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Where to Find the Five Best Croissants in Paris & Nearby Hotels

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Travel Advisor

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You can't separate Paris from croissants—it would be like New York City without pizza. But what elevates this particular obsession beyond tourist cliché is the city's unwavering

commitment to perfection, pursued with an intensity that borders on sacred.

Rooted in tradition, the all-butter croissant (*croissant pur beurre*) has to be handmade using artisanal methods and top-quality Charentes-Poitou AOC butter to meet the criteria of official French baking competitions. Judges look for a shiny finish, perfect shape, flavorful layers, and that melt-in-your-mouth texture.

Here's a guide to five of Paris' most popular and acclaimed bakeries, plus my favorite places to stay for the ultimate pastry-fueled getaway.

La Maison d'Isabelle: Best for classic, award-winning croissants

Located in Paris's 5th arrondissement, La Maison d'Isabelle is famous for its classic, award-winning croissants—perfectly flaky and buttery, baked in a traditional wood-fired oven that nails that crisp-on-the-outside, tender-on-the-inside texture. Their signature all-butter croissant took first place in Paris in 2018, made with top-quality Charentes-Poitou AOC butter from the Pamplie creamery and organic Gruau flour—a true testament to their commitment to premium ingredients and artisanal craftsmanship. While you're there, don't miss the pain au chocolat, which is just as delightful.

Insider tip: Visit mid-morning to catch fresh croissants straight from the oven. After satisfying your pastry craving, take a relaxed stroll to the nearby Panthéon or grab a coffee at one of the cafés along Rue Mouffetard.

Cédric Grolet: Best for Instagrammable croissants

One of Paris's most celebrated pastry chefs and executive chef at the two-Michelin-star Le Meurice, part of the Dorchester Collection, Cédric Grolet is known for pastries that regularly go viral on social media thanks to their stunning artistry. His flagship boutique near the Opéra, opened in 2019, is a must-visit for anyone seeking pastries as visually breathtaking as they are delicious. From insanely good croissants to exquisite signature fruit tarts, each creation is a masterpiece—definitely worth the premium price.

Insider tip: Lines can be long, so book a table in the upstairs tea room ahead of time to enjoy a relaxed, luxe experience, or skip the wait by pre-ordering through their online Click & Collect service.

Philippe Conticini: Best for XL, show-stopping croissants

Renowned French pastry chef Philippe Conticini has transformed the Parisian pastry scene with his innovative creations. His signature Croissant XXL, a buttery, flaky giant weighing a substantial four kilograms, is a testament to his bold approach. Beyond the croissants, his Gâteaux d'Émotions concept offers pastries designed to evoke emotion through flavor and presentation. Signature items include the Crioches, a hybrid of croissant and brioche, and tartlets featuring unique combinations like lemon confit and buckwheat.

Insider tip: To experience these masterpieces at their freshest, consider visiting early in the day. For the Croissant XXL, pre-ordering is recommended due to its size and popularity.

Boulangerie Utopie: Best for sourdough & artisan twists

Tucked into Paris's 11th arrondissement behind a modest storefront, Boulangerie Utopie has locals lining up for years thanks to its inventive take on classic French baking. Their signature sourdough croissant puts a tangy twist on the traditional buttery layers, while their "L'Authentic" sourdough baguette, crowned best in Paris 2024, adds monochrome flair with a charcoal dough that's as striking as it is delicious. Weekends bring a Willy Wonka-style surprise with ever-changing pastries—think chocolate-filled flowers and strawberry-stuffed madeleine croissants.

Insider tip: Check their Instagram before you visit to see the weekend specials—and don't miss anything with their famous house praline.

Du Pain et des Idées: Best for stunning interiors

Right by Canal Saint-Martin, Du Pain et des Idées is hard to miss with its black-and-gold façade and 19th-century painted-glass ceiling inside—a historic spot that makes grabbing a croissant feel like a mini escape to the past. Since 2002, this bakery has wowed locals and visitors alike with its bold takes on French classics. The pain des amis, a crusty, flavorful loaf with a hint of smokiness, has legions of fans, while their signature escargots—spiraled pastries filled with praline, pistachio, chocolate, and more—are as beautiful as they are addictive.

Insider tip: Visit on weekdays as they're closed weekends. After picking up your pastries, step outside to enjoy a coffee at the quaint terrace or explore the nearby Canal Saint-Martin.

Honorable mentions



Narrowing down the best croissants in Paris to just five is no easy task, so here are some other spots where you can't go wrong.

- **Leonie Bakery (six locations):** Known for its fresh takes on classics like the almond croissant and seasonal fruit tarts. The spacious 12th arrondissement location, Paris' largest bakery, features two floors and a lovely terrace.
- **The French Bastards:** Combines French baking techniques with natural fermentation to create standout sourdough croissants and rustic breads. Don't miss their famous chocolate cruffin.
- **Mamiche:** A trendy spot popular with locals and celebrities, known for innovative seasonal pastries and a lively atmosphere.
- **Pierre Hermé:** The iconic pastry chef whose luxurious creations, including the famed Ispahan macaron, elevate French patisserie to an art form.
- **Chez Meunier:** Celebrated for traditional craftsmanship, this bakery serves classic, buttery croissants and perfectly baked baguettes in a welcoming, no-frills setting.

Where to stay



Image courtesy of La Fantaisie

La Fantaisie. A charming urban oasis with playful decor, a rooftop bar, and courtyard garden.

- **Fora Reserve** perks include €100 food / beverage or spa credit, daily breakfast, a welcome bottle of Champagne, an upgrade and extended check-in/out for stays two nights or more.

Brach Paris. A bold, eclectic retreat with a lively social scene, rooftop terrace, spa, and sports club.

- Fora's **Evok Collector's Club** partner perks include daily breakfast, welcome amenity, priority concierge service, an upgrade and extended check-in/out whenever possible.

La Maison Favart. 18th century elegance with contemporary comforts, overlooking the Opéra Comique.

- **Fora Reserve** perks include \$50 credit for the honesty bar, daily breakfast, an upgrade and extended check-in/out whenever possible.

Hôtel Château Voltaire. A chic hideaway steps from Jardin des Tuileries, featuring handsome decor, a sleek pool and sauna, and a popular brasserie.

- **Fora Reserve** perks include welcome amenities, a complimentary aperitivo, daily breakfast, an upgrade and extended check-in/out whenever possible.

Relais Christine. A luxe boutique hotel in a historic, 16th-century building in Paris' Left Bank, featuring bold rooms, a leafy courtyard, and a Guerlain Spa.

- Fora's **Relais & Châteaux** perks include free breakfast and an upgrade whenever possible.

Hôtel de Crillon A Rosewood Hotel. A historic Parisian icon on the prestigious Place de la Concorde offering the signature Rosewood style and service.

- Fora's **Rosewood Elite** partner perks include €95 food and beverage or spa credit, a welcome amenity, daily breakfast, an upgrade & extended check-in/out whenever possible.

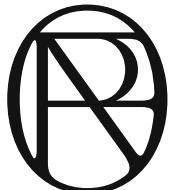
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