

# *The Paris Apartment* by Lucy Foley

Martin County Library System Book Club Kit:

## *The Paris Apartment* by Lucy Foley

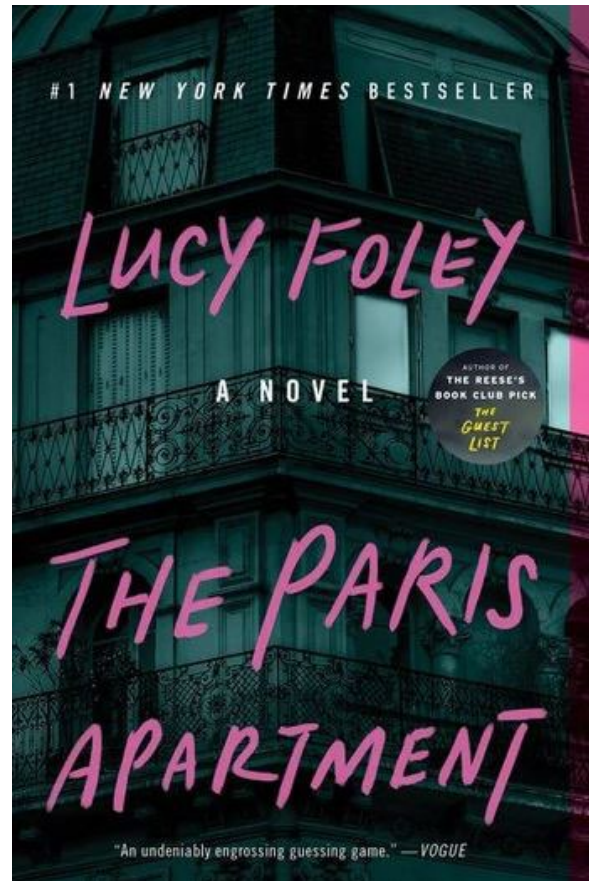
Included in the Kit:

- [Book summary](#)
- [Author biography](#)
- [Discussion questions](#)
- [Recipe suggestion](#)

### Book summary

Jess needs a fresh start. She's broke and alone, and she's just left her job under less than ideal circumstances. Her half-brother Ben didn't sound thrilled when she asked if she could crash with him for a bit, but he didn't say no, and surely everything will look better from Paris. Only when she shows up – to find a very nice apartment, could Ben really have afforded this? – he's not there.

The longer Ben stays missing, the more Jess starts to dig into her brother's situation, and the more questions she has. Ben's neighbors are an eclectic bunch, and not particularly friendly. Jess may have come to Paris to escape her past, but it's starting to look like it's Ben's future that's in question.



also available to  
download from Libby



# *The Paris Apartment* by Lucy Foley

The socialite – The nice guy – The alcoholic – The girl on the verge – The concierge  
Everyone's a neighbor. Everyone's a suspect. And everyone knows something  
they're not telling.

Source: Harper Collins website ([harpercollins.com](http://harpercollins.com))

## Meet the Author

Lucy Foley studied English Literature at Durham and University College London (UCL) universities. She then worked for several years as a fiction editor in the publishing industry—during which time she wrote *The Book of Lost and Found*, which was a bestselling debut of 2015. Lucy now writes full-time, with her crime novels *The Hunting Party* and *The Guest List* being published in 2018 and 2020 respectively to critical acclaim. Her newest novel, *The Paris Apartment*, published in March 2022, instantly took the number one spot on The New York Times bestseller list. It has sold in over 40 territories and the movie rights have been acquired by Sony.



Source: "Lucy Foley." Curtis Brown. ([curtisbrown.co.uk/client/lucy-foley](http://curtisbrown.co.uk/client/lucy-foley))



# *The Paris Apartment*

by Lucy Foley

## Discussion Questions

1. “It’s a beautiful building, but there’s something rotten at its heart. Now that he’s discovered it, he can smell the stench of it everywhere”. This descriptive quote from Ben comes early in the book. How did you find the descriptive writing? What did you like/dislike about it?
2. “Benjamin Daniels, he destroyed everything”, says Sophie. The concierge also says that he “changed everything”. These early quotes foreshadow what is to come. What does this foreshadowing add suspense and narrative?
3. Ben’s sister Jess is also treated as an intrusion into the building. As an outsider, they find her suspicious and in turn, she finds them a riddle. How does her outsider status help to drive the story?
4. “You cannot do anything in this building without half-expecting the concierge to appear from some dark corner, as if formed from the shadows themselves”, says Sophie. What is the role of the concierge, and how does she add to the mood of the story?
5. The concierge believes that because she and Sophie have lived in the building for so long, they’ve become invisible, part of the scenery. Is that true?
6. Jacques is an elusive character and yet he has all of the power over the family. He controls his wife, infantilizes his sons and ignores his daughter. Discuss some of the ways that he controls them and how it affects what ultimately happens.
7. Do a run down on the characters. Which is your most/least favorite? What are they hiding? What did you find intriguing about those secrets? And how are they expressing emotions like shame, pride, disgust, deprivation, yearning, obsession, rage, loneliness and grief?
8. Holy smokes, Nick’s not dead!?! What did you think of the twist? And also the even twistier twist regarding Jacques’ new resting place in the garden?

Source: “The Paris Apartment.” Libromaniacs. ([libromaniacs.com/the-paris-apartment-book-club-questions](http://libromaniacs.com/the-paris-apartment-book-club-questions))

# *The Paris Apartment* by Lucy Foley

## Recipes

### Crepes

This French delicacy is extremely versatile, as it can be filled with virtually anything—fruits, pudding, mousse for desserts as well as vegetables and meats for dinner. No need to add more oil each time unless the pan begins to stick. Freeze extra crepes for later use.



- 2 eggs
- 1 cup milk
- 2/3 cup all-purpose flour
- 1 pinch salt
- 1 1/2 teaspoons vegetable oil

In a blender combine eggs, milk, flour, salt and oil. Process until smooth. Cover and refrigerate for 1 hour. Heat a skillet over medium-high heat and brush with oil. Pour 1/4 cup of crepe batter into pan, tilting to completely coat the surface of the pan. Cook 2 to 5 minutes, turning once, until golden. Repeat with remaining batter.

Source: "Crepes." Allrecipes. ([allrecipes.com/recipe/27188/crepes](https://www.allrecipes.com/recipe/27188/crepes))

# *The Paris Apartment* by Lucy Foley

## French Butter Cookies (Sable Breton)

Classic French butter cookies with a shortbread-type of dough and salted butter.

- 1/2 cup and 1 tablespoon granulated sugar
- 1/2 cup and 5 tablespoons salted butter\*
- 3 egg yolks, separated
- 1 teaspoon vanilla extract
- 2 cups and 2 Tablespoons all-purpose flour, plus more for dusting work surface



Preheat the oven to 375 degrees. Line a baking sheet with parchment paper or a silicone mat. Beat the butter and sugar together on medium speed until light and fluffy—about 1 minute. Add 2 egg yolks and the vanilla extract, and mix on medium speed until they're incorporated. Stop to scrape the bowl with a rubber spatula before resuming the mixing. Add the flour in and mix on low speed just until the dough starts to clump together.

Lightly flour a wooden board or counter before placing the mass of dough onto it. Use your hands to shape the dough into a big ball. Then sprinkle some flour on top of the dough before using a rolling pin to roll the dough out. As soon as the dough starts sticking to your pin, sprinkle a pinch of flour on the dough, then resume rolling. Roll your dough out until it is approximately 1/4 inch thick. Use medium round cookie cutters (2 1/4 inch) to cut out round cookies from the dough. Use a sharp-edged spatula to transfer the cookie rounds onto the baking sheet. Place 12 cookies on the baking sheet, spaced out from each other.

Beat the remaining yolk in a small bowl. Use a fork to make a cross-hatch pattern on the cookies (drag the fork down vertically on the cookie, then drag the fork across horizontally). Brush the tops of the cookies with the beaten egg yolk. Bake



# *The Paris Apartment*

## by Lucy Foley

the cookies for 12 to 15 min., until they're a deep golden color. Transfer the cookies to a wire cooling rack to cool completely.

Notes: Typically, 1/2 a cup of salted butter contains 1/4 teaspoon of salt in the butter. Therefore if you're using unsalted butter in this recipe, you'll want to add a scant 1/2 teaspoon of salt in the recipe.

Source: "French Butter Cookies." Mon Petit Four.  
([monpetitfour.com/french-butter-cookies](http://monpetitfour.com/french-butter-cookies))

This document may be reproduced upon request in an alternative format by contacting the County ADA Coordinator (772) 320-3131, the County Administration Office (772) 288-5400, Florida Relay 711, or by completing our accessibility feedback form at [www.martin.fl.us/accessibility-feedback](http://www.martin.fl.us/accessibility-feedback)