



## Paris by Arrondissement: The Pastry Edit

Parisian pâtisseries are far more than places to buy dessert. They form part of the daily rhythm of the city — morning espresso counters, afternoon tea salons and historic bakeries where pastry techniques have been refined for generations. Many of these establishments have been serving Parisians for over a century, their interiors largely unchanged, their recipes preserved through generations of pastry chefs. Below is The Velvet Notebook Pastry Edit, arranged by arrondissement so each stop can be easily incorporated into neighbourhood explorations across the city.

### **1st Arrondissement — Angelina**

Address: 226 Rue de Rivoli, 75001 Paris

Founded in 1903 by Austrian confectioner Antoine Rumpelmayer, Angelina quickly became one of the most fashionable tea salons of the Belle Époque. Located beside the Jardin des Tuileries, its elegant interior of mirrors, marble tables and chandeliers has long attracted artists, writers and Parisian society. The pâtisserie is most famous for its Mont-Blanc, a chestnut cream dessert created in 1903, and L'Africain, the house's famously rich hot chocolate served with whipped cream.

### **2nd Arrondissement — Stohrer**

Address: 51 Rue Montorgueil, 75002 Paris.

Founded in 1730 by pastry chef Nicolas Stohrer, who served at the court of Louis XV, Stohrer is widely recognised as the oldest pâtisserie in Paris. The historic interior still features decorative mouldings and painted ceilings dating to the 18th century. Stohrer is also credited with inventing the baba au rhum, a rum-soaked brioche dessert that remains one of its signature pastries. Located on the lively market street Rue Montorgueil, it continues to serve both locals and visitors nearly three centuries after it first opened.

### **3rd / 4th Arrondissement — Carette (Place des Vosges)**

Address: 25 Place des Vosges, 75003 Paris

Opened in 1927, Carette combines a pâtisserie, tea salon and café beneath the arcades of Place des Vosges, the oldest planned square in Paris. The pâtisserie is known for raspberry tartelettes, delicate mille-feuille and colourful macarons. With its terrace overlooking the symmetrical gardens of the square, Carette remains one of the most atmospheric places in the Marais for breakfast or afternoon tea.



## **6th Arrondissement — Pierre Hermé**

Address: 72 Rue Bonaparte, 75006 Paris

Pastry chef Pierre Hermé is widely recognised for redefining the modern macaron, introducing innovative flavour combinations and meticulous presentation. Saint-Germain boutique presents pastries almost like jewellery within glass displays. Among his most celebrated creations is the Ispahan, a dessert combining rose, raspberry and lychee.

## **8th Arrondissement — Ladurée**

Address: 16 Rue Royale, 75008 Paris

Founded in 1862 by Louis-Ernest Ladurée, this historic pâtisserie is credited with popularising the Parisian macaron in its modern form — two almond shells filled with flavoured cream. The original Rue Royale location includes an ornate Belle Époque tea salon, where guests can enjoy macarons, Saint-Honoré pastry and seasonal pâtisserie in a setting that reflects the elegance of 19th-century Paris.

## **16th Arrondissement — Carette (Trocadéro)**

Address: 4 Place du Trocadéro, 75016 Paris

Carette's Trocadéro location sits opposite the Trocadéro Gardens, only a short walk from one of the most famous views of the Eiffel Tower. Known for its refined breakfast service, the café offers classic French pastries, fresh baguettes and rich hot chocolate in a traditional Parisian tea salon setting.

### **The Velvet Notebook Perspective**

In Paris, the pâtisserie is not simply a shop — it is a small cultural institution.

Whether stopping for a morning espresso at the counter, selecting pastries to take away, or lingering over tea beneath chandeliers, these establishments offer one of the most authentic ways to experience everyday Parisian life.