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JUST DESSERTS

A restaurant dedicated to everyone's favourite course? How very Parisian. Dessance, which has just opened in the Marais district, is the city's first dessert-themed restaurant. Its menu is based on savoury and naturally sweet-tasting plates made using seasonal fruits, vegetables and herbs; these are paired with wine, tea or whisky to enhance the flavours. Restaurateur Philippe Baranes hired interior designer Joseph Grappin to create the space's utilitarian-chic look, which includes sculptural, slatted-oak benches that morph into a trellis-like canopy, and a granite counter upon which pastry chef Christophe Boucher presents dishes such as 'vitelotte potato purée served with raw and poached apples, arugula and marjoram ice'. 74 rue des Archives, 75003 Paris (dessance.fr).



A BRAND NEW CHAPTER

Foyles has undergone a bold transformation, shedding its reputation as a fusty, labyrinthine bookshop. Its new London flagship store – in the former home of Central Saint Martins art school on Charing Cross Road, only metres from its old premises – is luminous and spacious. The architectural team behind the store, from London's Lifschutz Davidson Sandilands, describe it as 'a bookshop for the 21st century': the layout is designed with easy navigation and the serendipitous discovery of new books in mind. Resembling an art gallery, yet stocking more than 200,000 titles, it bodes well for the future of the printed word. 107 Charing Cross Road, London WC2 (foyles.co.uk).