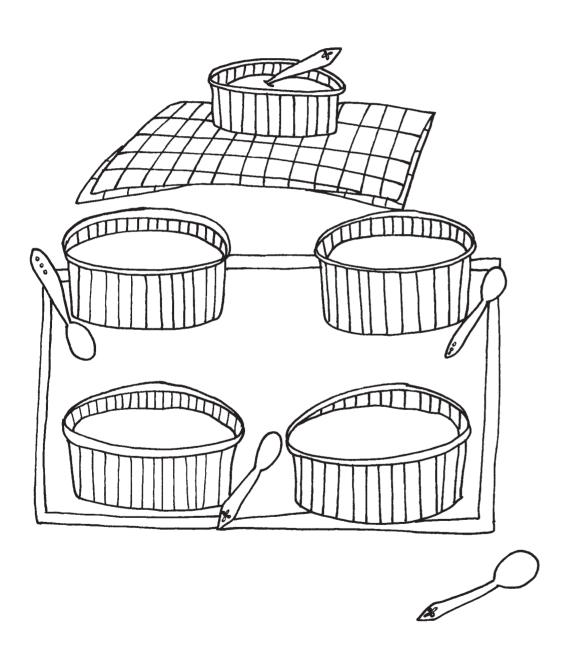


LA VIE, C'EST PARIS! PARIS, C'EST LA VIE!

MARIE BASHKIRTSEFF



MOUSSE AU CHOCOLAT

Baba au rhum, île flottante, not only do French deserts have beautiful names, they often taste divine as well. One that you can quickly make yourself is chocolate mousse. Delicious after a meal, together with a hot cup of coffee. For 5-6 people.

300 gr. dark chocolate (at least 70% cocoa)
3 egg whites
200 ml cream
sea salt, preferably flakes (e.g. fleur de sel)
or coarse ground (e.g. Baleine)

Break 250 gr. of the chocolate into pieces, and keep the rest for the garnish. Melt the chocolate in a bowl hanging over a pan with gently boiling water (bain-marie). Do not allow the bowl to touch the water and keep stirring thoroughly.

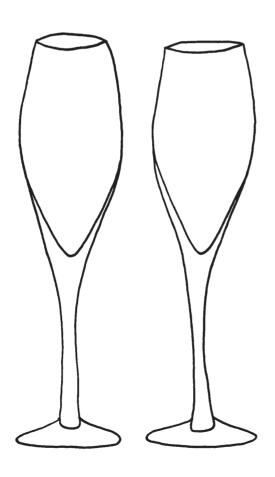
Take the bowl off the fire as soon as the chocolate has melted. In a clean, grease-free bowl, beat the egg whites until stiff. In another bowl, beat the whipped cream until thick. Using a spatula, first fold the egg whites and subsequently the whipped cream into the chocolate. Divide between 5-6 bowls or glasses and leave to set in the refrigerator for at least 1 hour. Grate or shave the remaining chocolate on top and sprinkle with a pinch of sea salt.

Also delicious with some dried chilli pepper flakes instead of sea salt.

TIME FOR AN APÉRO!

You are not likely to meet any Parisians who never drink red wine. But without a plate of food? *Mais non.* Wine is meant to accompany the meal, and before dinner one enjoys an aperitif. Refer to your aperitif as your *apéro* and you will fully blend in with the French.

So no wine. However, champagne is allowed! Or Kir (Royal), beer from the tap (pression) or a cocktail. Utterly French is of course an anisette; an anise liqueur from the brands Ricard or Pernod, diluted with water. A small snack with your apéro is fully permitted: nuts, salty crisps or a tiny starter.





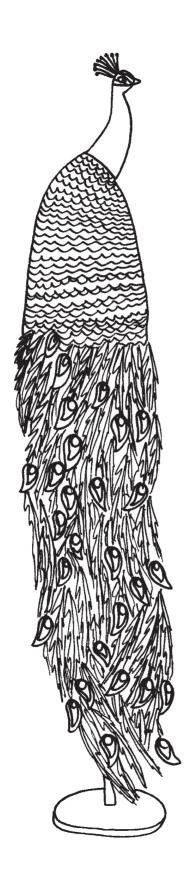
THE MOST BEAUTIFUL MUSEUMS

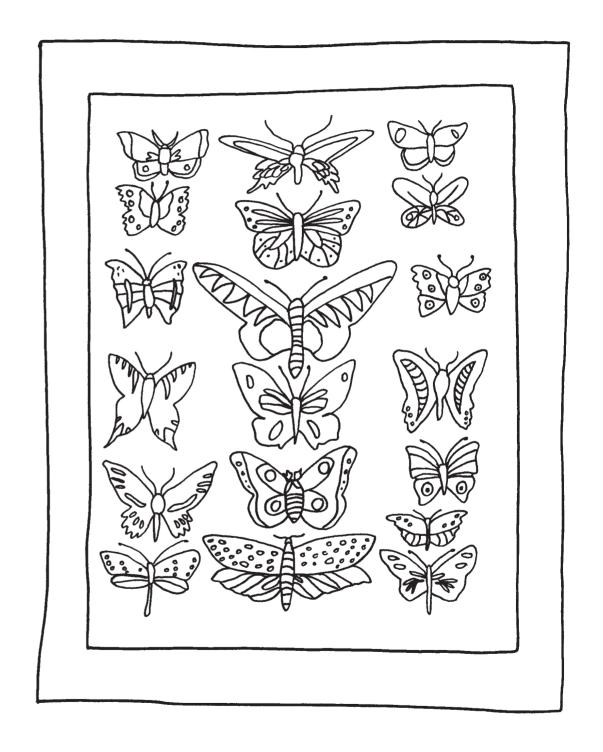
There are more than 150 museums in Paris - and that's not even including the galleries. These 11 are in any case highly worth your while.

THE 4 MOST FAMOUS ONES	PLUS 7 EXTRAORDINARY ONES	
THE THOST INHOUS SINES	I LOO / LATRAORDINART ONLO	
Musée du louvre www.louvre.fr	CITÉ DES SCIENCES ET DE L'INDUSTRIE www.cite-sciences.fr	
MUSÉE D'ORSAY www.musee-orsay.fr	Musée du Quai Branly www.quaibranly.fr	
LE CENTRE POMPIDOU www.centrepompidou.fr	Musée carnavalet www.carnavalet.paris.fr	
Musée rodin www.musee-rodin.fr	LE PETIT PALAIS www.petitpalais.paris.fr	Tamara and the same of the sam
<u> </u>	Musée gourmand du chocolat www.museeduchocolat.fr	
☐	☐ PALAIS DE TOKYO www.palaisdetokyo.com	
	JEU DE PAUME www.jeudepaume.org	
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BUTTERFLIES, MAMMOTHS, BIRDS & FABLE ANIMALS

Since 1831, the extraordinary shop Deyrolle in the Rue du Bac has been selling pinned butterflies, taxidermy animals, old skulls and funny *créatures fantastiques*. Not for sale, but just as impressive, are the taxidermy animals in the Galerie de paléontologie et d'anatomie comparée at the Jardin des Plantes.



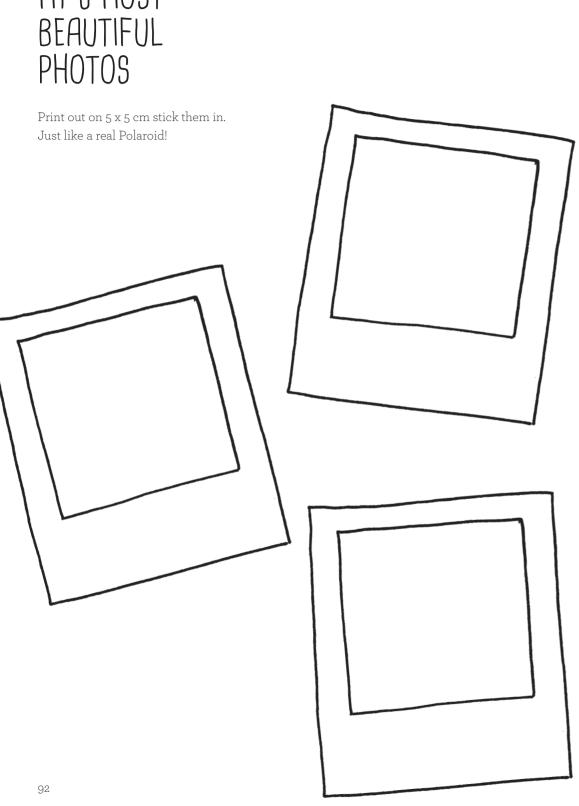


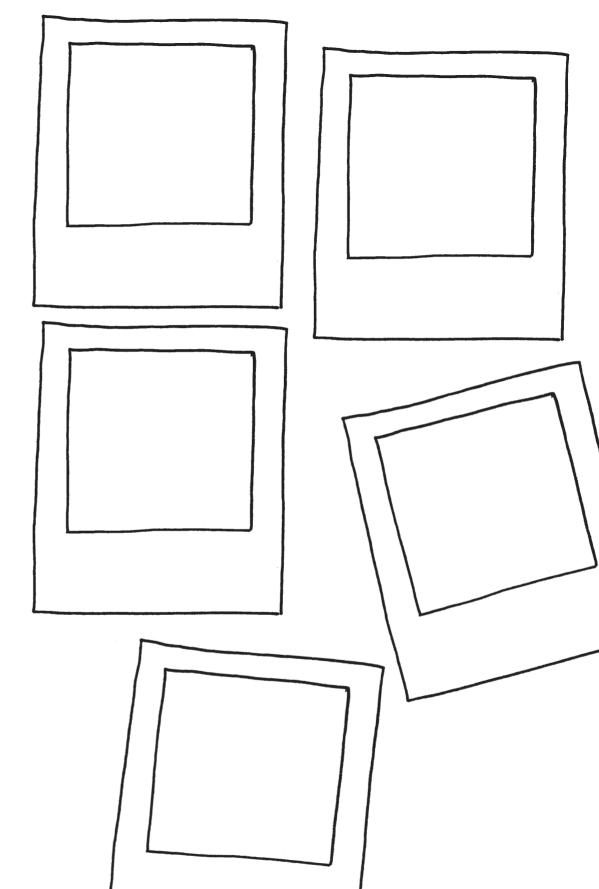
HOW TO DRESS LIKE A PARISIAN

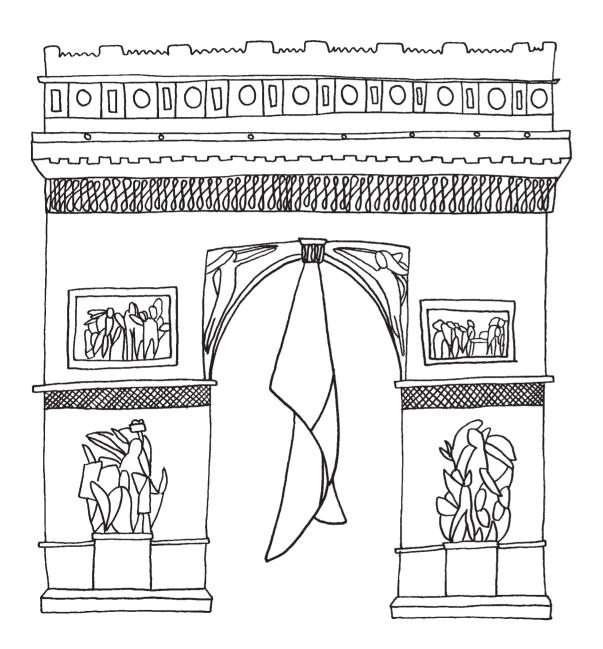
Ballerinas or high heels, but nothing in between. Skinny jeans, dark and without any funny holes. Breton stripe jumper, dark jacket, not too many pieces of jewellery, understated make-up, large sunglasses, messy hair. Nothing to add.



MY 8 MOST







ARC DE TRIOMPHE DE L'ÉTOILE

We always refer to the Arc de Triomphe, as if there weren't many more triumphal arches in France. Thus this one, on the Champs-Élysées in the 1st arrondissement, officially has a much longer name. On *Quatorze Juillet*, a national holiday, a huge flag is hung over the arch. The Arc de Triomphe is famous due to the grave of the unknown soldier hidden beneath it, but also thanks to many strange stunts performed at it: flying through the arch with a small airplane or frying an egg on the eternal flame.



18 PAIRS OF SUNGLASSES, BEARDS, WILD HAIR, BERETS & SUMMER FRECKLES GET CREATIVE!

