

Bistros & Brasseries

La Piscine

On the Old Port, a modern bistro, with a menu borrowing from trends as well as from regional and marine resources. We explore the surroundings with the eggplant confit watermelon feta or the grilled octopus pan-fried red rice virgin vegetables with citrus fruits. The best part? An beautiful view!

📍 148 Quai du Port

🕒 Monday > Sunday
11:30 - 22:00

☎ (33) 4 91 89 53 54
● €€

12/20 Gault&Millau

Le Capucin

A lively and serious brasserie on the Canebière, where a good chef devotes himself to the exercise of a vast and daily menu for the pleasure of passers-by and the neighborhood. The ideas of the day are always well translated through a two to three courses menu.

📍 48 La Canebière

🕒 Monday > Friday
12:00 - 14:00 / 19:00 - 22:00

☎ (33) 4 30 22 03 12

● €€

12/20 Gault&Millau

Restaurant L'Inattendu

A few meters away from the crowd of the Cours d'Estienne d'Orves, a charming terrace in the calm, at the bottom of a stone staircase. Two olive trees, oleanders and tables set up under large grey parasols. A warm welcome of the tenants. Pure Marseilles.

📍 35 Rue de la Paix

🕒 Monday > Sunday
19:00 - 22:30

🕒 Opens for lunch on Mondays > Sundays, 11:30 - 15:00
Closed on Wednesday

☎ (33) 6 15 06 44 56

● €€

11,5/20 Gault&Millau

Bistrot Mimi

An authentic Marseille bistro nestled on a charming little square at the foot of the Panier. Here reigns kindness and good mood. You will find the traditional dishes of Provence but not only...a delicious wine list will accompany your dishes.

📍 6 Place Daviel

🕒 Monday > Saturday
10:00 - 14:00 / 19:30 - 22:00

🕒 Open for dinner only on Thursdays, Fridays and Saturdays

☎ (33) (4) 26 85 06 99

● €€

11/20 Gault&Millau

Restaurant Femina

The Fémina in the Museum Street is a museum in itself. Can you imagine! A century! From father to son and mother to daughter, from generation to generation, we came here to eat couscous in all its forms, with brochettes, bricks and good chorba to start.

📍 1 Rue du Musée

🕒 Tuesday > Sunday

🕒 12:00 - 14:30 / 19:00 - 23:00
Only open for lunch on Sundays

☎ (33) 4 91 54 03 56

● €€

11/20 Gault&Millau




Nearby restaurants




Gastronomic restaurants

La Mercerie


An avalanche of quality local ingredients, undeniable know-how and gourmet delicacies... You can count on the young team to take care of your appetite in the best possible way. As for wine, the menu is lovingly put together with an emphasis on natural wines, with a promising turnover: all the ingredients are in place for you to have a great time. The best of Marseille's bistronomy or, quite simply, at the cutting edge of modern, unbridled cuisine.

 9 Cr Saint-Louis

Thursday > Monday

 12:00 - 14:15 / 19:15 - 21:30

Only open for lunch on
Fridays, Saturdays and Sundays


 (33) 4 91 06 18 44

 €€


14/20 Gault&Millau

L'Arôme


This small restaurant in a characteristic and colourful Marseille street looks like a classroom, with its old maps of France, blackboards, classroom chairs and menus presented in an exercise book. It serves flavoursome, carefully prepared Mediterranean dishes, such as croustilles of veal. Laid-back atmosphere and a welcome as warm as the Marseille sun.

 9 rue des Trois Rois

Monday > Saturday

 12:00 - 13:30 / 19:30 - 22:30


Closed for lunch on Saturdays

 (33) 6 17 79 19 97


 €€

Lauracée


Christophe Négrel finds its way back to a deliciously bourgeois cuisine. The atmosphere is reminiscent of those old Parisian brasseries, with silverware and beautiful plates. Take a seat in the modish, comfortable interior and be prepared to enjoy deftly crafted fine food rich in Mediterranean twists. In short, good old classic.

 96 rue Grignan

Tuesday > Saturday

 12:00 - 14:00 / 20:00 - 22:00

Not open for lunch on
Saturdays


 (33) 4 91 33 63 36

 €€


13,5/20 Gault&Millau


La Poule Noire


Now at the helm of this Poule noire (Black hen), chef Damien Delgado and his partner, Fanny Sauvage, woo diners with expertly crafted market-fresh recipes in which the ingredient plays the leading role. Definitely worth making a beeline for, as the faithful crowd of regulars illustrates. Don't forget to make a reservation on their website.

 61 rue Sainte

Tuesday > Saturday


 19:00 - 23:00

 (33) 4 91 55 68 86


 €€€

Ekume


The Panamanian chef, Edgar Bosquez, and his Philippine partner, Alizée, have dropped anchor near the historic port of Marseille, around Saint Victor Abbey. The Chef shines the spotlight on seafood with a gastronomic menu that pays tribute to the Mediterranean, with a touch of bistrot vibe.

 139 rue Sainte

Tuesday > Saturday

 12:30 - 14:00 / 19:30 - 22:00

Closed for lunch on Saturdays

 (33) 4 91 73 46 91

 €€


13,5/20 Gault&Millau


Mémé

Chez Mémé, that is to say at grandma's in French. In reality, this is at chef Jérôme Benoît. Behind the appearance of a trendy family bistrot, everything is chosen carefully (seasonal products, Mediterranean fish, the preparation of the dishes, Gastro cuisine, at brasserie prices, in a friendly atmosphere.

 84 Boulevard Longchamp

Tuesday > Saturday

 12:00 - 14:00 / 19:30 - 23:30


 (33) 7 81 02 21 47

 €€€


13/20 Gault&Millau


Le Relais 50

From the tiles and wall lamps to the seats, Le Relais 50 plays its retro hand with panache. The menu features creative cuisine that draws on Mediterranean traditions, and it doesn't break the bank. Another draw is the terrace on the Vieux Port, with "La Bonne Mère" – Basilique Notre - Dame de la Garde – in view!

 18 Quai du Port

Tuesday > Saturday


 12:00 - 14:30 / 19:00 - 21:30


 (33) 4 91 52 52 50

 €€


Giorgia

Sympathetic and modern, Giorgia, very "rue Sainte", holds her point of animation with fervor in a sober setting. The menu has everything to share (burrata from Puglia, supions...), the salads are considerable, the Italian tartar is well translated, as is the great specialty the "rigatoni Pablo" (it's pasta, dear lady, what else?).

 45 Rue Sainte
Tuesday > Saturday

 12:00 - 14:30 / 20:00 - 23:30

Not open for lunch on
Wednesdays and Saturdays

 (33) 6 17 21 24 52

 €€€

10/20 Gault&Millau

Starred restaurant (Michelin)

AM par Alexandre Mazzia***

Chef Alexandre Mazzia, known for his rapid ascent in the culinary world, boasts three Michelin stars in six years and holds the title of Gault & Millau Chef of the Year 2018. In 2024, he'll be a chef for the Paris Olympics, offering a unique and inspiring dining experience.

📍 9 Rue François Rocca
🕒 Wednesday > Saturday
12:00 - 14:15 / 20:00 - 21:45
☎️ (33) (4) 91 24 83 63
🟡 €€€€€
19/20 Gault&Millau

Le Petit Nice ***

Gérald Passadat

Le Petit Nice is inextricably linked to its city, Marseille, and to Gérald Passadat's personality. "I dive into the Mediterranean, in every sense of the word," says the chef. The Chef has lost none of the pleasure he takes in cooking and in surprising and thrilling diners. A real taste of the Calanques...

📍 17 Rue des Braves Anse de Maldormé
🕒 Wednesday > Sunday
12:30 - 13:30 / 19:30 - 21:00
🕒 Open only for lunch on
Sundays and only for dinner
on Wednesdays
☎️ (33) 4 91 59 25 92
🟡 €€€€
18/20 Gault&Millau

Une Table, au Sud *

Ludovic Turac is happily at the helm of this restaurant. His inventive recipes overflow with regional flavours from Provençal vegetables to locally sourced fish and meat from the Southern Alps, further enhanced by panoramic views over the old port and the basilica of Marseille.

📍 2 Quai du Port
🕒 Tuesday > Saturday
🕒 12:00 - 13:30 / 19:30 - 21:00
☎️ (33) 4 91 90 63 53
🟡 €€€
16/20 Gault&Millau

Signature *

The chef Coline Faulquier carefully selects the ingredients - from organic market gardeners and wild herb gatherers, fish from the Mediterranean - and you will enjoy tucking into her signature "Aïoli". Personality, enthusiasm, flavour: a true signature style.

📍 180 rue du Rouet
🕒 Monday > Friday
🕒 12:00 - 13:30 / 19:45 - 21:15
🕒 Closed for dinner on
Wednesdays
☎️ (33) 4 65 85 53 48
🟡 €€€
14,5/20 Gault&Millau

Restaurant Saisons *

In the heart of Marseille, Place Castellane, this contemporary venue is the exuberant project of Chef Julien Diaz, who honed his talents in London and Corsica, and sommelier Guillaume Bonneaud. Seating for thirty, an interior depicted by wood, iron and untreated materials, spot on food-wine pairings and creative cuisine made out of Mediterranean and Corsican ingredients.

📍 8 rue Sainte Victoire
🕒 Monday > Friday
🕒 12:00 - 13:30 / 19:30 - 21:30
🕒 Closed for dinner on Mondays
☎️ (33) 9 51 89 18 38
🟡 €€€
14/20 Gault&Millau

Atypical places & International food

Tabi - Ippei Uemura

Tabi, which means journey in Japanese, says it all! Born in Kyoto, the chef has adopted the city of Marseilles as his own. He incorporates locally caught fish into traditional Japanese recipes, prepared in front of customers. Food-saké pairings for aficionados. One of a kind!

📍 165 Corniche de Président
John Fitzgerald Kennedy ☎️ (33) 4 91 22 09 33
🟡 €€€
🕒 Tuesday > Saturday
12:00 - 14:00 / 19:30 - 22:00
16/20 Gault&Millau

La Cantinetta

An Italian Bistro whose menu is inspired by the Chef's taste for the delicious cuisine of the Transalpine regions. From the start, they have remained true to their principles: going to the best trattorias in Italy and offering, according to the season, the quintessence of artisan products, in dishes orchestrated by Chef Pierre-Antoine .

📍 24 Cours Julien ☎️ (33) 4 91 48 10 48
🕒 Monday > Saturday 🟡 €€
12:00 - 14:00 / 19:30 - 22:30 12,5/20 Gault&Millau



Special diets restaurants

Brasserie Les Fenêtres

Les Fenêtres, a brasserie overlooking the Old Port, is housed in the historic gem of an 18th-century Hôtel Dieu. The setting is sumptuous! On the plate, start with a crumble of bass with citrus fruit or pissaladière with sardines and anchovies, onion confit, garlic crisps and fried capers. Continue with basil and courgette pesto, or grilled European lobster. The icing on the cake is the sumptuous desserts. An address not to be missed (with vegetarian options).

1 Place Daviel

Monday > Sunday

07:00 - 10:30 / 12:30 - 15:00 /
19:30 - 22:30

(33) (4) 13 42 42 40

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13/20 Gault&Millau

Grain de Sable

A real gateway through the Alcazar to the heart of the Belsunce district, rue du Baignoir is home to Grain de Sable, a pretty vegetarian and vegan landmark. Every week, the menus are made up from organic and local produce. It's delicious, and a healthy way to eat! The dishes and desserts (chocolate mousse with candied orange, coconut-lemon dome and Matcha tea financier) are all balanced.

34 Rue du Baignoir

Monday > Friday

12:00 - 14:30

(33) (4) 91 90 39 51

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Mariposas

This veggie restaurant embraces a new vegan concept with a revamped interior. The ever-changing menu features delights like roast aubergine with tahini, peach-tomato-basil salad, vegan burgers, or a hearty dish of Camargue rice, coral lentils, and vegetables. An original and cherished address.

102 Cours Julien

Wednesday > Monday

12:00 - 16:00 / 18:30 - 22:30

Open from 12:00 to 23:00 on
Saturdays

(33) (6) 26 55 61 92

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Mouné

Welcome to Mouné, a modern Lebanese bistro by the duo Serje and Najla, blending tradition and modernity in a modern space with organic ingredients. Revisit Lebanese cuisine with delicate flavors, must-try hummus, daily new dishes, and vegetarian options. A hot spot for good, healthy, and fresh dining, challenging preconceived notions.

30 Rue Fortia

Monday > Friday

12:00 - 14:00 / 19:30 - 22:30

Closed for the evening on

Wednesdays

(33) (9) 54 75 56 45

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Taquería LoKa

LoKa's journey begins with a travel-loving couple, a global adventure, and a deep love for Mexico. Opening this taquería is their way of sharing discoveries, blending the aromas of Mexican cuisine with occasional delicate flavors of the Mediterranean.

126 Rue Sainte

Tuesday > Saturday

19:00 - 22:30

Closes at 11pm on Fridays and
Saturdays

(33) (4) 91 33 84 10

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Soûl kitchen

Stop off at this restaurant and enjoy a delectable couscous. You'll have fond memories of Soûl Kitchen as it's known for good service and a friendly team, always ready to help. A relaxed atmosphere has been noted by customers. With excellent veggie options, it's an original and cherished address.

4 Rue Lorette

Wednesday > Sunday

11:00 - 23:00

(33) (7) 51 45 27 67

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La Baie du Dragon

Experience intimate dining at La Baie du Dragon, specializing in Vietnamese cuisine, including an extensive vegan menu. Enjoy original dishes like puffed tofu, vegetable nems, and Vietnamese pancakes. Noteworthy is the Dragon Fire dessert—vanilla soya ice cream in a fried doughnut, caramel-drizzled, and rum-flambéed! Top-value dining at a top restaurant.

8 Pl. Notre Dame du Mont

Tuesday > Saturday

12:00 - 14:00 / 19:00 - 22:30

(33) (4) 91 92 74 78

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Santa Gusto

Offers sandwiches made from focaccia bread. Inspired family recipes and the freshest bread, the sandwiches are copiously filled with noble transalpine products. From the classics (mortadella and artichoke cream, ham with herbs, pecorino cream and courgettes...) to the authentic (coppa, pecorino cream and aubergines...).

4 Rue Saint-Thomé

Monday > Sunday

10:00 - 16:30

(33) (6) 37 35 29 59

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