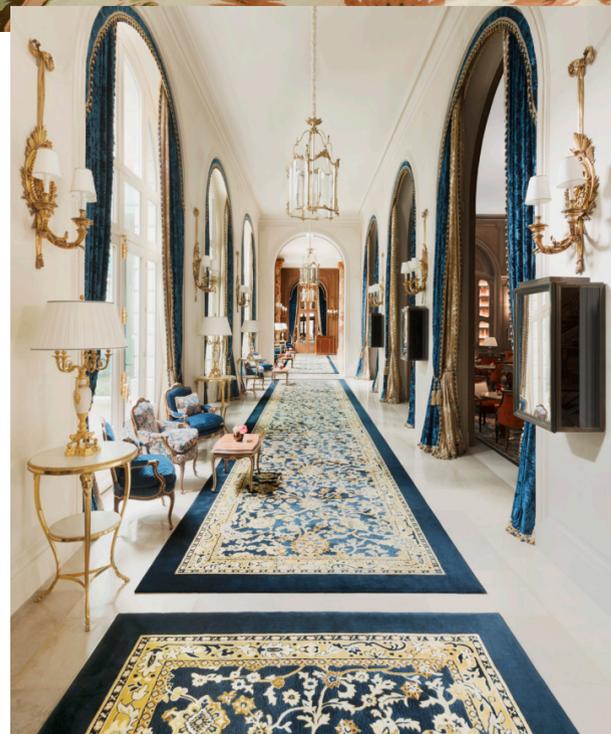


# PARIS

*Visit Paris and become a flâneur, a term used by French poet Charles Baudelaire to describe the passionate wanderers who roamed the City of Lights. There is no direct English translation, which isn't surprising considering how different our cultures are. There's a romance to smoking cigarettes, indulging in pastries without an ounce of guilt and basking in the sun at Place des Vosges in the middle of a workday while reading a book of poetry. Of course, if you're a true Parisian, you'll manage to look effortlessly chic while doing it, too. -AMBER GIBSON*



PHOTOGRAPHY PROVIDED BY VINCENT LEROUX; LE CINQ AND MESSIKA JOAILLERIE/PIERRE VEREZ

## Stay RITZ PARIS

The most iconic hotel in all of Paris is undoubtedly the Ritz Paris at Place Vendôme. Opened in 1898 by legendary Swiss hotelier César Ritz, this grand dame is as luxurious as ever. The word "ritzy" was invented here. Cole Porter wrote songs at the bar, and Ernest Hemingway famously "liberated" that same bar from the Nazis after World War II. Mademoiselle Coco Chanel lived here for 34 years, and today, the hotel boasts the world's only Chanel spa for all your beauty and skincare needs.

After a four-year renovation, the Ritz reopened in 2016 with fewer rooms and more suites (71 of them, to be exact). Many prestige suites are named for famous guests throughout history such as Charlie Chaplin, Frédéric Chopin and F. Scott Fitzgerald. The updated lighter color palette feels more modern while preserving the 18th century French decor, including the founder's beloved brass swan faucets in all bathrooms. [ritzparis.com](http://ritzparis.com)



## Dine LE CINQ

There are nine restaurants in Paris bestowed with three Michelin stars. This is the best. Le Cinq is the enchanting epitome of French fine dining, a perfect balance between opulence and finesse in the art deco landmark Four Seasons Hotel George V. Chef Christian Le Squer's deconstructed interpretation of French onion soup is a prime example: incredibly robust in flavor but refined in composition. Plump Brittany prawns are topped with light frothy mayonnaise tableside. And for the ultimate indulgence, there's even an entire black truffle baked in brioche puff pastry lined with foie gras.

The service is warmer and even more thoughtful than at other fine-dining institutions. Case in point: When you mention that the ever-so-slightly charred kouign-amann that concludes the meal is the best you've ever had, you're sent home with two more for the next morning, along with a box of bonbons and caramels from the elaborate *mignardise* trolley. [restaurant-lecinq.com](http://restaurant-lecinq.com)



## Shop MESSIKA

Valérie Messika grew up playing with gemstones with her diamond dealer father, so it's only natural that her eponymous jewelry line features the most precious of stones. Launched in 2005, the brand is contemporary and fashion-forward, catching the attention of millennial women with playful touches like sliding diamonds in the best-selling Move collection.

"I want to put the diamond on the skin like a tattoo," she explains, describing her signature tennis bracelet that's both delicate yet technically strong, molding perfectly to hug your wrist. Embodying Parisian style and entrepreneurial spirit, the chic working mom adds, "Diamonds are something cool a woman can buy for herself."

Up until now, Messika has been a well-kept Parisian secret, but the brand is launching its first U.S. boutiques this year in Miami and Los Angeles. The current collection inspired by the Arizona desert includes feathers, wood and Native American motifs. [messika.com](http://messika.com)

