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French cuisine has a long and illustrious history, with roots that stretch back centuries. It is a cuisine that has been shaped by a rich cultural heritage, a diverse range of ingredients, and a deep understanding of flavor and technique. From the hearty stews and breads of the rural regions to the refined and elegant dishes of the aristocracy, French cuisine has evolved over time, reflecting the changing tastes and preferences of different eras. One of the key factors in the development of French cuisine was the influence of the French monarchy, which played a central role in the refinement and codification of the cuisine. The French court, particularly during the reign of Louis XIV, became a center of culinary innovation, with chefs experimenting with new ingredients and techniques to create dishes that were both visually stunning and delicious. This period of refinement led to the development of the classic French cuisine, which is characterized by its emphasis on technique, precision, and the use of high-quality ingredients. The French also played a significant role in the spread of their cuisine to other parts of the world, particularly through the efforts of French chefs and restaurateurs who established French-style restaurants in cities like London, New York, and Sydney. Today, French cuisine remains one of the most influential and beloved cuisines in the world, with its principles and techniques forming the foundation for many other modern cuisines. Its emphasis on quality, technique, and the use of fresh ingredients continues to inspire chefs and food lovers alike, ensuring its enduring legacy in the world of gastronomy.

Since 1972, La Goulue has been an iconic fixture of the Upper East Side, embodying the effortless charm of a true Bistro Gourmand, where exceptional French cuisine meets a lively, unpretentious atmosphere.Founded by famed restaurateur Jean Denoyer, La Goulue is where locals, tastemakers, and visitors gather to enjoy timeless dishes, warm hospitality, and a vibrant social scene.Whether it's a casual glass of wine, a business lunch, or a lively dinner that lingers into the night, La Goulue is a place to enjoy, indulge, and return to time and time again.Timeless, inviting, and full of lifeBienvenue chez La Goulue. New York City has some of the best food in the world due to the diverse selection of restaurants here. The city has everything from Ethiopian to Japanese cuisine, all of which are prepared by expert chefs who are masters of their crafts. Many of them hail from the countries their recipes come from, ensuring that folks only get the most authentic experiences when they choose to dine at their restaurants. Out of all of the different cuisines, French cuisine has one of the major footholds in NYC, and is offered by high-end bistros which are some of the best restaurants in the city. These bistros feature both French classic and modern marvels. In our guide, we will cover the best French restaurants in the city, and possibly the world.Best French Restaurants in ManhattanView this post on Instagram A post shared by Le Coucou (@lecoucou_nyc) Le Coucou (\$\$\$\$)**L**ed by head chef Daniel Rose, this place is so fancy that they have a dress code: dress your best for a fancy night out. They have a ton of French classics like tartare de boeuf, fillet basquaise, and bar noir la stoise. This place has a subtle and classy ambiance that makes for an extremely romantic evening. Perfect for special occasions, this place also serves specialty cocktails alongside an extensive wine list to round out an already elegant evening. If you're seeking a quiet evening with powerful flavors, this is the place to go.Balthazar (\$\$\$)**F**amous in the NYC dining world, Balthazar offers an authentic French experience for those who come here. The restaurant first opened in 1997 and specializes in French seafood dishes that include ingredients like oysters, king salmon, and lobster. In fact, they are one of the only restaurants in the city that delivers caviar straight to your front door. For patrons who dislike seafood, don't worry, the restaurant also offers a ton of other delicious pastries, pasta, and chicken dishes that will leave your mouth salivating. Based on reviews, one of their most popular dishes is their dry-aged cte de boeuf. This dish is meant to be shared, but we've seen several brave souls attempt to tackle it on their own. Folks who come here to eat can expect a lively dining experience.Le Rivage (\$\$)**T**his restaurant is a bit more lowkey than other places offering French cuisine and has a homey and comfortable atmosphere. The exposed red brick walls and elegant private dining rooms are perfect for casual hangouts or a romantic date night. Le Rivage is an extremely popular addition to restaurant row, especially with the live music they have playing on special occasions. Due its close proximity to the Theater District, Le Rivage is also a popular destination for diners either before or after theater performances. They have several la carte options, but the real deal here are the prix fixe menus. They even have rather impressive holiday menus, especially for Christmas and Thanksgiving. This is a very cozy, yet theatrical, space.La Grenouille (\$\$\$\$)**O**pened in 1962 by husband and wife duo Charles and Gisle Masson, La Grenouille was the go-to French restaurant for celebrities like John Wayne, Sophia Loren, Johnny Carson, and many more. The restaurant offers various menus here, but their best one is their Live Jazz Night Menu, a \$75 minimum la carte experience featuring items like grilled salmon salad, split pea soup, and baked little neck clams. This place also has a daily dinner special, along with traditional French cuisine options like frog legs, filet mignon, and whitefish quenelles. Its classy experience with delicious food, so visit today and try the foods that made David Bowie a regular.La Grande Boucherie (\$\$\$\$)**F**ollowing the philosophy of *joie de vivre* the joy of life this establishment is so popular that they decided to publish a cookbook. This bistro has fascinating decor, with dark wooden tables surrounded by white tile walls. The food might be French, but the interior is all NYC. Speaking of the food, they have a ton of menus, including one for brunch, lunch, dinner, pre-theater performances, breakfast, and even a late lunch menu. They have an extensive wine menu, and many of these great selections come directly from France. This place is an all around great pick for a meal.Buvette New York (\$\$\$)**T**his cozy place specializes in small plates that are meant to be shared amongst friends and family. They offer a great many options for brunch, lunch, and dinner too. One of their most creative dishes is their waffle sandwich, which comes with bacon, eggs, and gruyere cheese between two buttermilk waffles. If you're seeking a more traditional French meal, they have meals like escargot, steak tartare, and cassoulet. This restaurant has several locations worldwide, and all of them are of great quality. However, the New York location is the only one with that special waffle sandwich we know and love.Benoit (\$\$\$)**T**his upscale establishment is bright and comfortable, with a ton of classic French meals and specialty items with a modern flair. Considered one of the best brunches in the city, this place serves beef tartare, an octopus roll, and a ton of specialty cocktails along with a huge wine list. They also have an extensive lunch and dinner menu, and their head chef, Alberto Marcolongo, has recently revamped the menu to reflect that modern New Yorkers palate. They also offer private dining experiences, where guests can sit in a beautifully decorated room while enjoying a meal with limited company rather than the whole city.Best French Restaurants in BrooklynView this post on Instagram A post shared by LAntagoniste (@lantagoniste) Bacchus (\$\$)**K**nown as a French comfort food restaurant, this place has a Brooklyn vibe that guests just can't get enough of. With ample outdoor seating, and three separate rooms to dine in, you have a variety of atmospheres to choose from while enjoying your meal. The bistro is very modern, the dining room is fancy, and the wine bar is for those seeking a very intimate experience. Opened in 2003, this place has a great menu that features things like tuna tartare, black sea bass, and magret de canard. Their brunch menu is equally impressive. Diners can enjoy a 2 or 4 hour bottomless brunch for just \$42 per person.Le Fond (\$\$)**L**ocated in Greenpoint, this place is a cute spot that will get you addicted to French cuisine. Le Fond offers a four course menu for just \$58. The menu changes daily, but rest assured, you can always expect the menu to be full of delicious options that will get you excited for the next course. They even have a wine flight for dessert, which will make your tastebuds sing as you try each one. Their wine menu includes some rarer bottles of wine, and you can order them by the glass or by the bottle. The desserts and the pastries here are top-notch too, especially their macarons. French Louie (\$\$)**N**amed after the French Canadian legend Louis Seymour, this establishment is all about having fun for a reasonable price. This place has a ton of menus, each with delicious options for just about any palate you could imagine. Their la carte menu features oysters, chicken liver pat, and even steak tartare. They have a separate wine menu for drinks by the glass and by the bottle. Best of all, they love to host large parties and events in their dining room or outdoor garden. These events have separate menus depending on the time of day, but all of them feature delicious foods that you're entire party will love.Chez Oskar (\$\$)**C**hez Oskar does not just offer its patrons delicious food, it is also one of the restaurants with grand plans to keep NYC's outdoor dining culture permanently going. The team at Chez Oskar has worked hard to improve their outdoor space with decor and various heating elements for winter dining and wants to keep it as long as they can. If you are interested in helping out with their mission, they include info on their website about how to make NYC outdoor dining permanent. Their guests agree with them, though their opinions might be influenced by the restaurants delicious food. They have some French favorites like chicken au jus, bourguignon, and a special risotto of the day. They also have a ton of specialty cocktails, rare wines and liquors, and delicious desserts. Some are even gluten-free!LAntagoniste (\$\$\$)**T**his farm-to-table French restaurant is one of Brooklyn's best, and has an ever-changing seasonal menu. They have several dinner and takeout options, including their whole chicken dinner package, which comes with two sides and a baguette for \$85. For those aiming to dine in, they also have an extensive brunch menu that features split pork belly, duck hash, or an omelette au jambon et fromage.LAntagoniste has a ton of drinks and a fun atmosphere that makes this a very popular spot any time of day. This is a Brooklyn gem you dont want to miss.Best French Restaurants in QueensTournesol (\$\$)**T**ournesol is a part of the diverse Queens culinary experience. Its a popular brunch spot with classics like croque monsieur, quiche, and croissant sandwiches. On top of their popular brunch selections, Tournesol offers daily special appetizer options to be shared with your entire table. Beyond brunch and daily specials, you can also stop by for dinner! Their dinner menu is delicious and any entre can pair well with a wine from their extensive wine list. Diners who come here can expect a mouthwatering meal paired with a great ambiance and outdoor seating. Its a beautiful atmosphere that has drawn local residents to come back again and again, so come check them out!La Baraka (\$\$)**T**his cozy French/Northern African restaurant combines two amazing cuisines together into one. Located in Little Neck, this establishment has been serving patrons since the 1970s, and was one of the first restaurants in NYC to serve couscous! Some of the best menu items here include quiche lorraine, filet au poivre, and sole aux fruit de mer. The seafood and meat dishes leave guests stuffed and happy and get people addicted to this amazing place. This will become your go-to place for French and North African cuisine, especially if you have a special occasion to celebrate. They even have maridj grass events and are open for birthdays.Bliss 46 Bistro (\$\$)**B**liss 46 Bistros large, yet delicious, portions of French comfort food for diners in Sunnyside, Queens. This space isnt fussy, and prides itself on its relaxing atmosphere. They have hundreds of great reviews on Yelp and Google. Better yet, you can order large plates of food at an affordable price. For example, you can get a plate full of mussels for just \$7, and their brunch omelets are only \$10. They have a ton of seafood, meat, and sides to eat meaning everyone will be happy when dining here.Best French Restaurant in The BronxMaisonetta (\$\$)**T**his restaurants unique fusion of French and Mexican foods is a match made in heaven. Maisonetta is one of the few places in the South Bronx that offers French cuisine to diners making them a favorite in the area. Their food is a combination of flavors and pairs perfectly with the wine that they offer. Better yet, Maisonetta is located right on the water, so you can enjoy an amazing view of Manhattan and the river while you savor your meal. Come check this place out and have your mind blown.Best French Restaurant in Staten Island Taverna Restaurant (\$\$)**T**his Mediterranean restaurant features French, Italian, and some Spanish cuisines. Their seafood menu is huge, and their bar is about as French as it gets, with oysters, clams, and lobster aplenty. They also have some great risotto options and a huge wine list with a little something for everyone. This is a Staten Island gem that can be found right on the water, which means you can enjoy your meal while also enjoying a great view of Manhattan, Brooklyn, and the bay. See what its all about here!Crepes du Nord (\$\$)**T**his is the first restaurant on our list that specializes in crepes, specifically made-to-order crepes that uses organic ingredients sourced straight from local farms. Every crepe order can be customized to the consumers request they offer gluten-free options for their crepes. You can purchase both sweet crepes with toppings like strawberries, nutella, and apples, and savory crepes with toppings like ham, chicken, and cheese. Given the focus on desserts, this restaurant sells mostly a ton of hot and cold drinks that will pair well with a crepe. They are mostly coffee-related beverages, but they do have some tea and sodas. While this place isnt the best for a full meal, its great for a quick treat, especially on a nice day. Its one of the many Staten Island restaurants that deserves a second glance. French cuisine is relatively easy to find in NYC, and the restaurants that feature dishes from this cuisine are some of the best in the world. The chefs have studied all over the world, the decor is classy, and the combination of classic dishes and modern sensibilities will leave any guest feeling satisfied. Many people think that French restaurants are too upscale and fancy, but there are plenty of places that have affordable dishes just waiting to be enjoyed. These restaurants are extremely popular, so make sure to make a reservation and get dolled up for a nice night on the town. Plus\$241 W Broadway, New York, NY 10013, USAPlus155 W 51st St, New York, NY 10019, USAPlusOne Vanderbilt Ave, New York, NY 10017, USAPlusAt the corner of Bleecker, 42 Grove St, New York, NY 10014, USAPlus80 Spring St, New York, NY 10012, USAPlus53 Howard St, New York, NY 10013, USAPlus52 Gansevoort St, New York, NY 10014, USAPlus160 E 64th St, New York, NY 10065, USAPlus90 E 10th St, New York, NY 10003, USAPlus50 Normand Ave, Brooklyn, NY 11222, USAPlus16 W 29th St, New York, NY 10001, USA To provide the best experiences, we use technologies like cookies to store and/or access device information. Consenting to these technologies will allow us to process data such as browsing behavior or unique IDs on this site. Not consenting or withdrawing consent, may adversely affect certain features and functions. Functional Preferences The technical storage or access is necessary for the legitimate purpose of enabling the use of a specific service explicitly requested by the subscriber or user, or for the sole purpose of carrying out the transmission of a communication over an electronic communications network. Preferences Preferences The technical storage or access is necessary for the legitimate purpose of storing preferences that are not requested by the subscriber or user. Statistics The technical storage or access that is used exclusively for statistical purposes. The technical storage or access that is used exclusively for anonymous statistical purposes. Without a subpoena, voluntary compliance on the part of your Internet Service Provider, or additional records from a third party, information stored or retrieved for this purpose alone cannot usually be used to identify you. Marketing Marketing The technical storage or access is required to create user profiles to send advertising, or to track the user on a website or across several websites for similar marketing purposes. L'Express If you're looking for a taste of France in NYC, look no further than the most charming bistros, quaint cafes and bakeries or should we say, pisseries that line the streets throughout the city. Though there are many exquisite French restaurants in NYC from Balthazar to Le Cou Cou to the newly reopened La Brasserie for this piece we decided to highlight the more casual bistros and aesthetically pleasing (but delicious!) cafes, where you can enjoy a croissant or glass of wine and put yourself in a mood trs Parisien. Here are some of the best French cafes & bistros in NYC: 1. Amelie, UWS & West Village Instagram / @melieupperwest This French bistrowhine bar has a simple charm and delicious menu of comforting dishes like warm goat cheese salad, roasted chicken and ratatouille. Either location is perfect for sitting outside and enjoying a glass of wine and if its during happy hour, you can sip on a flight for only \$13 (choice of: fruity whites, rose wines, light reds, big reds). Where: 566 Amsterdam Ave (UWS) & 22 West 8th St. (Village) 2. L'Express, Gramercy L'Express This beautiful bistro serves up French classics from escarots Bourguignonne to frisee aux lardons salad almost all day long it isnt open 24 hours like it used to be, but is pretty close at 9 a.m.-11 p.m. on weekdays & 9 a.m. 2 a.m. on weekends. Sit at one of their classic rattan cat tables on Park Ave & imagine youre looking out on a (less busy) Parisian street, or hole up in their cozy interior with a caf au lait and a pastry. Where: 249 Park Ave S. 3. Angelina Paris, Bryant Park Instagram / @angelinaparisusa Youll definitely feel like youre in the City of Love at this popular French patisserieonly U.S. location, right here in NYC! Part tearoom, part boutique and part restaurant, the shop is most well known for its delicious African Hot Chocolate and their iconic Mont-Blanc pastry. Read more about it here. Where: 1050 Sixth Ave 4. Maman, Multiple Locations Maman Maman, which means mother in French, is mainly inspired by the two founding partners childhood memories from the South of France, with the menu largely focused on recipes they picked up from their moms. And they may even have the best chocolate chip cookies in the city. Plus, their Nolita/SoHo location (9238 Centre St.) is right in NYC's own Little Paris neighborhood, with a lovely outdoor garden. Where: See on their website here. @secretnyc. A petite Paris in NYC! so pretty #mysecretnyc #nyc #nychiddengems #littlearisnyc #soho Happy Day in Paris French Cafe 24 x 7 5. Lafayette, NoHo Instagram / @lafayette380 This bakery and restaurant has been going viral on TikTok for their mouthwatering Pain au Chocolat Suprme. Helmed by James Beard Award-winning Chef Andrew Carmellini, you can enjoy scrumptious French pastries and reimaginings of classic bistro menu items at their everyday grand caf and bakery and/or vin de campagne, cocktails, apertifs and craft beers at the gorgeous bar. Where: 380 Lafayette St. 6. Aux Merveilleux de Fred, Midtown (Flagship) Instagram / @marvelousbyfred Aux Merveilleux de Fred (Marvelous by Fred) is an iconic French bakery created by French pastry chef, Frdric Vaucamps. The bakery is a celebrated name throughout France and opened an incredible U.S. flagship in NYC just last year (to join their smaller West Village location). Frdric Vaucamps made a name for himself all thanks to his reimagining of the classic Merveilleux (a over-a-century-old confection originating in Belgium & France that is made from sandwiching sweet meringue with whipped cream and dusted in chocolate shavings). The flagships design showcases a stunning crictor chandelier to match its elegant interior that will whisk you away to the likes of boutique pastry shops in Northern France. Where: 1001 6th Ave (Flagship Midtown) & 37 8th Ave (West Village) 7. Ladure, SoHo View this post on Instagram A post shared by Secret NYC (@secret_nyc) Another classic Parisian brand, you can enjoy more than macarons at Ladurees SoHo location. Sneak out to their gorgeous back patio and sip on a cocktail, or check out their special featime menu with pairings starting at 3 p.m. Where: 396 W Broadway 8. Buvette, Greenwich Village This Village institution is open all day long from 8 a.m. to 11 p.m. on weekdays and midnight on weekends, so its just as easy to pop in for a Croque Monsieur and caf au lait as it is for a tartine (open-faced sandwich) and bionade (wine with fresh fruit). Its walk-in only, and though walk probably have to wait for a table, ill be worth it! Where: 42 Grove St 9. La Mercerie, SoHo Instagram / lamerceriony For a fancier option, treat yourself (like a Parisian) at the stunning La Mercerie inside the Roman and Williams Guild. Dining is spread throughout the furniture and lighting shop, so you know the interior is stunning. They also have lovely outdoor seating that looks out over the cobblestoned streets of Howard & Mercer. With a menu that celebrates the delights of everyday French cooking, enjoy fresh crepes, daily-changing quiche and duck confit. Their weekend brunch is superb as well! Where: 53 Howard St. 10. Caf Paulette, Fort Greene Instagram / @meliekkie Head over to Brooklyn for seasonal French fare at this Parisian-inspired bistro. Dont miss the mussels, steak-frites and their enviable natural wine collection. Where: 1 S Elliott Pl, Brooklyn These days, it seems like every other restaurant serves some kind of frites or au poivre: skate, lobster, bison, even maitake. French food is everywhere (blame Julia Child), and youll find at least one spot in each NYC neighborhood with burgundy banquettes and a soundtrack featuring Serge Gainsbourg. For steak tartare, gnocchi parisienne, and pike quenelles, these are the bistros, bouchons, and brasseries to visit.Unrated: This is a restaurant we want to re-visit before rating, or its a coffee shop, bar, or dessert shop. We only rate spots where you can eat a full meal.Learn more129 E 60th St, New York, New York 10022\$\$\$\$\$Perfect For:Special OccasionsDate NightsDrinking Great WineOn the Upper East Side, Le Veau dOr should be your go-to spot for perfectly seared duck magret with stewed, boozy cherries. Open since 1937, its now run by the Le Rock and Franchette team, and it's still a charmingly old-fashioned-feeling bistro, with porcelain calf-shaped vases, red gingham tablecloths, and icy martinis. Youll find things like frog legs persillade swimming in a little quarter-cup of garlic butter, a rich pt en crote, and an unmissable meringue floating in a sea of crme anglaise for dessert. The three-course prix fixe is \$125 per person, so save Le Veau for a special night with someone who makes your heart flutter. Le Veau d'Or releases reservations online at 9am, two weeks in advance. According to the restaurant, walk-ins are only accepted on the "super rare occasion" of a no-show or last-minute cancellation. Up front, there's a five-seat bar, where they've recently started offering la carte dishes. The bar can usually only accommodate walk-ins on the earlier side, before it's filled with parties waiting on their tables. It's easier to get a reservation for more than two people, and we've had good luck using notifications.RESERVE A TABLE WITH188 Orchard St, New York, NY 10002\$\$\$\$\$Perfect For:Date NightsDrinks & A Light BiteWalk-InsA narrow space with a pressed-tin ceiling, exposed brick, and a patchwork of Polaroid photos, Le French Diner has been open since 2005, but still feels like a well-guarded Lower East Side secret, even when theres a wait to get in. Sit on a diner stool at the counter and sip a glass of wine while watching the chef deftly prepare things like grilled octopus, or hanger steak with perfect dauphinoise potatoes from a short daily menu. The food is restrained but flavorful, and has a personal touchas if you'd locked into a homestay run by a retired cook on your exchange semester in France.241 W Broadway, New York, NY 10013Franchette is sceney, but its the rare sceney restaurant where food takes precedence over whatever B-list actors you might encounter. For a celebratory night out that doesnt feel stuffy, get a booth at this noisy Tribeca spot and enjoy some roast chicken and sweetbreads. The menu features a mix of typical and less-common bistro classics, and you can trust that whatever you order will taste like pure butter. Try the poulet rti, or just sit at the bar and have some fries and a martini if you dont want to spend over \$100.RESERVE A TABLE WITH180 Prince St., New York, NY 10012Perfect For:Classic EstablishmentDining SoloEating At The BarPrivate DiningIf youre familiar with Raouls, its probably because of the burger. Topped with watercress and fully encrusted with peppercorns, its one of the citys best, and its available in limited quantities every night. But even if you dont care about burgers, Raouls is still a must-visit. The Soho restaurataround since the 70s is always packed, and the scene is one of the most entertaining in Manhattan. Do your best to grab a seat at the bar, where you'll inevitably wind up talking to a stranger on the fourth martini, or come with a group and sit in the back near the fluorescent light tank. If the burger is sold out, get the steak au poivre.684 Greenwich St, New York, NY 10014Perfect For:Date NightsSee & Be SeenYou wont find steak frites or salad noise at this West Village bistro, and thats what we like about it. Instead, the chalkboard menus on the walls list things like oeufs mayonnaise, airy rice pudding, and a saucisse puree in a pool of onion gravy. Occupying an idyllic corner space on Christopher Street with big windows, Libertine plays the part of Neighborhood French Bistro perfectly, with pre-worn tiles, distressed mirrors, and a Serge Gainsbourg poster. Just know they dont really have casual pop-in prices, so save this spot for a special date.45 Rockefeller Plaza, New York, NY 10111Why is there an exceptional restaurant across from the rink at Rockefeller Center? No one knows. But dont complain. Le Rock, from the Franchette team, is a godsend for anyone planning a special meal in Midtown. With entrees that start around \$40, this place isnt cheappuy may need someone to rub your temples when the check arrivesbut thats the only downside. From the chopped steak and fried tripe to the agnolotti and escargot served under rounds of toast, the food is fantastic. The Art Deco-inspired dining room is also impressive, and you may see someone you recognize from the cover of TV Guide Magazine.RESERVE A TABLE WITH145 Beekman St, New York, NY 10038\$\$\$\$\$Perfect For:Date NightsSpecial OccasionsDrinking Great WineCorporate CardsDaniel Bould is still good at making food. For proof, check out Le Gratin, a FIDI bistro that pays homage to the chefs hometown of Lyon. In a big, Belle Epoque-style space with flowers painted on the walls, you can eat a plate of deep-fried escarots accompanied by pig trotter croquettes. Lyonnaise specialties like the pike quenelle and gratin dauphinois are always worthwhile, but you can also just get some moules frites or a burger. Despite all the chandeliers, this place is relatively casual, and its a great last-minute option for an impressive group meal.42 Grove St, New York, NY 10014Of all the restaurants in New York City, Buvette is the one where we've almost liked the most people with the village. This West Village institution is a very cute place, but that comes with a cost. Everything is tiny, and there isnt much room to maneuver. It is, however, very much worth it to squeeze in here at breakfast. The signature steamed eggs are an essential order, and you can get them with either smoked salmon or prosciutto. Buvette is best used for daytime situations, but its also open for dinner, when you can stop by for coq au vin or roasted beets with herosradish crme fraiche. The food is great, but portions are tiny, which feels very on-brand.80 Wythe Ave, Brooklyn, NY 11249Perfect For:Date NightsDining SoloSpecial OccasionsThis Williamsburg restaurant, which looks like the foyer of a renovated castle, has been making consistently good French food since 2019. Order the roast chicken served with fries in a puddle of jus, and round things out with a martini and profferoles. It's not too hard to get a table here, so if you forgot to plan an important dinner, keep this place in mind. For solo dining or an impromptu meal with a friend, grab a few seats at the bar up front.72 Bedford St, New York, New York 10014Perfect For:Date NightsDrinking Great WineStepping into Zimmis, a snug southern French bistro in the West Village, feels so much like entering grand-mres country house that you might briefly consider removing your shoes. The food is just as old-world homey as the sepia-lit room, while still refined, like a simple artichoke soup with a chunk of foie gras. The simple yet extraordinarily flavorful pissaladiere Nioise tart with caramelized onions, anchovies, and black olivesis a must.496 9th Ave, New York, NY 10018Perfect For:Eating At The BarFirst DatesPre-TheaterIn an unsurprising turn of events, this Hells Kitchen restaurant serves great steak frites. They offer a few different cuts, which start around \$40 and come with thin fries and an intimidating dollop of compound butter. But dont overlook the rest of the menu. Try the gnocchi gratin or salad lyonnaise with thick lardons and a perfectly poached egg. If youre looking for a great lunch near Midtown, this is one of your best options. Always lively and decorated like a typical Parisian bistro, its also great for a casual dinner with a friend.263 Smith St, New York, NY 11231\$\$\$\$\$Perfect For:Date NightsDinner with the ParentsEating At The BarBe the least traditional option on this list. The menu at this Carroll Gardens restaurant is identifiably French, but its more experimental than most, with fun twists like chicken liver served in a parfait glass with prune jam and butter. That liver is reason enough to come here, and the duck fat potatoes served with what we can only describe as a mountain of aioli is worth a trip as well. Come by for an interesting, casual meal, and dont forget to explore the list of natural wines. Even on a Monday night, the long room with globe lights and marble tables fills out with locals drinking pinot gris.26 Greenwich Ave, New York, NY 10011Perfect For:Casual DinnersFirst DatesDespite its central West Village location, Le Baratin isnt a very high-profile place. It has a lot of regulars, so people obviously know about this charming little bistro, but it doesnt get as hectic as nearby spots like Rosemarys and American Bar. So if you want to impress someone who thinks they know every good restaurant in the neighborhood, bring them here for some well-dressed steak tartare and intensely garlicky escargot. The little space is very casual, with mismatched chairs, chipped wooden tables, and an interesting assortment of decor that includes sports jerseys, empty wine bottles, and a saddle.1 S Elliott Pl, Brooklyn, NY 11217Perfect For:Date NightsDrinking Great WineCaf Paulette is where you should eat steak frites with your grandma. The neighborhood bistro in Fort Greene is a Certified Relatives Restaurant, so shell be able to hear you, and wont be uncomfortable with how small the plates are. Order as many steak frites as you'll need (one order feeds two people, or one very hungry person and a grandma), along with a bottle of natural wine, and a few oysters. They also own the wine bar next door, Petit Paulette, in case youre just in the mood for a pre-dinner glass of wine and funky cheese.138 Lafayette St, New York, NY 10013Perfect For:Special OccasionsFine DiningDate NightsDrinking Great WineLe Coucou is not an everyday spot. Unless you have a robust trust fund, its also not an every-month spot. It is, however, perfect for when you want to eat precise, luxurious French food under a chandelier in a chateau-like space in Soho. For your next milestone dinner, come with a date, and eat some tender chunks of lobster in a cognac cream and peppercorn sauce. The atmosphere is very upscaleatall candles, white tablecloths but its not as buttoned-up as traditional fine dining, so you dont have to get too dressed up. You may, however, see people in formalwear eating \$61 rabbit.50-12 Vernon Blvd, Queens, NY 11101\$\$\$\$\$Perfect For:Date NightsDrinks & A Light BiteFirst DatesWalk-InsThe term neighborhood restaurant gets thrown around a lot. If you want the real deal, check out Tournesol in Long Island City. At this tiny place with a tin ceiling and sepia photographs on the walls, youll find plenty of families and other neighborhood folks eating endive salad and seared trout a la meuniere. Theres usually at least one order of steak frites on every table, and for good reason. It has an incredible charto the extent that its almost, but not quite, burnt. Bring your kids, or plan a casual date night here. Skip to main contentCurrent eater city: New YorkWhere to go for onion soup, escargot, steak frites, souffles, and moreUpdated Feb 21, 2025, 2:14 PM UTCMelissa McCart is the lead editor of the Northeast region with more than 20 years of experience as a reporter, critic, editor, and cookbook author. Theres something immensely satisfying about a great French bistro meal, from luxuriously buttery snails to a well-seasoned steak tartare. Its often filling fare that doesnt skimp on robust flavors and offers plenty of richness and is meant to be paired with wine. Luckily, New York City has a strong range of bistros and brasseries around the city. Some are more suited for special occasions, but many are venerable family-run spots committed to timeless classics, easy to walk into without a reservation. Ahead, excellent options for French onion soup, steak frites, and more.Where to go for onion soup, escargot, steak frites, souffles, and moreUpdated Feb 21, 2025, 2:14 PM UTCMelissa McCart is the lead editor of the Northeast region with more than 20 years of experience as a reporter, critic, editor, and cookbook author. Theres something immensely satisfying about a great French bistro meal, from luxuriously buttery snails to a well-seasoned steak tartare. Its often filling fare that doesnt skimp on robust flavors and offers plenty of richness and is meant to be paired with wine. Luckily, New York City has a strong range of bistros and brasseries around the city. Some are more suited for special occasions, but many are venerable family-run spots committed to timeless classics, easy to walk into without a reservation. Ahead, excellent options for French onion soup, steak frites, and more.Cheez Fifi from Joshua and David Foulquier is a destination-worthy French restaurant on the Upper East Side. The food, which comes from executive chef Zack Zeidman, who worked with Ignacio Mattos, pulls influences from France and the Spanish Basque region, with dishes like deviled crab or the bluefin trout that suggests Zeidman has spent time working with Noz chef Nozomu Abe. For mains, theres a poulet rti, which features a half or whole chicken with foie gras jus, amazing fries, and a nicely dressed simple green salad. The Dover sole is a la plancha (cooked like their grandmother made it, a simple chicken stock, capers, and brown butter sauce) is also glorious, but at \$160 for a fish, its a commitment. Ask a server to guide wine selections, as there are some unusual offerings from Spain and Southwest France. And you dont need to have dinner to stop by the 30-seat salon upstairs, a chill cocktail bar for a nightcap that includes Calder and Miro works on display.140 East 74th Street, New York, New York 10021Visit WebsiteThe resurrected Cafe Bould from the famous and prolific chef, Daniel Bould maintains its menu sectioned by la saison, la tradition, le potager (vegetables), and le voyage served in a stunning space. The head chef is Romain Paumier, who moved over from Restaurant Daniel, who steers the kitchen in making dishes like quiche carotte vadouvan, black sea bass wrapped in potatoes and dressed in red wine sauce; and grilled salmon with citrus and spicy avocado dressing. The pastry chef is Katalina Diaz, also previously at Daniel, who will make desserts such as a baked Mont Blanc with chestnut ice cream, ginger sorbet, vanilla, and Swiss meringue. A la carte and tasting menu are both available.100 East 63rd Street, New York, New York 10065(212)-772-2600Visit WebsiteLeave it to Franchette to make one of uptowns most storied bistros hot again. The \$125 prix fixe includes generous portions of an appetizer, an entree, and a dessert, plus a salad. Standouts from the first course selections include frog legs persillade, mackerel au vin blanc, tete de veau ravigote, pommes souffles caviar rouges a la creme, and tripes a la mode. Main courses offer dishes like les delices Veau dOr (a trio of offal), hanger steak bormaise or au poivre, and duck magret with cherry sauce. Theres a salad for the table. Cheese comes before dessert. Pastries from the groups pastry chef Michelle Palazzo include iles flottantes or strawberries with sabayon. The French icon, open since 1937, feels anything but stuffy, in a room with red gingham tablecloths and commingling between uptown lifers and a younger set eager to try it out.Search for reservationsIn a wave of new French restaurants, Libertine is a standout bistro. The corner restaurant has a short bar with red stools and many, well-spaced small tables. Theres a chalkboard menu with dishes like lobster chou farci, gnocchi Parisienne, sausage with mashed potatoes, or scallops with seaweed, that are a joy to eat, writes former Eater critic Robert Sitsema. Be sure to explore the wine list with varied styles among which you'll find a favorite.684 Greenwich St (at Christopher St), New York, NY 10014Visit WebsiteThis Soho bistro has garnered a passionate following for its burger: The peppercorn-crusted Pat LaFrieda brisket blend is seared in butter, topped with creamy Saint-Andre cheese, watercress, onions and cornichons, and served on a challah bun from Amys Bread. Duck fat fries and a side of cream and cognac sauce for fry dunking accompany it. A dozen or so patties are available nightly at the bar, but its also available on the weekend brunch menu. Dont miss the terrific range of steak standards that comprise the rest of the menu, like pt. frisee with lardons and a poached egg, or steak tartare.Its no secret that Lucien is seeing a revival, particularly among the downtown art scene. Highlights include the French onion soup, steak frites, lapin a la moutarde (rabbit in a dijon mustard sauce), and duck liver mousse served with pink peppercorns and cornichons. The narrow, warm space is filled with all sorts of paintings of France, and the crowd transitions from an older set of regulars in the early evening to a younger demographic later on. Though the food is good, its more of a spot with reliable people-watching.14 1st Ave (at E 1st St), New York, NY 10009(212) 260-6481Visit WebsiteStephen Starrs Le Coucou with Daniel Rose at the helm offers an extremely French dressed-up menu of tartare, foie gras, savory quenelles, Dover sole, rabbit, and roast duck. The room is understated luxury, with seatings available for lunch and dinner.138 Lafayette St, New York, NY 10013(212) 271-4252Visit Website

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