



Welcome to The Hood

This is your home. You can come here to eat, you can come here to create. We're a coffee house in the daytime and a neo-bistro after dark. We're a meeting space, a live music venue, (bref, a creative haven).

We're a welcoming family of strangers, united by a love of those things that bring people together: food, music, coffee, art. The Hood is for musicians, artists and entrepreneurs. Old souls and the young-at-heart. Tourists, locals, visitors from space. Host an event, have some food, enjoy our playlist, befriend a stranger. Write your book, launch your startup, or just sit by the window and watch the world go by. Come for the food and drinks, stay for the people. The Hood is for everyone.

The Hood is Yours.

Co-Founder

Pearlyn Lee

“Originally from Singapore, I worked in finance in Geneva before moving to Paris in 2015. The Hood was inspired by an impromptu street jam session in Geneva: seeing people come together like that out of the blue made me want to create a space for meaningful encounters, with music and people at its heart.”

The Chef / Co-Founder

Khanh-Ly Huynh

“Born in France to Vietnamese parents, I’d never formally studied cooking before Masterchef. Later, I trained at the Institut Paul Bocuse, and became co-owner of The Hood in 2018.”

The Vision

Coffee, music and food are our philosophy. They bring people together. The Hood is a participative space of exchange defined by the people. Our location is no accident: this is one of the most vibrant, diverse streets in Paris—almost a village in itself, and our neighbours are friends and collaborators. More than anything, we want The Hood to be a catalyst for cohesion, an inspiring fertile ground where ideas and relationships can grow.



Let's Eat.

Every item on this menu embodies,
in some sense, what The Hood is all about.

Shared plates that encourage connection, creative cooking
that resists categorization, seasonal produce sourced
from our neighbours on Rue Jean-Pierre Timbaud.

New-yet-comforting flavours that reflect the exciting mix
of cultures, people, and ideas that make up Paris.

I hope you enjoy it! — **Khanh-Ly Huynh**

MENU

I

Vegetables and Eggs

Pandan kale chips, black pepper
6 minutes organic egg, sriracha, fresh chili pepper
and roasted buckwheat
Roasted artichoke, citrus vinaigrette, warm broth
“Poireau vinaigrette”, puffed rice and soy caramel

II

Meats and Fish

Bavette tartare, Asian chimichurri, oignon purée and nori
Catch of the day, beurre de basilic thaï,
pickles de betterave
Salmon gravlax, garlic cream, mint, citrus

III

Desserts

Rhubarb, crème anglaise, pandan and strawberries
70% chocolate ganache, pears with Timut Pepper,
sablé and sirop de café



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