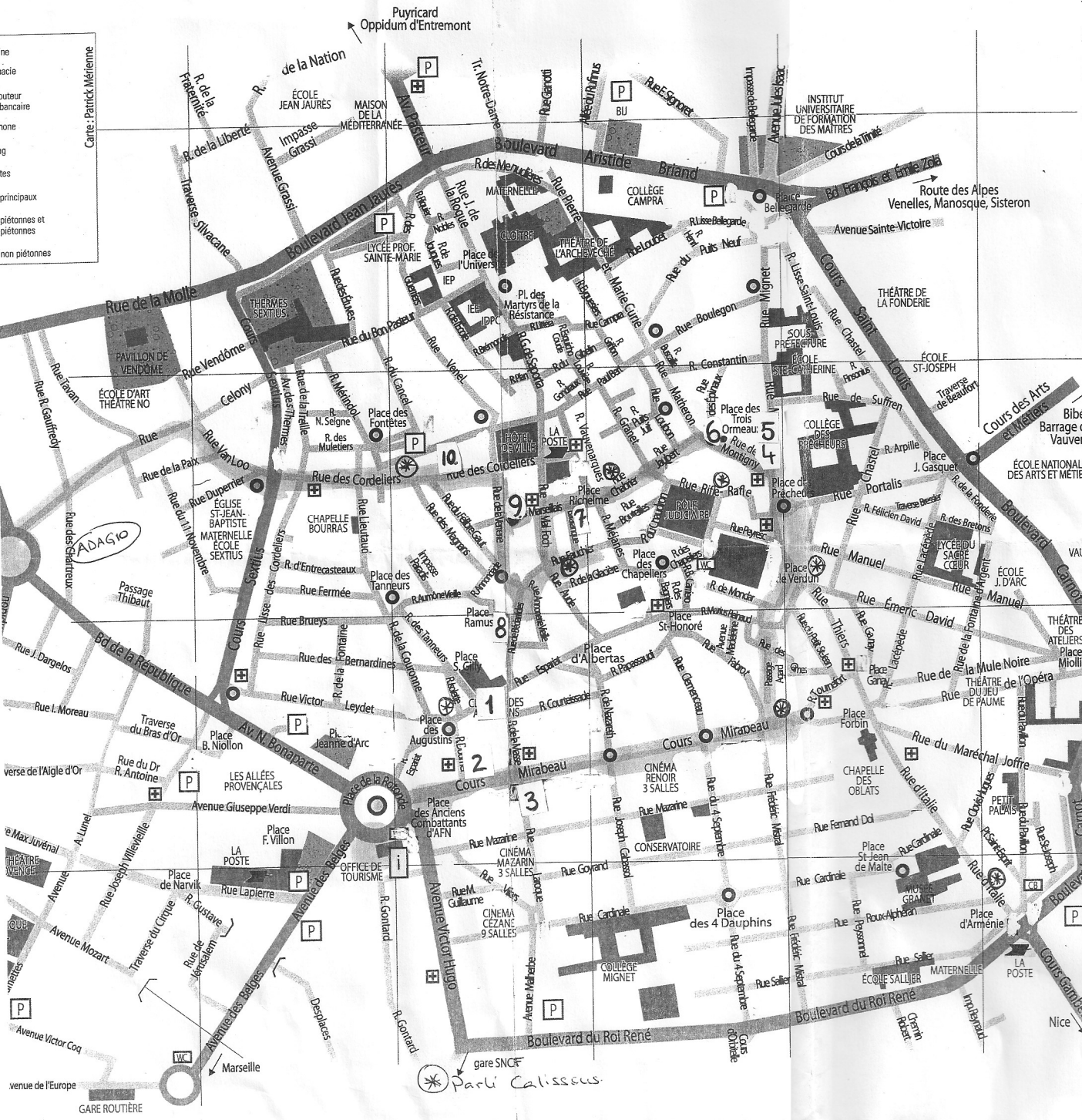


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1 We walk by:

- 2 **1** Facetta Boucherie - 53 rue Espériat
- 3 **2** Puyricard The "show case": 11 Cours Mirabeau
- 4 **3** Puyricard Chocolate main shop: 7-9, rue Rifle-Rafle
- 5 **4** Bechard Boulangerie / Patisserie - 12 Cours Mirabeau
- 6 **5** Farinoman bread making -5 rue Mignet
- 7 **6** Charcuterie Serge Bianco - 1 rue Mignet
- 8 **7** Macarons de Caroline - 12 rue Montaigny
- 9 **8** La Brûlerie (coffee / tea / hot chocoate) Place Richelme
- 10 **9** Première Pression Provence - Provençal specialties - 23 rue Bedarrides
- 11 **10** Fromagerie Savelli - 9 rue des Marseillais
- 12 **10** Cave Felibrge - wine shop - 8 rue des Cordeliers

We also recommend:

- Calisson Leonard Parli** - 35 Avenue Victor Hugo (near train station of Aix) Same family since 1874, their Calissons have become the favorite for most Aixois, rich in Almond and a "Savoir faire" (read about the blessing of the Calissons in september). They have excellent Candies Fruits as well as Nougat
- Boulangerie Paul** (a chain) ou Gout du Pain and on rue Espériat. La Fabrique à Pain a bit on the outskirts of Aix behind the Piscine - public pool Yves Blanc - This bakery do only organic (BIO) bread, but they do it well land won the TV show of best bakery in the region
- Boucherie du Palais** on place de Prêcheur (next to La Mado restaurant) good value for the price which explains why it is busy and vibrant in a fun atmosphere.
- Maison Brunet** since 1876 - 4 rue Laurent Fauchier: Chocolatier - Confiseur-Clacier. Try their Macaron done in the Provençal way, with more almond. One of my favorite: Caramel- beurre salé or Speculos, soft and moist "une pure merveille"! as French would say: A pure marvel! Home made ice cream, chocolate, candies...
- Maison Weibel** - since 1954: 2 rue Chabrier (corner of Richelme market) A real Institution will the Aixois say. If you can not resist waiting to eat the beautiful pastries once home, enjoy them in their tea salon, maybe for a break when shopping at the market?
- Fromagerie Lemarié**: 55 rue D' Italie: Benoît Lemarié is passionate about his cheese, he will gladly help you to choose the best ones for you (avoid Saturday mornings). This is where the cheese comes from when we do the wine and cheese tasting. Lemarié is member of the Guild of Fromager
- Artisan Charcutier Olivier**: since 1959 / top of rue Jacques de Laroque, just after the Cathedral. We ready to wait in line, here Madame serving at the desk will know all the good costumers last name by hart, and there are many. I bit far up for us to walk on our tour but do try their Brindade or daube or Museau...