## PARIS MONTHLY CITYGUIDE ®

## A PARISIAN SUMMER

Blue Skies and Romantic Bridges

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## Icy Cold Treats

A summer treat can only mean one thing. Ice-cream!

By Sandra Iskander



Our vegan readers are not forgotten about either in the French capital with Nubio and famed ice-cream shop Berthillon joining forces to bring you the Végane range of ice-cream. Gluten-free and with no added sugar, the ice-cream is made with almond milk and flavoured with almonds, dates, cashews and granola.

Nubio 4 rue Paul Bert (11th), 09 84 35 51 13

Gérard Mulot makes the hot weather bearable with fruity sorbets and creamy ice-cream flavours including pistachio, chocolate and vanilla. All the ingredients going into making these delicious icy treats are French making them all the more bon!

Gérard Mulot 76 rue de Seine (6th), 01 43 26 85 77



For a French-style sundae drop in at Hugo & Victor for this month's Parfait. Every month the pastry shop serves up a new concoction and this month's Parfait Herbacé treats you to verbena sorbet scooped over a bed of granola then topped off with Chantilly cream and an original zesty sauce made with sage and mint, and decorated with an organic lemon macaron.

Hugo & Victor 40 blvd Raspail (7th), 01 44 39 97 73



Angelina is known around the world for its Mont-Blanc and this summer the pastry specialists have transformed the dessert into an unforgettable sundae. Vanilla ice-cream, crunchy meringue, candied chestnuts and lashings of whipped cream make this sundae a sinful pleasure.

Angelina 226 rue de Rivoli (1st), 01 42 60 82 00