

05 France

dream trips

NONSTOP INDULGENCE

tour the sweetest parts of

PARIS

In a City that can be explored a thousand different ways, none is sweeter than going patisserie by patisserie.

WHETHER YOUR perfect day in Paris is defined by tackling flea markets or wandering through charming arrondissements, a well-positioned patisserie can add a delicious reprieve. All the better that a fresh wave of pâtissiers, trained by the masters, has opened a handful of intimate shops around town where they're remaking the monuments of French decadence—be it a Saint-Honoré, a religieuse, a Paris-Brest, or a tarte tatin. Consider them the ideal excuse for a well-timed rest.

5TH ARR.

Carl Marletti

It's unusual to see a pâtissier running the counter—unless you're talking about Carl Marletti, the owner of this shop of the same name. Every Sunday you can be sure to see him at the counter of his Latin Quarter location. Out front, tiny tables take in views of the tranquil Saint-Médard garden along with some of Paris's best people-watching. A bustling daily market transforms nearby rue Mouffetard into a shopper's delight. **EAT IT** Marletti's pistachio religieuse (\$5), a bouse favorite, is made with a vibrantly flavorful pistachio paste imported from Piedmont. He also whips up new batches of mille-feuille (\$5.25), also known as a Napoleon, throughout the day, so its perfectly caramelized crunch is fresh no matter what time you drop by.

FIND IT PARIS PATISseries

CARL MARLETTI 5th arr. (Métro Censier-Daubenton), 51 rue Censier, 011-33/1-43-31-68-12, carlmarletti.com