

品味  
法国

# VOGUE

PARIS

TRAVEL IN  
*France*

FASHION  
SHOPPING  
GUIDE

*The most  
delectable  
pastries  
in town*

时尚导购  
巴黎  
最佳  
甜品

GASTRONOMY:

*Top tables*

美食：  
顶级餐厅

*Paris  
in Style*

M 01039 - 8H - F: 5,00 € - RD



## LIFESTYLE

## DESIGN 设计

PAD Paris, the annual rendezvous for the art and design world, is celebrating its 20th edition in 2016. Collectors and aficionados flock to the Jardin des Tuileries to meet the key players in modern art and historic and contemporary design, including Galérie Armel Soyer (photo), a first-time exhibitor. 2016年,一年一度的艺术设计盛事PAD Paris迎来二十周年纪念.收藏家与爱好者们齐聚杜勒里花园,与当代设计及现代艺术的重要角色会面,其中包括首次参展的Galérie Armel Soyer画廊(如图)。| PAD Paris, March 31 through April 3, 2016 in the Jardin des Tuileries, 2016年3月31日至4月3日,地点为杜勒里花园,75001 Paris。|



## SPARKLE 闪耀

With a design by Gilles & Boissier, the new Baccarat store has opened a stone's throw from the Elysée Palace. The interiors, inspired by a Parisian townhouse, are plush and eclectic: parquet floors and typically French moldings contrast with stainless steel and leather to bring out the gleam of the crystal on display.

全新Baccarat精品店由Gilles & Boissier担纲设计,店址毗邻Elysée Palace。室内装潢以巴黎别墅为灵感来源,奢华而不拘一格:木地板和经典法式边饰与不锈钢及皮革材质形成巧妙对比,令水晶更显闪耀动人。| Baccarat, 79 Rue du Faubourg Saint Honoré, 75008 Paris。|

Sitting down for tea should always be taken seriously. Chef Bruno Doucet has teamed up with the Michelin-starred Guy Savoy to concoct a five-star teatime menu called "Le Goûter Parisien." A selection of brioche pastries, sweet rice puddings and soufflés is served with tea or coffee and, fittingly, a glass of Gosset Champagne. 在此饮茶休憩实属享受。大厨Bruno Doucet与米其林星级厨师Guy Savoy联手合作,推出五星级茶点套餐"Le Goûter Parisien"。以奶油蛋糕、布丁和舒芙蕾搭配茶或咖啡,抑或一杯Gosset香槟。| Goûter Parisien at the Hôtel de Nell位于Hôtel de Nell酒店内, 7-9 Rue du Conservatoire, 75009 Paris。|

## TEATIME 茶点



## GASTRONOMY 美食

The Paris food scene is about to get even better. Japanese chef Nobuyuki Matsuhisa, known around the world as Nobu, is opening his first restaurant in France at the Royal Monceau Paris. With more than 32 locations spanning the globe, Nobu's stellar reputation precedes him. Inspired by his Beverly Hills restaurant, opened nearly 30 years ago, Matsuhisa at the Royal Monceau Paris shares the same inventive style, a mix of South American influences with traditional Japanese cuisine.

巴黎美食世界又添亮点。人称Nobu的日本大厨松久信幸在Royal Monceau Paris酒店开办了他在巴黎的第一家餐厅。Nobu大厨的32家餐厅遍布全球各地,获得广泛好评。开设在Royal Monceau Paris酒店的Matsuhisa餐厅以他30年前创办的Beverly Hills餐厅为灵感,以南美风格融合传统日本美食。

| Matsuhisa at the Royal Monceau Paris位于Royal Monceau Paris酒店内, 37 Avenue Hoche, 75008 Paris。|

During European Artistic Crafts Days, the Musée des Arts Décoratifs will host "L'Empreinte du Geste," an exhibition highlighting the act of creation. Eighteen artists working in varied fields, from architecture to jewelry design, ceramics and even taxidermy, come together to show their work and reflect on the meaning of creative activity. Among the participating artists, Mathias Kiss (photo) reinterprets the image of the sky.

在欧洲艺术手工业开放日(European Artistic Crafts Days)期间,装饰艺术博物馆将举办"手势的印记"展览,聚焦创作之举。来自建筑、珠宝设计、陶瓷和动物标本制作等领域的18位艺术家齐聚展览,通过各自作品探索创作活动的意义。参展艺术家之一Mathias Kiss(如图)将天空图像重新演绎运用。| "L'Empreinte du Geste," "手势的印记"展览, March 29 through April 3 at the Musée des Art Décoratifs, 3月29日至4月3日,装饰艺术博物馆, 110-111 Rue de Rivoli, 75001 Paris。|

## FINE ART 艺术

