

Condé Nast Traveller

MARCH 2017 £4.50

MALDIVES: THE BEST NEW HOTELS



THE SMARTEST PLACES TO STAY

PARIS

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WHERE TO GO THIS YEAR: THE HOTTEST DESTINATIONS

WHERE TO STAY

THE SMARTEST HOTEL UPDATES AND THE FRESHEST REVIEWS

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SENSATIONAL NEW ARRIVALS IN

PARIS



PHOTOGRAPH BY HERVE GOLUZA

A bedroom in C.O.Q. Hôtel in
the 13th arrondissement

March 2017 Condé Nast Traveller 37

WHERE TO STAY



C.O.Q. HOTEL

The acronym actually stands for Community of Quality, and the idea is to showcase French creativity in a laid-back, guesthouse atmosphere, a concept masterminded by the owner, entrepreneur and first-time hotelier Michel Delloye. Don't be misled by the name: it has nothing to do with the puffed-up Gallic rooster, *le coq*, the emblem of French pride. There's nothing remotely showy about this place in the 13th arrondissement. The 50 bedrooms – dreamed up by young interior designers Pauline d'Hoop and Delphine Sauvaget of Agence Favorite – are a study in sober elegance, with deep-blue walls, 19th-century portraits in gilt frames, and accents in mustard, rust and pink. Go for one of the bigger rooms with balconies and baths instead of showers, or a deluxe ground-floor room, hidden away on a terrace around the back. Quirky Made in France goodies – from tricolour men's underwear to watches – are on sale in the lobby, where visitors can help themselves to a glass of Bordeaux while browsing. And with 20-odd French vintages stocked in the honesty bar, guests tend to make themselves at home in the cosy winter garden, lined with woven rugs and *brocante* finds. Breakfasts are bountiful – freshly squeezed juices, charcuterie, cheese and granola – but ask for the sublime, soft-boiled organic egg, served with baguette strips for dipping. For supper, head out to bistro *Tempero*, a 10-minute stroll away, for superb French classics reinvented with a Brazilian-Vietnamese twist. LANIE GOODMAN +33 1 45 86 35 99; coq-hotel-paris.com. Doubles from about £130

HOTEL BACHAUMONT

It took three years to retune this one-time grand hotel, more recently a clinic, occupying a huge Haussmannian chunk of rue Bachaumont. The location is fantastic for Paris lovers who are just as into the hip food scene of the 11th arrondissement as they are the Musée d'Orsay and the Louvre. The trade-off for such a central stay is that the rooms are Paris-standard stingy in size, although you do get handsome design by Dorothee Meilichzon involving lots of mirrors, her signature upholstered headboards and smart Pierre Frey fabrics. If you jump straight into a suite, or at least a deluxe double, and give the noisy street-side rooms a miss, you won't feel hard done by. Otherwise, the smaller rooms make perfectly good crashpads from which to enjoy the buzzy restaurant and bar, masterminded by the Experimental Cocktail Group. These spaces are on either side of a glazed passageway, tricked out with Phaidon and Taschen wares and trendy little cacti. More of Meilichzon's covetable textiles give the lofty dining room a grown-up, fashion-y appeal, although it's a young crowd who flirt over the roast-chicken *rillettes*, steak tartare and lamb shoulder to share. The vibe is still cool at breakfast when witch-house tunes drift around as creative-industry types attack Alain Milliat fruit juices, very buttery scrambled eggs and home-made chocolate-and-hazelnut spread. Stay a few days and make yourself at home in this car-free rue Montorgueil neighbourhood, which is almost entirely composed of bakeries, food and wine shops, bistros and bars. SOPHIE DENING +33 1 81 66 47 00; hotelbachaumont.com. Doubles from about £240

