people/Bistrot-o-prado](https://www.instagram.com/people/Bistrot-o-prado)

> FEMME DU BOUCHER

This former neighbourhood butcher shop has become a meat-lovers mecca for fans of great traditional recipes: scallops wrapped in bacon, sausage-stuffed brioche, caillettes with purée, and stuffed cabbage. Kindness galore and a laid-back, yet attentive service. When the tatin and tiramisu arrive at our table, we're already thinking about making reservations to return tomorrow.

📍 10, Rue de Village, 6th Arr. ☎ 04 91 48 79 65.

From 36 à 50€.

📍 [@lafemmeduboucher](https://www.instagram.com/lafemmeduboucher)

> LESTROIS COUPS

Eugénie Flipo is a woman of taste inspired by Italian, Mediterranean and bistro cuisine. Beef cheeks, seared tuna, and Camargue oysters are put on the plate with talent. In the evening, whether dining or snacking, you're sure to discover the natural wines for which this address is known. A high-calibre bistro.

📍 44, Rue Saint-Suffren, 6th Arr. ☎ 09 81 08 83 84.

Lunch 17, 20 & 23 € ; Dinner 33 €.

www.lestroiscoups-marseille.fr

WHERE TO SHOP IN THE QUARTER

CONFECTIONNER

> DROMELAINÉ

☎ 19, Ave du Prado, 6th Arr. ☎ 04 91 80 08 08 & 04 91 54 01 91.
www.dromel-aine.com

BOULANGERIE

> MAISON SAINT-HONORÉ

☎ 41, Ave du Prado, 6th Arr. ☎ 04 91 22 74 40
& 31, Rue d'Endoume, 7th Arr. ☎ 04 91 90 25 69
& 28, Bd du Cabot, 9th arr. ☎ 04 91 25 29 68.

COFFEE SHOP

> COOGEE

☎ 100, Bd Baille, 5th Arr. ☎ 06 86 57 52 22.
@cafecoogee

DELI-PÂTISSERIE

> MARROU

☎ 15, Place Castellane and 2, bd Baille, 6th Arr. ☎ 04 91 78 17 68
370, Avenue du Prado, 8th Arr. ☎ 04 91 30 85 48.
www.marroutraiteur.com

FRESH PASTA

> LA FABRIQUE DE RAVIOLI

☎ 74, Bd Baille, 6th Arr. ☎ 04 91 79 86 70.

PÂTISSERIE & SAVORY SNACKS

> CHOUAMÉ - LA CANTINE DE SUZANNE

☎ 27, Ave du Prado, 6th Arr. ☎ 04 65 95 48 25.

CHOCOLATERIE

> BALEINE A CABOSSE

☎ 213, Rue Paradis, 6th Arr. ☎ 06 21 08 09 11.
www.labaleineacabosse.com

FROMAGERIE

> FIL BLEU

☎ 203, Rue Paradis, 6th Arr. ☎ 04 91 58 08 93.
www.filbleufromagerie.fr

BRASSERIE

> BRASSERIE ZOUMAÏ

☎ 7, Cours Gouffé, 6th Arr. ☎ 09 53 87 03 79.
www.brasseriezoumai.fr





> LAURACÉE

As vintage wines are poured, the cuisine of Christophe Négrel retains a bourgeois character that smacks of the countryside (grey partridge puff pastry pie, Salmis sauce, wedges of roasted endives) and the open sea (Norman turbot meunière, blackened cabbage, caviar, and soubise sauce). Perfect cooking time and seasonings. Classiness that transcends trends.

☎ 96, Rue Grignan, 1st Arr. ☎ 04 91 33 63 36.

Lunch 23 & 27 €.

Menu: 50-60 €. www.lauracee.com

> OURÉA

This very creative and free-thinking address is based on Mathieu Roche's mastery of classic technique. Grilled cuttlefish, mushroom, and watercress risotto; Sicilian mandarin and creamy clementine millefoglie; and cannoli with sheep's milk ricotta ice cream exude the chef's local and seasonal roots. A very elegant space, just like the wine list.

☎ 72, Rue de la Paix Marcel-Paul, 6th Arr. ☎ 04 91 73 21 53.

Lunch: 24, 28, 45 & 54 €. Dinner: 45 & 54 €.

www.ourea-restaurant.com

> MADAME JEANNE

Numa Müller relies on the tides and the vegetable garden. He sears his meats (Camargue lamb) on the barbecue and in a sauté pan, advocates minimal use of butter and cream, and has fun with marinades. Sandro, keen on natural wines and vins vivants, pairs the plates (gnocchi with wasabi anchovy and candied fennel emulsion) with convivial wines. A gastronomy in tune with the times.

☎ 84-86, Rue Grignan, 1st Arr. ☎ 04 86 26 54 16.

Lunch 25 €; dinner 49-79 €. www.maisonbuon.com

> FRATELLI

Italian

An old printing house has become a brasserie seasoned with the team's Italian accent. Proud of their fresh homemade pastas like penne mare monti (langoustines, mushrooms, courgettes, clams), campidanese (sausages, garlic, San Marzano tomato sauce), and wonderful seafood risotto - served in the evening. A beautiful space and delicious Sicilian cannoli.

☎ 19, Rue Fortia, 1st Arr. ☎ 04 91 33 42 46.

Lunch 17 & 24 €.

Menu 40-48 €. www.fratellistoranti.fr

> LE JULIEN

A hearty and homey cuisine served with brilliant silverware on white tablecloths. The cellar at the entrance hints at the good wine to come. We can't decide whether to pair a veal chop with morels and rabbit roasted in foil with a Provence, Beajoulais, Burgundy or Bordeaux bottle. Pair your café with a pavlova or a fruit pie.

☎ 114, Rue Paradis, 6th Arr. ☎ 04 91 37 06 22.

Menu 35-40 €. www.lejulien.com

> CAFÉ POPULAIRE

Faithful to his job, Nicolas Julien does not make compromises with the quality of his plates nor the good atmosphere that marks the style of his urban restaurant. Hanger steak with red-wine pepper sauce and fries, fresh-caught fish with sauce vierge, tomatoes, peppers and risotto, a burger, and almond blanchmange with caramelized peaches. All is well.

☎ 110, Rue Paradis, 6th Arr. ☎ 04 91 33 35 07. Around 30 €.

📱 @cafe_populaire

> CAFÉ DE LA BANQUE

This brasserie is inscribed in the city's heritage. The Lafargue family and their team welcome magistrates, bankers, lawyers, and strangers with equal kindness. All are lured by veal kidneys in mustard sauce, free-range chicken with porcini cream, tartares, burgers and Caesar salad. Pair your espresso with the baba or the pear charlotte.

☎ 24, Bd Paul-Peytral, 6th Arr. ☎ 04 91 33 35 07. Lunch only.

Salads 13,50 €, À la carte: 20 - 25 €. www.lecafedelabanque.com

> GRAND GUSTE / PETIT GUSTE

Jean-Chri receives diners here the same way he does at home. Hence, the living room-like dining space (wonderfully decorated by Boboboom) and his grandfather's homestyle cooking that brim with lifelong flavours. Wellington beef tenderloin, John Dory à la Grenobloise, and capon with morels sauce. If you fancy, enjoy apéro and tapas just across the street at Petit Guste.

☎ 31, Bd Notre-Dame, 6th Arr. ☎ 04 91 53 17 82. Dinner menu 45-50 €.

www.legrandguste.fr / www.lepetitguste.fr

> CÉDRAT

Eric Maillat's eye-catching menu shuns the siren song of ease and arouses envy: pho soup with explosive flavours and grilled whiting, candied raz el hanout carrots, orange blossom semolina cream, and reduced spiced carrot gravy. Sun-kissed, spiced, and Asian-influenced plates. Good value for the money.

☎ 81, Rue Breteuil, 6th Arr. ☎ 04 91 42 94 41.

Menu: starters 9 - 14 €; mains 18 - 23 €; desserts 9 €.

www.cedrat-restaurant-marseille.com

> TREIZE EN VUE

A neighbourhood café where Philippe Poette serves wonders to regulars seduced by the chicken liver & herb vinaigrette salad, cocotte-simmered smoked pork loin in Norman sauce, carrot flan, and braised cabbage. A member of the Culinary College of France, the chef draws his ideas from farmer's markets. Large selection of wines by the glass.

☎ 40, Rue Breteuil, 6th Arr. ☎ 06 34 64 47 06. Lunch 27,50 - 29,50 and

34 €. Menus carte: 53 €. www.13envue.fr

> BEC DU COQ

Food for sharing, natural wines, and an épicerie. This is the leitmotif of Guilhem and Victoria, a couple who boasts a maverick spirit. Find a warm atmosphere and tapas in abundance: fried chicken and tarama, lamb heart tartare, mussels and chard croquettes with Japanese curry mayo. Let's eat, drink, and be happy!

☎ 28, Bd Notre-Dame, 6th Arr. ☎ 04 91 91 62 08.

Menu and glass of wine 25 - 30 €. 📱 @lebecducoq

> CHICOULON

Wine Shop / Bistro

Léo in the kitchen, Fanny in the dining room, and Edouard in the wine cellar compose a small daily menu that is dictated by market finds. Vegetables, fish, meat, and poultry parade in a style that resembles a distant cousin to classic French fare. The cooking times and flavours are spot on. And, not surprisingly, the food and wine pairings are perfect. A high-flying bistro.

☎ 59, rue Grignan, 6th Arr. 📞 04 91 33 46 59. Lunch Tuesday - Friday. Menu: around 30 €. www.chicoulon.com

> ESCAPADE MARSEILLAISE

After training at starred French institutions (Baumanière, Arpège), Yannick Stein has anchored his gastronomic ship on the Rue Paradis. Crispy poultry, lamb's lettuce cream, shavings of summer truffles, fish, and risotto with organic beet and herb juice. An inventive, tasty cuisine with harmonious flavour combinations. ☎ 134, Rue Paradis 6th Arr. 📞 04 91 31 61 69.

Lunch: 20, 24 & 35 €. Dinner: 50, 65, 70 & 95 €. Menu: 50 €. www.lescapademarseillaise.com

WHERE TO SHOP IN THE QUARTER

MARKET

> PIOUS

☎ 70, Rue Grignan, 6th Arr. 📞 09 82 36 54 46.

📍 @pioualimentationmarseille

PÂTISSERIE- CHOCOLATERIE

> SYLVAIN DEPUICHAFFRAY

☎ 66, Rue Grignan, 1st Arr. 📞 04 91 33 09 75.

www.sylvaindepuichaffray.fr

> LETEMPS D'UN CHOCOLAT

☎ 14, Rue Haxo, 1st Arr. 📞 09 82 39 10 55. www.claudekrajner.com

COFFEE ROASTERS

> CAFÉ PIATA

☎ 14, Rue Breteuil, 1st Arr. 📞 06 50 81 11 35. 📍 @cafepiatamarseille

> CAFÉ LAUCA

☎ 68, Rue Grignan, 1st Arr. 📞 07 67 30 86 37. 📍 @café_lauca

BOULANGERIE

> LUDIVINE

☎ 38, Bd Notre-Dame, 6th Arr. 📞 04 91 54 95 17.

📍 @ludivine_le_fournil_notre_dame

COCKTAIL BAR

> COPPERBAY

☎ 36, Bd Notre-Dame, 6th Arr. 📍 @copperbay_marseille





> LES COPAINS

Young Chef

A user-friendly gastronomy staged by the duo Pauline and Jules. With classic plates that are very inspired by the moment, this young team cooks with freedom, oscillating between joy and stress. There is an adventurous spirit, a keen sense of taste, and just the right seasoning. Lovely local ingredients and a beautiful wine list.

📍 93, rue de Tilsit, 6th arr. ☎ 09 53 60 99 91. Formules 38 & 44 € ; supp. fromages 8 €. 📱 @copainsrestaurant

> CATERINE

Young Chef

Marie, Eugénie, and Laura groove to their own beat at this friendly table that shakes up the codes. Marie exhibits an acute sense of flavour combinations (poultry liver flambé, sea asparagus-bottarga shortbread, carrot and sorrel drizzled with poultry jus). Cheeky recipes, discerning ingredients, and delicate plating. Excellent value for the money.

📍 27, Rue Fontange, 6th Arr. ☎ 04 91 67 72 85. Menu 30 €. Closed Sundays, Mondays and nights. 📱 @caterine.mrs

> CIERGERIE

A lovely address decorated with the design trends of the moment. A southern menu (sardines marinated in a citrus Ricard vinaigrette) with some stick-to-your-ribs dishes (lamb shank potato mousseline). The comforting atmosphere is reflected in the desserts: a molten 70% dark chocolate cake or a refreshing coconut-lime roulade. Local wine list.

📍 8, Rue de Lodi, 6th Arr. ☎ 04 65 85 93 06. Menu 27 - 35 €. 📱 @restaurant_la_ciergerie

> CANTINETTA

Don your best duds to come taste linguine alle vongole, pesce del giorno (fish of the day), and rigatoni all'arrabiata cooked on site each day with good humour: The recipes are authentic, as are the 100% Italian ingredients. The staff's cheerful disposition brings warmth to every plate.

📍 24, Cours Julien, 6th Arr. ☎ 04 91 48 10 48. Menu 38-40 €. www.restaurantlacaninetta.fr

> GIGI

Trattoria

Teo Carret oozes Italy from Portofino to Napoli. Tuna and pistachio tartare, creamy, oven-baked polenta with mozzarella and San Marzano tomatoes, lasagna, spaghetti with mushrooms, slivered truffles, and poultry jus. A lively trattoria that is fiercely proud of their focaccia and their fresh house-made pasta. High-flying tiramisu and chocolate tart.

📍 13, Cours Julien, 6th Arr. ☎ 09 85 00 76 28. Menu 24 - 30 €. 📱 @gigibouillon

> LIVINGSTON

Best 'bar of delights' - Fooding® Guide

Valentin Raffali conceived of this spot as a place where friends share plates brimming with local ingredients: Mediterranean fish, lamb from the Alps, and vegetables grown in the surrounding area. Nothing escapes the barbecue – every dish encounters the flame for smoky flavours and strong spices. Beautiful natural wine list.

📍 5, Rue Crudère, 6th Arr. ☎ 04 96 10 00 00. Nights only. À la carte 40-50 €. www.livingstonmarseille.com

> VIVIER

This seafood bar hosted by the dashing Alexis Couët transforms into a welcoming table for lunch and dinner. In the evening, chef Corentin Mailloux surfs on briny waves washed down with natural wines. A nice selection from all French oyster terroirs. Witness the crustaceans live in the restaurant's fish tank.

📍 2, Rue Pastoret, 6th Arr. ☎ 09 83 76 72 35. Starters 6 - 12 € Mains 9 - 15 €, Desserts 7 - 9 €.

> LIMMAT

Lili Gadola baptized her tiny bistro with the name of a Swiss river, her native country. The menu frolics between vegetarian dishes and flexitarian options. It changes daily, but its locavore mission, transparency, and traceability are steadfast. Ever delicious, Lili's plates will also surprise you. What's not to love?

📍 41, Rue Estelle, 1st Arr. ☎ 04 91 47 49 35. Menu 25-30 €. www.limmatmarseille.com

> MAMA SHELTER

Tables of friends, families, and businessmen coexist in this funky hotel. The menu spans the globe: panisses, baba ghanouj, a half free-range chicken and fries, a "return from Asia" beef tartare and fries, and the famous ham and soft-boiled egg cocotte. Very good vanilla rice pudding with roasted pineapple.

📍 64, Rue de la Loubière, 6th Arr. ☎ 04 84 35 20 00. Sunday brunch: 39 € Set menu Sunday lunch: 19 €. Lunch: 19 - 22 €. Daytime menu: 27-40 €. Evening menu: 30-40 €.

> L'ARÔME

Michelin® Bib Gourmand

Excellent value for the money at this restaurant run by Romain and Marilyn, who have become stars of this colourful, graffiti-splashed street. A scallop tajine with citrus fruit, brioche stuffed with fillet of beef and marrow, and a gianduja-hazelnut tart illustrate the talents of the house. Concise, yet spot on wine list.

📍 9, Rue des Trois Rois, 6th Arr. ☎ 06 17 79 19 97. Menu : 32 €. 📱 @laromeresto

> CAFÉ LA MUSE

A café first and foremost, then a busy spot during apéro and mealtime. Brunch can be hearty or delicate (oh, the ham and cheese croissant!) and best savoured while reading the daily newspaper. Sea bream gravlax with dill mayo, pork terrine, and a Drômoise caillette (pork meatball) with pickles delight at lunch. One espresso martini on the terrace and you'll be hooked.

📍 2, Rue de Lodi, 6th Arr. ☎ 04 91 37 91 79. 📱 @cafelamuse

WHERE TO SHOP IN THE QUARTER

BOULANGERIES

> PAIN PAN : 📍 29, Rue Trois Frères Barthélémy, 6th Arr.

> HOUSE OF PAIN : 📍 14, Rue Fontange, 6th Arr. ☎ 04 91 37 50 45.

> BOULANGERIE SALVATOR : 📍 32, Bd Louis-Salvator, 6th Arr. ☎ 06 34 22 30 02. www.boulangerie-cafe-pain-salvator.fr

WINE STORE

> LA CAVE À VINYLE : 📍 12, Rue Fontange, 6th Arr. ☎ 06 87 61 17 21.

FROMAGERIE

> L'ART DE LA FROMAGERIE : 📍 20, Rue Saint-Michel, 6th Arr.

☎ 04 91 48 45 14 and 📍 1, Place Maréchal Fayolle, 4th Arr.

☎ 09 50 27 99 76 and 📍 119, Rue d'Endoume, 7th Arr. ☎ 09 84 16 94 51.

TEA SHOP

> LORENE MILLET : 📍 7, Rue Fontange, 6th Arr. ☎ 09 80 61 52 99.

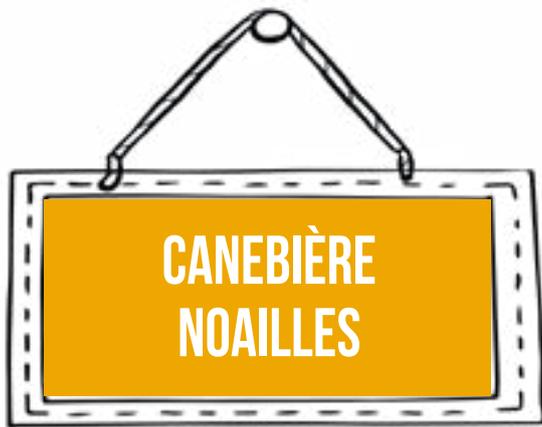
LEVANTINE MARKET

> EXOSUD : 📍 26, Rue Saint-Michel, 6th Arr. ☎ 04 96 12 04 26.

COCKTAIL BAR

> LA BISSETTE : 📍 17, Rue André-Poggioli, 6th Arr. ☎ 06 75 00 39 03.

📱 @la_bisette



> BRASSERIE 1860 - LE PALAIS

This brasserie revives the splendour of the 19th century on the Canebière. Jean-David Cohen has imagined a mouth-watering menu combining Aubrac steak in red wine and bone marrow sauce, beef chuck of Rossini, and bouillabaisse with a trilogy of fish. The ice creams and desserts will stir even the most satisfied appetites. Completely faultless.

📍 Palais de la Bourse, 9, la Canebière, 1st Arr. Menu 35-40 €. www.1860lepalais.fr

> CHEZ SAUVEUR

Pizza

Founded by Sauveur di Paola, this pizzeria has grown since 1943. In addition to its menu of 25 pizzas and 4 calzones, the current owner Fabrice Giacalone serves high-quality Italian dishes: bocconcini and pappardelle, gnocchi with gorgonzola, alouettes sans tête (beef roulades). Ever respectful of the restaurant's tradition and soul. Cheerful atmosphere.

📍 10, Rue d'Aubagne, 1st Arr. ☎ 04 91 54 33 96. Pizzas 9,50 - 16,90 €. À la carte 20-25 €. www.chezsauveur.fr

> LE FEMINA-CHEZ KACHETEL

Couscous

This colourful table has exuded sun and spices since 1921. The secret of their famous barley semolina couscous has been whispered from father to son and from mother to daughter. Without forgetting the classic chorba, briks (stuffed pastry pockets), and lamb skewers. Mustafa sets the mood with the brotherly familial service. A sure-fire hit.

📍 1, Rue du Musée, 1st Arr. ☎ 04 91 54 03 56. Carte, 25-30 €. <https://fr-fr.facebook.com/pages/category/Restaurant/Restaurant-Le-femina-chez-kachetel-736319356411635/>

> CHEZ YASSINE

North African

Far from the hipster caricatures, the real Noailles is here among the workers and families. In a joyful ambiance, we eat at Yassine as we do in Tunis: a mechouia salad, egg and tuna briks, a royal oija (eggs in tomato sauce with merguez and escalope), and fries. The Thursday mloukhiya is a must.

📍 8A, Rue d'Aubagne, 1st Arr. ☎ 04 91 39 00 17. 10 - 15 €. [@restaurant-tunisien-chez-yassine](https://www.instagram.com/restaurant-tunisien-chez-yassine)

> LE CAPUCIN

A hotel on the Canebière and a restaurant that highlights proper brasserie dishes with good value for the money. Pollock aioli, chuck steak with creamy polenta, salt pork with lentils, and mackerel in white wine illustrate how the menu is anchored in the local. Both service and welcome are utterly charming.

📍 48, La Canebière, 1st Arr. ☎ 04 30 22 03 12. Menus 16, 24 & 29 €. www.brasserielecapucin.com

> CHARLY PIZZA

Pizza

Since 1962, nomadic food-lovers have flocked here for hefty slices of pizza wrapped in paper. 30-something Charly (his dad, also Charly, is for whom this popular pizzeria is named), serves hundreds of customers per hour. They pick from 20 pizzas with a thick and chewy crust. The flours and tomatoes for the sauce have all been carefully chosen. Excellent quality/price ratio.

📍 4, Rue des Feuillants and Place du Général de Gaulle, 1st Arr. Pizza & dessert : 10 €. [@charlypizzamarseille](https://www.instagram.com/charlypizzamarseille)

> GINGEMBRE

Street Food

The Sino-Vietnamese family that owns the Tam-Ky market on Rue Halle Delacroix opened this beautiful address for street food fans. The prices are as attractive as the dishes (vegetarian or shrimp spring rolls), banh-mi (chicken meatballs, pâté, and pickles), Vietnamese salad, and wonton soup. A kitchen that resonates with world flavours.

📍 39, Rue d'Aubagne, 1st Arr. 15 - 20 €. Closed Mon. & Tues. Wed. & Thurs 12h - 19h; Fri. - Sun. 12h - 21h30.

> SOUK NOUR D'EGYPTE

Mediterranean Street Food

Fresh from the downstairs kitchen, m'hadjeb cheese and achma catch our eye behind the counter and we're tempted to succumb to the delights of a never-ending feast. Don't miss the falafel stuffed in super pillowy bread and garnished with raw vegetables and tangy white sauce. Feetir and desserts dipped in honey go great with café or tea.

📍 2A, Rue de Rome, 1st Arr. ☎ 07 61 70 12 54. Menu 10 - 15 €. [@lesoukdenourdegyppte](https://www.instagram.com/lesoukdenourdegyppte)

> L'IDÉAL

Gourmet Market

This grocery store brings together an unparalleled selection of foodstuffs discovered during encounters with artisans and delicious tastings. Julia Sammut gives Mediterranean gastronomy an inimitable flavour while animating two restaurants in two neighbouring spots where you can enjoy all the ingredients that she has savvily scouted. A must.

📍 11, Rue d'Aubagne, 1st Arr. ☎ 04 09 80 39 99 41. Menu 35 €. www.epicerielideal.com

> MERCERIE

One of the most popular hot spots in SoNo (South Noailles). In this former neighbourhood haberdashery, Harry Cummins (ex-Frenchie, Paris II) has found the ideal place to showcase his cuisine in harmony with Laura Vidal's specialized selection of natural wines. An indisputable address for those who love cool food and terroir-driven wines.

📍 9, Cours Saint-Louis, 1st Arr. ☎ 04 91 06 18 44. Lunch: 31 & 35 €; Dinner: 55 €, 66 € & 90 €. www.lamerceiemarseille.com

> TÊTE DE CHOU

Young Chef

Tiziano Cont and Rémi Ponzevera's dining room and patio pleases their regular clientele thanks to the restaurant's friendly ambiance and inspiring menu: octopus lacquered in Japanese caramel, burnt leeks with vinaigrette and andouillettes crisps, a crunchy, praline cream-stuffed pastry puff topped with hot chocolate. A cool and tasteful address.

📍 11, Rue du Théâtre Français, 1st Arr. ☎ 09 81 87 31 97. Plates 9 - 17 €, Sides 5 - 6 €, Desserts 5 - 8 €. [@latetedechourestaurant](https://www.instagram.com/latetedechourestaurant) [@latetedechou_resto](https://www.instagram.com/latetedechou_resto)

> CHEZ NOËL

Pizza

Regulars cross the city and come from afar to this wood-fired Marseille pizzeria for Friday aioli, pasta with pesto in the summer, andouillette and fries, and those famous pizzas. From the moit'-moit (half anchovy, half cheese) to the Royal, Laurent and Virginie are the guardians of tradition. But here, the real boss is the oven!

📍 174, La Canebière, 1st Arr. ☎ 04 84 26 50 06. Pizzas from 10-12 €. Menu 25/30 €. [@cheznoel](https://www.instagram.com/cheznoel)

> BLUM

Brasserie

On the ground floor of the Artplexe cinema, an alternative table designed like a southern brasserie. Irreproachable thin crust pizzas, homemade salmon gravlax, melt-in-your-mouth beef cheek stew, and chicken breast with clams. Anna crafts deliciously light, gluten-free, and vegan pâtisseries.

📍 Blum, 125, La Canebière, 1st Arr. ☎ 06 75 46 84 36. Lunch & dinner: 20 à 30 €. 📱 @blumcanebiere

> LES RÉFORMES

A superb rooftop on the Artplexe roof for a pleasurable lunch: a starter of mackerel with watercress and ponzu, a main of hake and celery, and Greek yogurt and herb ice cream with Granny Smiths to conclude. A simple, tasty, and harmonious cuisine that is without pomp but precise. Handsome decor from the 50s and 60s. DJ nights.

📍 125, La Canebière, 1st Arr. 4th floor by elevator from Artplexe movie theater. ☎ 09 71 16 35 90. Lunch menu: 24 - 29 €. At night, shareable plates around 33-35 €. www.lesreformes.fr

> CHEZ PICONE

Pizza

Since 1971, this mythical pizzeria next to the Gymnase Theater has been inscribed in Marseille's heritage. With tomato sauce, garlic, oregano, and a toothsome crust, this Marseille-style pizza is cooked over a wood fire. Its reputation seduces locals, artists, and tourists alike. We come here before or after a show. Dining here is like going to a museum.

📍 120, La Canebière, 1st Arr. ☎ 04 91 48 77 05. Menu 25/30 €. www.chezpicone.fr

> BOÎTE À SARDINE

This dynamic duo of Rugi, the fishmonger, and Bonnieu, the chef, has worked wonders over the years. An unbeatable expert of the sea, Fabien Rugi takes great pleasure in proposing the finest fish, shellfish, and crustaceans. Céline cooks sea anemone fritters, fried red mullet, sardine mint meatballs, and garlic calamari with love.

📍 2, Bd de la Libération, 1st Arr. ☎ 04 91 50 95 95. À la carte 35-40 €. www.laboiteasardine.com

WHERE TO SHOP IN THE QUARTER

FROMAGERIE

> FROUMAI : 📍 150 La Canebière, 1st Arr. ☎ 04 91 48 79 54. 📱 @fromageriefroumai

CHOCOLATERIE

> HUBERT : 📍 4, Rue des Orgues, 4th Arr. ☎ 04 91 34 22 65.

COCKTAIL BAR

> APOTEK BAR : 📍 2, Rue Consolat, 1st Arr. ☎ 06 32 10 48 17. 📱 @apotekbar

BOULANGERIE

> BAR A PAIN : 📍 18, Cours Joseph-Thierry, 1st Arr. ☎ 06 45 17 37 33. 📱 @PageLeBaraPain @lebarapain

COFFEE ROASTER

> NOAILLES : 📍 56, La Canebière, 1st Arr. ☎ 04 91 55 60 66
& 📍 3, Avenue du Prado, 6th Arr. ☎ 04 91 79 09 09
& 📍 Rond-Point du Prado (Monoprix Prado), 8th Arr. ☎ 04 91 22 86 37
& 📍 CC les Terrasses du Port, 9, Quai du Lazaret, 2nd Arr. ☎ 04 91 19 29 63. www.noailles.com





> EAUX DE MARS

Ecotable

This team shows respect for its customers with hearty fare that has good value for the money. Fish aioli soup; smoked goat cheese and hazelnut arancini; beef kefta, tabouli, and herb cream; and chocolate, hazelnut, almond praline mousse give you a good idea of what's in store. Calm and relaxed atmosphere. Here, the beautiful, the organic, and the delicious co-mingle. An eco-friendly spot.

☎ 135, Rue Consolat, 1st Arr. ☎ 04 91 07 61 36. Menu 25-30 €.

www.leseauxdemars-restaurant.com

> MARCHÉ NOIR

In the quarter since they were kids, Sandra and Hedi serve up this pure delight of a bistro with local and seasonal notes. With crispy polenta served with thin slices of spanata salami and Nokoss chicken gnocchi generously bathed in mustard cream sauce, this is filling, no-fuss bistro fare for people who like to eat. Very good price/quality ratio and kind service.

☎ 235, Bd de la Libération, 4th Arr. ☎ 09 83 57 02 80. Lunch 18-25 €.

📷 @marche_noir_marseille & 📺 @lemarchénoir

> BELLEVILLE-SUR-MER

This neighbourhood tavern has old-school charm with its convivial patio and vintage wooden doors. Savour Marseille charcuterie, mullet soup, conchiglie stuffed with Reblochon and Fourme d'Ambert, or leerfish in marjoram sauce with a split pea purée. All washed down with organic and natural wines. We love the owner Brice just as much as his desserts.

☎ 18, Bd Montricher, 4th Arr. ☎ 04 88 64 82 81. Menu 28-30 €.

📺 @bellevillesurmer

> VORACE

The price is right at Mathieu Dubber and Léo Nicolas' place. The chalkboard menu weaves between tradition and sure-to-please flavours: tabouleh with dried fruit, veggies, fresh herbs, and hazelnuts or sirloin steak with Fourme de Montbrison sauce and candied potatoes). Quality ingredients and a nice bistro atmosphere. You'll be a fan.

☎ 172, Bd de la Libération, 4th Arr. ☎ 04 91 92 06 74. 20 - 30 €.

📷 @vorace.marseille

> BALADY

Middle Eastern

Marseille, daughter of Cairo and Beirut whose sisters helm from Amman and Tunis. Balady ("my country" in Arabic) meanders across the Levant, serving bakhawa, cornes de gazelle, and date feetir with a thick, aromatic Turkish coffee flavoured with cardamom like in Baalbeck. A familial and authentic cuisine that is anything but touristy.

☎ 66, Rue Consolat, 1st Arr. ☎ 09 80 99 21 03. À la carte, 15 €.

> LONGCHAMP PALACE

Bistro

We always eat well in this neighbourhood haunt where young skaters rub shoulders with up-and-coming artists, and local white-collar workers toast their newly created non-profit. Porcini mushroom crème brûlée, crispy Brie, octopus stew, and duck breast lacquered in orange sauce fill the rotating chalkboard menu. A pastis for apéro is a must.

☎ 22, Bd Longchamp, 1st Arr. ☎ 04 86 97 22 59. Carte 20-25 €.

📺 @longchamp.palace

> NOUR D'EGYPTE

This place promotes Egyptian culture with screenings, debates, exhibitions, and conferences. With calligraphy on the walls and mosaic tiles on the floor, we munch falafels, baba ghanoush, houmous, and fava beans at tables or on floor cushions. Sip lemonade or sugar cane juice. An immersion in Cairo to the tunes of Oum Kalthoum.

☎ 10, Rue Bernex, 1st Arr. ☎ 09 80 63 06 56. Menu 20-23 €.

www.lacantinedenourdegypte.com

WHERE TO SHOP IN THE QUARTER

BISCUITERIE

> BISCUITERIE DU PALAIS

☎ 12, Boulevard Philippon, 4th Arr. ☎ 06 11 57 76 03

NATURAL WINE SHOP

> LESTROIS COUPS

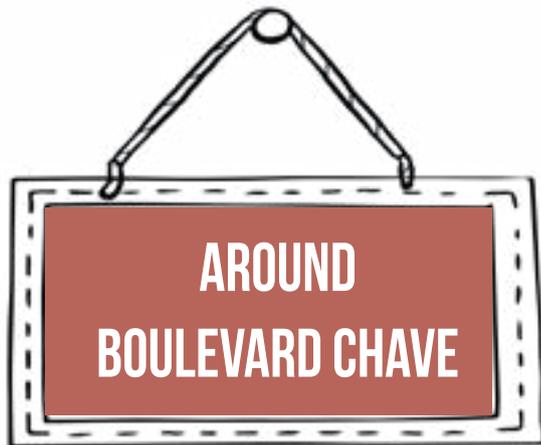
☎ 197, Bd de la Libération, 4th Arr. ☎ 09 83 30 22 00

FROMAGERIE

> LE ROYAUME DE LA CHANTILLY

☎ 2, Rue Granoux-Place Sébastopol, 4th Arr. ☎ 04 91 34 09 16.





> BEER'OCRATIE

Brasserie

We eat well in this neighbourhood brasserie. In the kitchen, Nicolas Bigueur asserts a bistro menu. Think lamb chops with mint bearnaise and bone marrow. At night, we share small plates to the tune of clinking glasses. Expect service with a smile and bubbly nights. A pleasant patio.

☎ 173, Bd Chave, 5th Arr. ☎ 04 91 92 10 09. Lunch 18 - 25 €.

Nights: around 25-30 € Open daily.

www.beerocratie.com

> REGAIN

Young Chef

This young restaurant was inaugurated in the twilight of 2021. Here, Sarah composes a menu that mirrors her image with some vegetarian plates. All are in harmony with her sidekick Lucien's organic and natural wine list. At this lively bistro, we eat in the tree-lined courtyard when its warm out. A natural table.

☎ 53, Rue Saint-Pierre, 5th Arr. ☎ 04 86 68 33 20.

Lunch 23 € ; Dinner 30-35 €. www.regain-marseille.com

> BAMBINO

Italian

A transalpine-influenced address led by Jérémy Magnan. Made with Italian wheat flour, the pizza dough is fermented for 72 hours. Perfect pasta (like rigatoni al ragu), beef stew with Taggiasche olives and 30-month-old Parmesan), and lasagne al forno. The caramelized almond affogato is worth the detour. Laid-back service.

☎ 59, Bd Eugène-Pierre, 5th Arr. ☎ 04 86 77 61 07.

Pizza 12 - 17 €. À la carte: 30 €. @bambinocamas

> BOUILLON

Bistro

A neo-bistro with a beautiful terrace and a proper organic and natural wine list. Each day, Mathieu Zurcher and Auregan Dean compose a chalkboard menu that contrasts with modern plating. House made pâté, clam and fish broth with black mushrooms, sausage purée, and chocolate mousse to devour with complete confidence.

☎ 67, Bd Chave, 5th Arr. ☎ 04 91 67 30 10. À la carte 26-28 €.

@bouillon_marseille

> CHEZ GEORGES

Neighbourhood Bistro

Organic whether sipped or savoured, Ilan Loufrani's bistro is beloved for lunch, drinks, and dinner. Veggie salads; hake with new potatoes, green cabbage, brown butter, and capers; roast duck breast with braised miso, sesame, and honey parsnips and endives. The chocolate financier with creamy dark chocolate is as enjoyable as the sprawling terrace.

☎ 115, Bd Chave, 4th Arr. ☎ 09 84 30 53 28. Menu: 25-30 €.

@georges_bistrot_marseille

> CUISINE DE GAGNY

From Bamako to Marseille. Gagny's restaurant is fuelled by a rare enthusiasm. Customers appreciate his quality, familial fare: bouillabaisse couscous, roasted lamb shank, shortcrust pastry with lemon, almond mousse, strawberries, and sliced pistachios. Well-done cooking from the heart that is sure to brighten your day.

☎ 153, Bd Chave, 5th Arr. ☎ 06 59 05 86 19.

Menu: 25 €.

@lacuisinedegagny

> PARPAING QUI FLOTTE

Joie de vivre in the kitchen, in the dining room, and on the plates. Enjoy regional dishes with contemporary twists. Our favourites are caramelized octopus, creamy risotto with Parmesan, salmon and squid ink, and a superlative potato purée. A stellar cocktail menu and a light-hearted ambience in which customers feel like friends. A flagship address in the neighbourhood.

☎ 3, Rue Goudard, 5th Arr. ☎ 04 13 20 34 76.

Menu 25-30 €. @leparpaingquiflotte & @le_parpaing_qui_flotte

> TROIS-QUARTS

A corner spot that is talked about well beyond the quarter. The chalkboard menu always offers meat (pork belly confit, sweet potato, figs, and a rich gravy), a vegetarian option, shellfish (hot oysters with sabayon and herbs), and dessert (Breton shortbread, light tarragon cream, and roasted figs). Smiling and friendly service.

139, Bd Chave, 5th Arr. ☎ 04 91 92 96 16. Lunch 14 - 20 €.

Nights, sharing plates 7 - 12 €. @trotroisquarts

WHERE TO SHOP IN THE QUARTER

NATURAL WINE SHOP

> LA SOURCE

☎ 139, Bd Chave, 5th Arr. ☎ 06 65 20 85 28

BOULANGERIE

> LES MAINS LIBRES

☎ 117, Bd Chave, 5th Arr.

COFFEE ROASTER

> BRÛLERIE MOKA

☎ 36, Bd Eugène Pierre, 5th Arr. ☎ 04 65 95 05 70.

www.brulerie-moka.com

PÂTISSERIE

> AMANDINE

☎ 69, Bd Eugène-Pierre, 5th Arr. ☎ 04 91 47 00 83.

www.patisserieamandine.fr



> LA BASTIDE MASSIMO

You'll be seduced by the Tuscan atmosphere and the rare tree-lined patio overlooking the city. Massimo cooks wonderful linguine with clams, risotto a la Milanese, gnocchi (with gorgonzola and speck or porcini mushrooms), panna cotta, and many more treasures. The friendly servers are quick to guide you. A large selection of Italian wines makes for great pairings.

☎ 30, Rue Poucel, 4th Arr. ☎ 09 86 26 56 72. Menu 40-50 €. <https://fr-fr.facebook.com/pages/category/Italian-Restaurant/Restaurant-La-Bastide-Massimo-306451409565422/>

> QUILLES ET PAPILLES

An address that brings together a bistro, a wine cellar, a cheese shop, and some deli items. The 180 bottles have been picked from vineyards across France to accompany Anthony's simmered dishes. Sophie will tell you about the market cuisine of the day: cod loin with fennel stalk emulsion or roast veal fillet with liquorice. A cool spot.

☎ 1, Ave Ambroise-Robert, 12th Arr. ☎ 04 91 49 06 86. Lunch 25 - 30 €; Friday nights, 32, 40 & 60 €. 📱 @quillesetpapilles

> LE CLOITRE

Ecotable
A superbly renovated former convent houses this restaurant with a social-minded mission. A motivated staff from the kitchen to the dining room, virtuous plates, and high-flying menus guided by consulting chef Michel Portos. Lionel Werner, a chef inspired by the local, imagines a meat, fish, and vegetarian dish each day.

☎ 20, Bd Madeleine-Remusat, 13th Arr. ☎ 04 91 12 29 42. Menu 36-40 €. www.lesjardinsducloitredemars.fr

WHERE TO SHOP IN THE QUARTER

PÂTISSERIES

> **NICOLAS DASTRU** : ☎ 33, Rue Montaigne, 12th Arr.

☎ 04 13 94 06 71. www.patisserienicolasdastru.com

> **PÂTISSERIE BY SISILIA** : ☎ 46, Ave de Saint-Barnabé, 12th Arr.

☎ 04 91 30 67 80. 📱 @patisserie_by_sisilia

> **VINCENT DUBREUCQ** : ☎ 128, Rue Montaigne, 12th Arr.

☎ 04 91 43 10 52. 📱 @vincent-dubreucq

SEAFOOD

> **CHEZ HENRY** : ☎ 2, Rue Montaigne, 12th Arr. ☎ 04 91 49 00 88. www.coquillageshenry.com

RÔTISSERIE

> **RÔTISSERIE MONTAIGNE** : ☎ 62, Rue Montaigne, 12th Arr. ☎ 04 91 46 23 83. www.coquillageshenry.com

BOULANGERIE

> **ELYSE** : ☎ 63, Ave du 24-Avril 1915, 12th Arr. ☎ 04 91 19 21 15.

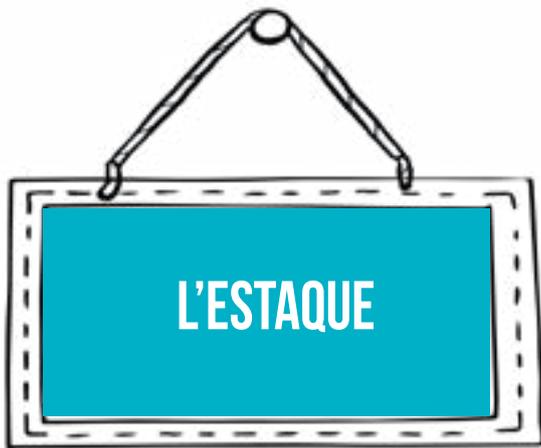
📱 @maison.elyse

CHOCOLATERIE

> **FRANÇOISE** : ☎ 47, Rue Pierre-Béranger, 12th Arr.

☎ 04 86 94 52 34. www.francoisechocolaterie.com





> LE CAM

The Cercle de l'Aviron de Marseille houses this quality restaurant with frequently updated menus. Tables perch on the edge of the quays. The fast-paced service is inspired by the jingling of the ropes hanging from the boats' masts. Taste the catch of the day and seasonal vegetables in an ambiance that is as friendly as it is sporty. Some business meals are organized here.

📍 Cercle d'Aviron de Marseille, 1, Plage de l'Estaque, 16th Arr.
☎ 09 83 75 48 66. Set menus 32 & 35 €. www.lebistrotducam.com

> LOU CHAMBRI

Pizza

It's hard to be more typical in this restaurant that smacks of Italy. Between friends, we share a pizza (Royale, anchovies) for apéro before continuing with simple (grilled sea bream) and cheeky dishes like panisses, grilled octopus, or Italian salad. A Marseille atmosphere, cheerful service, and a change of scene are guaranteed.

📍 16, Plage de L'Estaque, 16th Arr. ☎ 04 91 09 30 98.

Pizzas 10 - 13,50 €. Plat du jour 12 €. Menu, 25 €.

📍 @Paineau.Guillaume

> CHICHIS STANDS

Though few, these 3 snack stands are the proud holders of a centuries-old tradition. Here, in Estaque, we eat chichis frégis, spiral, snail-shaped dough dunked in an oil bath. Crispy outside, fluffy inside, the chichi frégis is eaten with sugar, filled with Nutella, chocolate, or whipped cream. In Estaque, these 3 huts also offer the famous panisses (rolls of fried chickpea dough) and artisanal chips. Sweet or salty happiness on the way back from the beach.

📍 Chichis around 2,50 - 4 €. Panisses 3,50 € a dozen.

Open in the afternoons only

> LOU GOUSTADO DE L'ESTACO

📍 L'Estaque plage, 16th Arr.

> KIOSQUE MAGALI

📍 L'Estaque plage, 16th Arr. ☎ 06 21 46 22 78.

> CHEZ FREDDY

📍 L'Estaque plage, 16th Arr. ☎ 07 50 90 54 79.





> CHEZ BABBO

An Italian restaurant whose fans try to keep secret. Try pizzas cooked in a wood-fired oven, zucchini belle (stuffed zucchini flower fritters), Milanaise cutlet with Lardo di Colonnata, and ultra-crispy pork belly. Italian wines (Montesperso, Cantina dei Feudi, Montepulciano d'Abruzzo, Valpolicella villa Mura Sartori). Very cool.

📍 207, Route des Trois-Lucs à la Valentine, 1st Arr. ☎ 04 91 89 90 29.
Pizzas 18 - 25 €. Menu 30-40 €. 📱 babbo_ristorante

> CIGALON

Pieds-paquets (stuffed tripe and pig's feet) with steamed potatoes or alouettes sans tête (beef roulades) with spaghetti. Here, we eat traditional dishes like we do at home. Breakfast on the terrace with a view of the hills of Pagnol while reading the auteur's most moving pages. One bite of the profiteroles, and tears like Manon will stream from the Ruissatel hill.

📍 11, Bd Louis-Pasteur, 1st Arr. ☎ 04 91 43 03 63. www.cigalon-latreille.fr

> PIAZZA DES FRANGINS

Guillaume, Jean, and Léo offer a timeless Italian-Marseille cuisine: veal bocconcini, prime rib of beef, escalope Milanaise, fried cuttlefish, and pasta with farmed mussels. In the dining room or on the patio, we find friends, we talk with each other, we toast with a prosecco or a Provençal white wine. How about ending with the homemade tiramisu?

📍 1, Place du Monument, 1st Arr. ☎ 09 50 04 13 09. Plat du jour 12,90 €, menu 38 €, wood-fired pizzas 12,80 - 15,50 €. www.lapiazzadesfrangins.com

> TROIS FRÈRES

Welcoming Lucas is the darling of the loyal customers. They come to feast on foie gras and andouillette, in winter; and monkfish carpaccio and sautéed veal with olives in the summer on the terrace. The familial atmosphere and good humour are guaranteed when the faisselle cheese from Ventoux and the lemon meringue tart arrives.

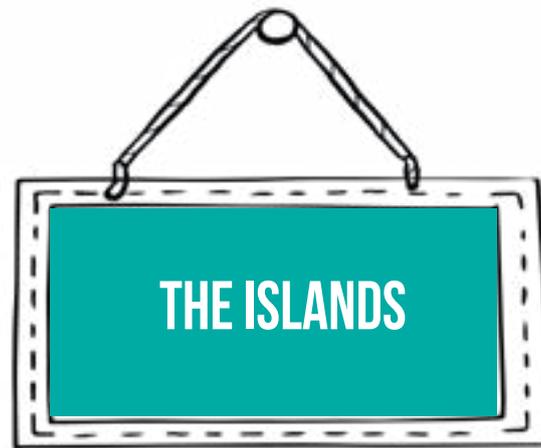
📍 Place Saint-Christophe, les Accates, 1st Arr. ☎ 09 50 33 12 09. Plat du jour 12,90 €, menu 40 €. www.les3freres.com

WHERE TO SHOP IN THE QUARTER

ORGANIC BOULANGERIE

> LE PAIN DES COLLINES

📍 Place Saint-Christophe, 1st Arr. ☎ 04 88 01 95 66.



CHATEAU D'IF

> MARSEILLE EN FACE

Bruno Arcache offers snacks on the terrace at the foot of the fortress' towers. Greek tomato and feta salad, old-fashioned terrine, Bolognese or pistou pasta, squid fritters, and Greek yogurt with hibiscus coulis are served facing the most beautiful view in the world, between the commercial port and the white city.

📍 Île d'If ☎ 06 64 91 20 09. Lunch 24 - 27 €. www.facebook.com/Marseille-en-face-337722953062844/

FRIOUL

> OU SINON

What prettier setting than this patio on the port with a view of the archipelago and the far-off city? Very good homey, familial cooking: tuna tataki and avocado mousse, scallop carpaccio and crunchy diced vegetables, octopus stew with polenta, and pineapple tartare. Service with a smile to experience at the end of the world.

📍 Le Frioul, 1st Arr. ☎ 06 74 03 92 35.
Menu 35 €. www.ousinon.fr

> GRILLADE

The shady terrace overlooking the port immerses visitors in a Greek tavern-like atmosphere whose soul Marseille has retained. Find familial service and simple plates: grilled sea bass, octopus tentacles a la plancha, and a few Middle Eastern specialties. A warm welcome is guaranteed.

📍 Le Frioul, 1st Arr. ☎ 04 91 59 07 07.

This guide represents a snapshot of Marseille's culinary landscape as of March 1, 2022. We cannot be held responsible for changes in hours, closing days, menus, prices, and payment methods that have taken place since February 1, 2022. For optimal use of this guide, call to reserve your table and ask any questions (parking, opening days, accepted payment method, etc.).

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