



You'll notice that many of my reviews conclude with a bit of a dig about the poor quality of coffee in Paris. Well, we are ecstatic to report that there is a new wave of café beginning to appear that focuses on proper extraction of coffee from high-quality Arabica beans. You may even hear an Aussie accent or two.

Coutume Café, tucked away down past Le Bon Marché, is an absolute beauty. They have various methods of extraction, including siphon and 24-hour drip filter, and their espresso is short, the right temperature and with the perfect crema. Macchiato and latté are made with decadently creamy milk and look and taste excellent. It's a good spot for breakfast, with excellent pastries and quite spacious seating arrangements.

Coutume Café
47 rue de Babylone
Paris 75007
Ph : +33 1 45 51 50 47



Throttle neck to make noise

La Cafétotèque in the 4th has a feel a bit like a Seattle Coffee shop, but, as I've never been to Seattle, I would hardly be qualified to make such a comparison. It is comfortable with a mishmash of old lounges and furniture. The espresso coffee is exceptional and there is a toy chicken in the lounge area that, if you squeeze his neck, makes a very loud squawk. We thought Patrick was hilarious when he first squeezed it. Twenty minutes later, with caffeine-heightened senses, we found it quite annoying. Yet he thought he was hilarious as he squeezed it for the 76th time.

La Cafétotèque
52, rue de l'Hôtel-de-Ville
Paris 75004
Ph : +33 1 5301 8384

