

paris, france

A PARISIAN DAY AT HOME





s u m m a r y

One thing about us that you definitely should know, is that we LOVE to travel! Our family goes on major trips and adventures each year - it's a huge part of our life.

We can't wait to provide you all with extensive travel guides for your U.S and international journeys – but we thought what better way to bring some travel guides to you than to start with some themed staycations that you can do from the comfort of your own home!

First on our list? Paris, duh!! A few summers ago we spent over a week in the city of romance, and I think I speak for all of us when I say we'd go back in a heart beat! So, read along for a Parisian-perfect day at home that you can enjoy on your own, with a friend, or with the whole family!

This guide includes everything from our grocery list to links to everything we used!



itinerary overview

- A Parisian Breakfast
- Virtual tours of museums and monuments
- Parisian picnic for lunch
- Spend some time outdoors
- Dinner: Roasted Chicken
- Dessert
- Movie Night

grocery list

BREAKFAST:

- Croissants
- Fresh squeezed orange juice
- Butter
- Jam of your choice
- Coffee
- Milk of your choice

LUNCH:

- Baguette
- Cheese (we recommend brie)
- Grapes or other fresh fruit
- Rosé
- Perrier flavored beverages
- Assorted candy or chocolates

DINNER:

- 2-3lb mini chicken
- Tomatoes
- Zucchini
- Yellow Squash
- Carrots
- Olive Oil
- Parsley
- Breadcrumbs





breakfast

Start your day with breakfast of course! Breakfast in France is not the most popular or important meal of the day... so, if that hunger is hitting you in the AM, enjoy some croissants with butter and jam, fresh squeezed (it has to be fresh squeezed!!!) orange juice, and a cafe au lait or hot tea. We picked up these goodies from our local super market.





explore

Take a journey through some of Paris's most iconic museums and monuments and enjoy these famous art collections from the comfort of your own couch! Stream to your TV, or just enjoy on your phones or tablets. Museums definitely aren't for everyone, but my sister and I made it our mission to hit as many as possible in our Paris trip last year. I have to say, my personal favorite was Monet's Water Lillies in the Musée de l'Orangerie.

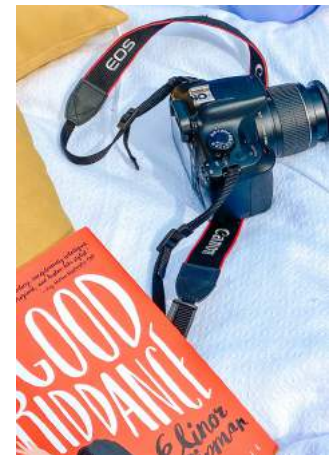
- [Musée de l'Orangerie](#)
- [The Louvre](#)
- [Musée d'Orsay](#)
- [Palais Garnier - Opera House](#)
- [Grand Palais](#)
- [Basilique du Sacré-Coeur de Montmartre](#)
- [Eiffel Tower](#)
- [Virtual Tour of Paris Video](#)



lunch: picnic

Once the afternoon hits, and you are ready to continue your adventure, throw yourself a picnic for lunch! Mind you, the french don't really eat a true lunch - and if they do it's closer to 3-5pm since dinner tends to be much later! Get your favorite blanket and either head to the yard, or if that isn't possible the middle of the living room works just as well! Pack your picnic bag - complete with a baguette, your favorite cheese, some fresh fruit, and a bottle of rosé.

(Perrier does the trick for the little ones!)





o u t d o o r s

If you want to take your picnic to the next level, enjoy some classic Parisian café music and spend some extra time outside. Grab a book, lay in the sun, go for a bike ride, take a walk around the neighborhood, etc.

Enjoy our Spotify playlist below!



[click here](#)



d i n n e r

Like I said earlier, the French eat dinner much later than we do - think 8-9pm on the early side! Obviously you don't have to wait that long, but for the true effect - go for it! For our dinner we went all out and had the most delicious roasted chicken prepared from Thomas Keller's recipe. It was amazing.

Dinner of course would not be complete without the best French wines! We asked our friends at our local wine store, The Wine List, to surprise us with their favorite white and red of the moment, and needless to say it did not disappoint!



recipe:

THIS RECIPE IS FROM THOMAS KELLER'S BOUCHON!

INGREDIENTS:

- A 2-3 pound chicken (brined for 6 hours and drained)
- Salt / Pepper
- Carrots
- Soy Sauce
- Butter
- Canola Oil
- 2 Zucchini
- 2 Yellow Squash
- 2 large tomatoes
- Olive Oil
- 1 cup Breadcrumbs
- Parsley
- Lemon Zest
- 1 c. Chicken Jus





recipe:

STEPS:

- Preheat the oven to 475F.
- Season and truss the chickens, then roast.
- Pro-tip from Chef Keller's instagram! When the chicken is in the pan ready to go, melt some soy sauce with butter and whisk. Then lightly brush it over the chicken before putting it in the oven!
- We also decided to roast our chicken with cut up carrots - it was delicious!
- *For the Squash:* Cut each squash lengthwise in half and trim a small lengthwise slice from each half so that the pieces can stand without tipping. With a paring knife, score the cut sides on the diagonal in a crosshatch pattern, making the cuts about 1/2 inch apart and about 1/4 inch deep. Place in a small baking pan or on a sheet. Sprinkle the squash with salt and pepper and drizzle generously with olive oil.
- *For the Tomato:* Cut each tomato crosswise in half. Trim a small piece from the bottom of each half so that the pieces can stand without tipping. Place the tomato halves in another baking pan or on a sheet.



recipe cont'd:

STEPS:

- When the chicken is done, remove from the oven and let sit in a warm spot while the vegetables cook. Reduce the oven temperature to 375F.
- Place the pans of vegetables in the oven to bake. Check the tomatoes after about 5 minutes. Very ripe tomatoes will cook quickly. They should be hot throughout and just beginning to shrivel. As soon as they are, remove the tomatoes from the oven, , and pull away and discard the skins. Top each tomato half with about a tablespoon of olivade and a sprinkling of parsley. Return to the oven for 2 to 3 minutes to warm the olivade, then remove from the oven and keep warm while the squash finishes cooking.
- After about 15 minutes, test the squash by squeezing the sides to see if it is tender. When it is, remove it from the oven and turn on the broiler. Sprinkle the tops of the squash with the lemon zest and bread crumbs.

recipe cont'd:

STEPS:

- Place the pan under the broiler to brown the bread crumbs for 1 to 2 minutes. Remove from the broiler.
- To Serve: Carve the chicken. Arrange the chicken on four serving plates. Pour the chicken jus over the chicken and around the plates. Arrange one piece each of squash and a tomato half at the side of the chicken on each plate, and sprinkle the chicken with fleur de sel.





wine list

REDS:

- La Resistance Cotes Du Rhone
- Antonin Rodet Bourgogne Pinot Noir

WHITES:

- Chateau Reynon - Sauvignon Blanc Bordeaux
- Alban Roblan Sancerre

ROSE:

- Gerard Bertrand Cote de Roses
- Domaine des Nouelles Rose d'Anjou



d e s s e r t

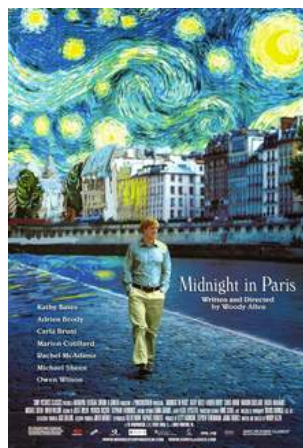
The French are known for their amazing desserts. We picked up some macarons (our personal favorite) from a local cafe, and enjoyed them after our meal as we prepped for our last activity of the day!





movie night

There are so many great movies filmed in Paris - so we wanted to put together a few options for every age range!



A high-angle, wide shot of a Parisian neighborhood, showing a dense array of buildings with dark, mansard-style roofs. In the background, the Eiffel Tower stands prominently against a hazy, overcast sky. The overall color palette is muted, with greys, browns, and the golden-brown of the tower.

THE PRICE OPINION

the end!

PARIS STAYCATION

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