

Herbivores' Paradise Is a Street Known as Veggietown



Rue de Paradis, in the 10th Arrondissement of Paris, is known as Veggietown for its many vegetarian and vegan-friendly restaurants. In the 19th century, the street was a hub for ceramics and crystal. The gothic Le Manoir, for instance, now a “haunted house” where visitors can relive spooky Parisian legends in immersive visits, was the headquarters of Boulenger ceramics. Today, a handful of showrooms remain, but playfully named establishments such as Le Fantôme (ghost) bar and Le Purgatoire (purgatory) gallery have given the area the cachet of a cool and up-and-coming place.

ROOKSANA HOSSENALLY



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BIOCOOP DADA

▲ Housed in a former porcelain shop with a handsome domed ceiling, the airy store is an offshoot of the popular organic supermarket chain Biocoop. Stocked with a wide range of organic products, the franchise also has a takeout counter and holds regular food-related events. 29 Rue de Paradis; 33-1-40-79-43-51; biocoop.fr

A FORMER CERAMICS HUB NOW ATTRACTS FOOD LOVERS.



NANASHI

▲ The vegetarian-friendly canteen is an institution among the health-conscious crowd. (An outpost has since opened in the Marais neighborhood.) Locals come for the chef Kaori Endo's generously portioned salads and tasty Japanese-style meat, fish or vegetarian meals in traditional bento boxes, and scrumptious tofu burgers offered on weekends. 31 Rue de Paradis; 33-1-40-22-05-55; nanashi.fr



LE TRICYCLE

▲ Starting out with a tricycle cart that showed up at events like museum exhibitions, Coralie Jouhier and Daqui Gomis opened their restaurant in May 2015, offering a vegan menu with global influences, especially Afro-Caribbean. 51 Rue de Paradis; 33-6-79-30-66-83; instagram.com/letricycle



CHO CANTINE

▲ This spot features healthy street food inspired by Vietnam's culinary staples, such as bo bun (bowls of vermicelli noodles and salad, topped with tofu or meat). 31 Rue de Paradis; 33-9-83-52-24-52; chocantine.com



42 DEGRÉS

▲ One of France's first fully raw food restaurants, this smart little outfit specializes in gluten-free vegan dishes made with seasonal ingredients, like a hearty shepherd's pie of parsnips, smoked peppers and marinated oyster mushrooms. Opened in 2013, the restaurant also offers cooking lessons. 109 Rue du Faubourg Poissonnière; 33-9-73-65-77-88; 42degres.com