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Tout afficherGaspar Brasserie FranaiseTout afficherTout afficherGaspar Brasserie FranaiseTout afficherGaspar Brasserie Franaise28. Venice MTL L'Express Annette bar vin Parapluie Mastard Cadet Sabayon Casavant Le Guide MICHELIN couvre sans cesse de nouvelles rgions du monde : une slection sera peut tre prochainement disponible. Skip to main contentEverywhere to eat in Montreal right now, from bagels to classic French dining, according to Eaters on-the-ground food writerUpdated May 22, 2025, 3:04 PM UTCWith its offbeat blend of poutine, pikliz, natural wine, and piri-piri, Montreal is a food city hors pair. Youll find Italian, Jewish, Vietnamese, Lebanese, Haitian, and, of course, meaty French-leaning restaurants side by side. Add to that our public markets, rooftop greenhouses, urban farms (Montreal is a world capital of urban agriculture), and a surplus of homegrown cooking talent. No single influence governs Montreals distinct, ever-evolving culinary terrain, and thats what makes eating here so special.Ive been curating this map for the past five years. Spanning cuisines, neighborhoods, and price points, its a shortlist of must-try spots, reflecting some of the newer openings driving conversation, the trends playing out across dining tables, and generational icons that complete the city. It also serves as a primer on local food-speak; lesson one: If you order an entree, youre getting a starter.This spring, long-awaited snow crabs and lobsters, fiddleheads, asparagus, and wild mushrooms bring fresh excitement to the citys restaurants, just as patio furnishings make their ceremonial return out of storage. And with the Canadas 100 Best Restaurants list, the arrival of Michelins first-ever Quebec selection, and Les Lauriers de la Gastronomie Qubcoise, May is a banner month for culinary recognition though Montrealers know the food scene here is among the worlds greatest, with or without stars. In this latest refresh, weve revamped our write-ups to include even more relevant info for diners, including a rough range of pricing for each destination ranging from $ for quick, inexpensive meals with dishes largely under $10 USD (or the equivalent in Canadian dollars), to $$$$ for places where entrees exceed $30.Eater updates this list quarterly to make sure it reflects the ever-changing Montreal dining scene.New to the map in May 2025: Champion of Mexican baking traditions Carlota; new-ish Plateau pintxo-and-more spot Bar Vivar; longtime go-to and newly spruced-up Vin Papillon; one of the driving forces behind Montreals Lebanese new wave, Lulu picerie; Fairmount Bagel, the citys first and oldest bagel shop; and a favorite for South Indian dishes, Dosa Pointe.Valerie Silva is a Montreal writer and editor. From 2020 to 2022, she ran Eaters Montreal site and remains a regular contributor for the publication. Her work has appeared in Bon Apptit, Air Canadas enRoute, ELLE Canada, Maisonneuve Magazine, and elsewhere, spanning everything from the belugas and beer of the Saguenay Fjord to Hochelaga-Maisonneuves clown culture and the history and high notes of poutine in Montreal. Otherwise, you can find her developing concepts and stories for multimedia studio Moment Factory.Everywhere to eat in Montreal right now, from bagels to classic French dining, according to Eaters on-the-ground food writerUpdated May 22, 2025, 3:04 PM UTCWith its offbeat blend of poutine, pikliz, natural wine, and piri-piri, Montreal is a food city hors pair. Youll find Italian, Jewish, Vietnamese, Lebanese, Haitian, and, of course, meaty French-leaning restaurants side by side. Add to that our public markets, rooftop greenhouses, urban farms (Montreal is a world capital of urban agriculture), and a surplus of homegrown cooking talent. 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Old-school in the best way, Chez Ma Tantes metallic facade and neon signage a rarity in the city draw attention and diners, with parking lot picnic tables to enjoy all-dressed steams (topped with mustard, onions, relish, and slaw) as the weather warms. Inside, theres a little space for counter eating.If you drive: There is a drive-thru open until 4 a.m. for meals on the go.Open for: Lunch and dinnerPrice range: $$In comparing the citys leading bowls of pho, diners preferences vary wildly. For some, Ho Guoms nourishing chicken and lemon leaf option is unmatched, as are the beefy varieties topped with heaps of bean sprouts and fragrant herbs. But regulars at this quietly adored spot on Jean-Talon East will tell you other Northern Vietnamese specialties really take center stage. Consider the b l lt, savory grilled beef wrapped in betel leaf, the fried fish patties, or the Hanoi-style grilled pork, all served with vermicelli and greens. Add an avocado smoothie or an order of ch ba mu (three-color bean dessert) for a sweet finish.Know before you go: Ho Guom is BYOB, so swing by the SAQ or a dpanneur (corner store) for some beers beforehand.Open for: Lunch and dinnerPrice range: $Montreal is home to the largest Haitian community in Canada, and its influence runs deep, especially in the food scene. The city brims with casual Haitian joints that specialize in marinated, braised, then fried pork known as griot and everyone has their favorite. Sissi & Paul is a takeout-only spot in the Saint-Michel neighbourhood, a longtime Haitian hub, and it has occupied a place in the top tier since opening in 2015. The restaurant is known for griot, but it also serves outstanding chicken and cabrit (stewed goat) with fried plantains, tangy pikliz, and your choice of riz coll (rice with red kidney beans) or djon djon (rice with black mushrooms).Must-try dish: The moiti-moiti (half chicken, half griot), so you dont have to choose between the proteins. Throw in some accras (malanga fritters), kibi (ground beef fritters), and a chilled Cola Couronne, and youre looking at a Haitian feast thats become a staple of Montreal life.Open for: Lunch and dinnerPrice range: $$$Fresh off a months-long makeover, this Hochelaga point of pride now welcomes diners with renewed energy but the same warm, carefree atmosphere that has defined the restaurant since it opened in 2018. With the revamp came a new lunch offering: a tasting menu of six seasonal dishes served in three courses, plus the option to build your own meal la carte all in addition to the existing dinner service. Whatever time you go, expect chef-owner David Ollus ever-changing menu of inventive plates like lobster with zucchini, coconut milk, and hazelnuts, or beef-cranberry tartare with mole.Know before you go: Dont overlook Hlicoptres siblings adjoining coffee shop Hlico, neighboring wine bar Copilote, and nearby bakery Aube three essential stops on any proper Hochelaga pilgrimage.4255 Ontario Rue E, Montral QC H1V 1K4(514) 543-4255Visit WebsiteOpen for: DinnerPrice range: $$$Chef Simon Mathys is celebrated as one of the best in the business, having notably fine-tuned his craft at closed-but-not-forgotten Manitoba. At Mastard, the Rosemont restaurant Mathys opened on an unremarkable stretch of Belanger Street in 2021 and anointed with a Michelin star in the organizations premiere guide to Quebec in 2025, his devotion to local flora and fauna is on full display with a smart, seasonal menu that has surfaced artfully plated dishes like carrots draped in creamed matsutake mushrooms and a sabayon of meat juices, as well as a flashy green lettuce tart that made a splash online. A carte blanche tasting menu comes in at a great value, $90 ($62 USD) for five courses, with the option for wine pairing.Best for: Making weeknights taste like weekends; Mastard operates Mondays to Fridays only.1879 Belanger St, Montral QC H2G 1B6(514) 843-2152Visit WebsiteOpen for: DinnerPrice range: $Walking along Hochelagas main east-west thoroughfare Ontario Street, the contrasts hit you. Old-school diners and watering holes, newly minted wine bars and pizzerias, empty graffitied storefronts, and trendy home decor shops all sit side by side, telling the story of a neighborhood both holding on to its past and shifting in real time. This after-dark offshoot of Mile Ends dpanneur-meets-sandwich-counter Le Pick-Up toes the line part of the next gen, yet projecting a lived-in feel, thanks in part to some holdover features of the former La Belle Province diner that stood in its place. The short menu at this 5-year-old haunt includes must-tries like a Nashville fried chicken sandwich, crispy cilantro-garlic fries that might be the best in the city, and killer house-made doughnuts. For drinking, there are some solid cocktails, natural wines, and beers from neighborhood brewers LEspace Public.Vibe check: Laid-back, loud, and rough-around-the-edges a quintessential Hochelaga hang.Open for: Lunch (Friday to Sunday) and dinner (Tuesday to Sunday)Price range: $Smash burger joints have been cropping up all around town, but this Villeray spot should command your attention. A classic casse-crote reimagined with some West Coast flair, the concept originated in 2015, when chef Michel Lim first started flipping burgers out of his garage for a Restaurant Day pop-up. Today, he and partner Michel Nguyen (the two are childhood friends and the minds behind La Belle Tonki) draw crowds to an eclectic space that blends hip-hop culture and movie posters with a retro diner aesthetic. MDMH impresses with perfectly pressed patties, crisply caramelized at the edges, while Lims thinly cut fries, cooked in beef tallow, star in poutine and the Ol Dirty: a mishmash with cheese sauce, house burger sauce, pickles, and onions.Vibe check: Hip-hop and hamburger heads unite in these basement digs.Open for: DinnerPrice range: $$$After more than six years in business, a move to a larger space, the opening of a sister pizzeria, and the release of a cookbook, Moccione is an Italian institution worth repeat visits. Slip into the cozy, contemporary space on a quiet stretch of Saint-Denis for an impeccable plate of pasta, and youll quickly see why nabbing a table here can be a feat. (Note: Reservations open on Resy two weeks in advance and fill up fast.) The appetizer selection, with raw offerings like crudo and carpaccio, is always on point as is the olive oil negroni to start, and a slice of olive oil cake (or ricotta cannoli) to finish.Best for: Italian thats a sure bet, for when youre feeling risk-averse.Open for: Dinner, with lunch on Fridays and SaturdaysPrice range: $$$Mondays can be tough, not least because so many of Montreals restaurants are off for a well-deserved rest. But not Casavant, a Bib Gourmand-winning, nouveau French brasserie that set up shop on a Villeray street corner. Open seven days a week and serving food until midnight, its a great spot to have in your back pocket. A beef tartare amped up with smoked mackerel, sausage on mash, and a pasta du jour are staples on the trim menu, which gets tweaked with the seasons. The wine list (and gorgeous centerpiece cellar holding the goods) are a main draw, which should come as no surprise given the restaurant partners hail from much-loved Montreal wine bar Vinvinvin.Vibe check: The brilliant art deco-inspired design, including a striking suspended lamp by Italian glass artist Carlo Nason, call to passersby through the window.350 Rue de Castelnau E, Montreal QC H2R 1P9(438) 380-0970Visit WebsiteOpen for: DaytimePrice range: $Since opening in 2016, Automne has been a magnet for bread buffs and a supplier for many of the citys top dining spots thanks to its expert execution of staples and exciting seasonal creations. In a city overflowing with quality bakeries, this one, founded by Seth Gabrielse and Julien Roy, attracts lots of customers to its original location on Avenue Christophe-Colomb, as well as a second location nearby on Blanger Street. Take note: The sourdough batard is a weekly must, the broccoli cheddar quiche is spot-on for brunch, and the ham and aged cheddar croissant is decadent but irresistible. For something sweet, the chocolatine and cinnamon rolls might just be the best in town.Know before you go: Dont visit too late in the day, the most prized creations get claimed fast.Open for: DinnerPrice range: $$$This Little Italy spot from Au Pied de Cochon alums Emily Homsy and David Gauthier resists easy categorization. Housed in a former dive bar (and proudly bearing its name), it offers up some great drinks and an impressive wine list, but is first and foremost a restaurant and an exceedingly good one at that. The menu is seasonal, with nods to Egyptian flavors with crisp falafel, razor clams filled with tabbouleh, and olive- and pistachio-topped labneh alongside gorgeous flatbread, but dishes also hint at a host of other intermingling inspirations. Seafood and fish lovers are well-served here (especially this time of year), perhaps with some unbelievably soft, subtly sweet scallops or rainbow trout atop a pool of beurre blanc , and though you may be tempted to fill up on heftier options like boudin or sweetbreads, be sure to hold space or be able to summon the will power for dessert, which is usually a knockout.Know before you go: Bar St-Deniss menu is in flux with the seasons, so dont get too attached to any particular dishes.6966 Saint-Denis Rue, Montral QC H2S 2S4(514) 276-9717Visit WebsiteOpen for: DinnerPrice range: $$$$The city is full of French-leaning, market-driven restaurants, but this raucous Plaza St-Hubert spot from chefs Charles-Antoine Crte and Cheryl Johnson stands out for its whimsy. Dishes like foie gras terrine with apples and brioche, or whelks in miso butter and lime with milk bread manage to be both elegant and complex without being too serious. For a daytime meal on the plaza or lower-key dinner, head to just-as-delicious sibling Juliette Plaza.Must-try dish: Cap off a memorable evening with Montral Plazas trademark Fruit Crispy, a light dessert of berries, white chocolate mousse, sorbet, and crisp slivers of dacquoise.6230 Saint-Hubert Rue, Montral QC H2S 2M2(514) 903-6230Visit WebsiteOpen for: DinnerPrice range: $$$Le Violon sits on a quiet Plateau corner, but buzz about the restaurant is getting louder and louder. The project from chef Danny Smiles (who gained recognition on Top Chef Canada and later at Chuck Hughes seafood-centric Le Bremner) feels measured and mature, but not at all stiff or showy. The menu is a steady evolution, so I was pleased to find two favorite dishes on rotation during my recent visit: beef tartare swirled with tahini, and ricotta gnocchi in a rich, earthy cavolo nero pesto. Both were standouts, as was a dish of sea bream served with the seasons first peas in a super velvety beurre blanc. The room itself is a stunner: lots of wood, powder-blue walls, and crisp white linens under the watchful gaze of a colossal Dalmatian, painted by artist and Le Violon co-owner Dan Climan.Best for: Just as great for a date night or birthday dinner, as it is for a just-because evening out.Open for: Lunch and dinnerPrice range: $$$After more than a decade in business, Impasto feels classic, enduring, and yet perpetually fresh. The first in a string of ventures by prominent Montreal restaurateurs Stefano Faita and chef Michele Forgione, this Italian spot satisfies with house-cured charcuterie, fluffy focaccia, seasonal salads, and regional pastas and mains. The menu evolves regularly, but expect Quebec ingredients composed in dishes that ferry you through Italy, from Romes vitello saltimbocca (sauteed veal with prosciutto and sage) and tubetti alla gricia (guanciale, black pepper, pecorino) to southern Italys nutty sea bass crudo and Sicilian-style cavatelli in sun-dried tomato and almond pesto. Sibling spots Gema (Neapolitan pizza across the street), Vesta (more pizza, with a slightly more local bent), and Chez Tousignant (a reimagined Quebec-style diner) are also worth visiting.If you drive: Parking can be tricky in the heart of Little Italy, but its not impossible. Bike paths and Bixi stations are easily accessible nearby, though.48 Dante Rue (St-Dominique), Montral QC H2S 1J5(514) 508-6508Visit WebsiteOpen for: DinnerPrice range: $$$Mon Lapin is the hottest table in town, especially after clinching the top spot on Canadas 100 Best Restaurants list in 2023 and again in 2024, and just recently coming in at number two for 2025. But it isnt the fine dining one might expect of a restaurant with this repute this spot runs on a warm, casual sophistication. The menu shifts daily, guided by the whims of co-chefs Marc-Olivier Frappier and Jessica Nol and the harvests brought in at nearby Jean-Talon Market. Seasonal seafood and vegetables take center stage, with dishes featuring morels, asparagus, snow crabs, sea urchin, and Ontario peaches. Even with constant reinvention, a few beloved fixtures remain: the Croque-Ptoncle (a scallop mousse sandwich), a signature buckwheat and honey cake for dessert, and a thoughtfully assembled natural wine list.Know before you go: Eastbound on the same street, the teams latest venture, Michelin Bib Gourmand-winning Rtisserie La Lune, pays homage to a Qubcois standby: barbecue chicken, fries, coleslaw, and gravy.150 Saint-Zotique Rue E, Montral QC H2S 1K8(514) 379-4550Visit WebsiteOpen for: Lunch and dinnerPrice range: $$This casual Thai curry shop opened in Little Italy back in 2017 and has been making diners swoon with deep, spicy flavors ever since. Get the fried chicken wings with sweet chile sauce. Get the fiery pad kaprao with sauteed pork and fried egg. Get the heaping serving of shrimp pad thai. Get whatever curry is on rotation at the moment. Get whatevers calling to you because, really, every dish is a winner. Spotlighting local suppliers, hosting industry friends for kitchen takeovers, collaborating with artists for exclusive merch, and partnering with nonprofit organizations for fundraisers, this place has solidified itself as a community hub. And whether youre savoring a meal at a booth with friends, perched solo by the window, chilling at the picnic tables out back, or grabbing grub to go, you can rest easy knowing this spot has you covered its even been awarded a seal of authenticity by the Ministry of Commerce and the Royal Thai Government.Know before you go: If youre looking for a less casual, more wine bar-esque experience, head to standout sister spot Pichai on St-Hubert Street.Open for: Lunch and dinnerPrice range: $Owner Andr Theriault landed on something special when he began crafting pizzas from behind a counter tucked within LGBTQ hangout Notre Dame des Quilles on Beaubien. Since a move in 2021, he and a team have been running this pint-sized slice shop across the street, now drawing fans who spill out the door as they wait or squeeze onto the bench out front while juggling their stack of paper plates and warm, cheesy slices. Available for takeout, on-site at a handful of counter stools, and delivery for 16-inch rounds or swing by the teams new full-service pizzeria Star Bar. Though its been open for less than a year on Saint-Laurent, Star Bar already feels like its been there for ages, with solid cocktails and a fun bar setting featuring trivia, bingo, Elder Babe nights, and more.Must-try dish: The Upside-Down, with mozzarella at the base and a garlicky tomato sauce and gremolata drops up top along with a slice of whatever quirky new special theyre testing at the moment.32 Beaubien Rue E, Montral QC H2S 1P8(514) 358-4712Visit WebsiteOpen for: Lunch (Friday to Sunday) and dinner (Tuesday to Sunday)Price range: $Youll find some of Montreals best South Indian eats at this family-run spot in Park-Ex, where North Indian restaurants tend to take the lead. Here its all about dosas crisp, golden, paper-thin, and available in over 75 varieties. Fillings range from garlicky potato masala to tangy green chili paneer or spicy chicken keema. Each massive dosa comes with a rich, flavorful sambhar and two chutneys (classic coconut and the house-special Andhra peanut) served on stainless steel thalis. Add a side of idlis (soft, fluffy rice cakes) or vadas (crisp, deep-fried doughnuts) and a mango lassi, and youre set.Best for: Bring a crew and load the table with Hyderabadi biryani (a fan favorite), spicy rasam soup, and Hakka Indian Chinese dishes like fried rice, noodles, and Manchurian chicken, paneer, or cauliflower.Open for: Lunch and dinnerPrice range: $$Given Quebecs longtime love for rotisserie chicken, its no surprise that once locals got a taste of a Portuguese restaurateurs spicy, char-grilled twist it kindled an appreciation that still burns bright. Digging into some flavour-packing piri-piri chicken is a quintessential Montreal experience, and a testament to its multicultural heritage. There is perhaps no better place for it than Ma Poule Mouille. The quarter- or half-chicken plates doused in spicy piri-piri and served with a mountain of well-seasoned fries and a token salad are the standard play at most Portuguese grill spots, but at this joint, opened in 2013, the take on poutine, bulked up with chicken, grilled chourio, and So Jorge cheese, has achieved icon status. Ask for extra sauce and an orange or passion fruit Sumol in my humble opinion the two best flavors by far to wash it down.Know before you go: Queues of hungry locals and tourists that spill out the door are a regular occurrence here, but some well-coordinated counter service ensures the wait isnt as long as it might look.Open for: 24/7Price range: $Whats your favorite bagel? can ignite a fiery debate in Montreal. The answer is usually a toss-up between Fairmount and St-Viateur. Both are great, but Fairmount has a few things going for it: Its older (opened in 1919), its still open 24/7 (unlike St-Viateur, which scaled back during the pandemic), and it was the first bagel launched into space. Run by the grandchildren of founder Isadore Shlafman a Russian immigrant who opened Montreals first bagel bakery Fairmount keeps the tradition alive with bagels that are hand-rolled, boiled in honey water for signature subtle sweetness, and baked in a wood-fired oven. In the early days, poppy seed was the only option, but now the shop sells over 20 varieties, from sesame to all-dressed (the equivalent of everything). The best option is whatevers warmest from the oven.Know before you go: If the plan is to pick up a dozen to stock your freezer, grab a couple extra for the road its near certain they wont all make it back home.Open for: DinnerPrice range: $$$$A pillar in Montreals dining scene, upscale Syrian restaurant Damas orchestrates a full-on sensory experience. Chef and owner Fuad Alneirabeie plates some absurdly delicious dishes, from appetizers like multicolored mezze, fattoush salad, and kibbeh nayyeh (a minty blend of raw lamb and beef), to walnut-stuffed sea bass and a host of hefty char-grilled mains replete with sumac and Aleppo pepper. The 10-to-12-course tasting menu with wine pairings is the foolproof way to make the rounds though its not without a splurge. Damass ornate dining room is its own feast, dripping with pendant lanterns, intricate patterns, and rich crimson hues.Know before you go: For something more grab-and-go, check out Folfol across the street, a street food takeout counter translating Damas flavors into sandwich form.Search for reservations1201 Van Horne Ave, Montreal QC H2V 1K4(514) 439-5435Visit WebsiteOpen for: Lunch and dinnerPrice range: $$It would be criminal to skip the soft, golden, paprika-dusted Spanish tortilla and plate of jamn ibrico at this one-year-old wine and pintxo bar in the Plateau, where dishes feel humble and direct and meticulous. On a recent midday visit, chef-owner Georges Greiche was carving jamn behind the counter of his open kitchen, with ftbol on the TV screen above and sunlight streaming through the windows. His chalkboard menu offers plenty to enjoy: crispy croquetas with rotating fillings, garlicky boquerones (white anchovies), a crudo delightfully topped with chorizo, and a fried egg and calamari sandwich on a Saint-Viateur bagel smeared with wild garlic aioli the kind of curveball creation that could only happen in Montreal. Fans of vermouth and Spanish wines will enjoy selections curated by co-owner and sommelier Patrick Oakes, who, like Greiche, is a Joe Beef alum.Best for: Gathering a group of friends for snacking the afternoon away, glass in hand.533 Avenue Duluth Est, Montral, Quebec H2L 1B1, Canada514-527-9888Open for: Lunch and dinnerPrice range: $$$Formerly known as Otto Bistro, this itty-bitty Japanese joint in the Plateau neighborhood has built a devoted following, largely thanks to its mastery of raw fish sashimi, chirashi, nigiri, and maguro don. But Hiroshi Kitanos one-man kitchen operation churns out plenty more than just seafood, including duck confit mazeman, uni carbonara, and wild boar mapo tofu. With just a handful of tables and bar seats offering a front-row view of Kitanos craft, this nondescript Mont-Royal Avenue spot keeps things low-key and intimate. For yoshoku, Japanese takes on Western foods, check out Ohayo Caf, Kitanos latest project just next door.Best for: Impressing a date or treating yourself to a solo feast.Open for: DinnerPrice range: $$$$Chef Juan Lopez Luna is leading the charge when it comes to modern Mexican cuisine in the city, just recently earning the distinction of best Mexican restaurant outside of Mexico for this Outremont hideaway. Luna works with ancestral nixtamalized corn from his home state of Tlaxcala, grinding it fresh daily for hand-crafted tortillas, chips, chileatole, and more. These creations appear on tasting menus offered in five or nine courses alongside seafood and Quebecs seasonal bounty. Lunas business and life partner, Lindsay Brennan, curates a natural wine list filled with her favorites from the Catalan region and other parts of Spain. Out of Almas back door, the duo runs an alleyway taqueria from May to October, and until recently, also operated a neighboring wine bar and Barcelona-style chicken spot, Tinc Set. News of its closure hit hard, but was eased by the announcement that it would be replaced by Bar Luz, where Lunas corn techniques will be given a more casual treatment than at its fine-dining counterpart.Know before you go: Reservations a must are released one Sunday per month.1231 Lajoie Ave, Outremont QC H2V 1P2(514) 543-1363Visit WebsiteOpen for: Coffee, lunch, and aperitivoPrice range: $$This unassuming Saint-Denis cafe is the closest youll get to an Apulian meal without leaving Montreal. Follow the steps into the basement, where the atmosphere is chatty and Southern Italian specialties are done right. Consider the focaccia topped with burrata, mortadella, and chopped pistachios; a panzerotto (fried turnover) oozing with melted cheese; the panino Polignano (fried octopus sandwich); or a plate of orecchiette, the concave-shaped pasta typical of the region. While La Panzeria is a leader in Italian lunches, coffees, and snacks, it also does aperitivo on Thursday and Friday evenings, and recently welcomed sibling dinner spot Birbante.Know before you go: Its a small space with a big following, so expect to wait at peak times.Open for: DaytimePrice range: $A breakout star in Montreals baking scene, Mariana Martin parlayed training from Mexico Citys famed Rosetta and a deep love for her homelands culinary heritage into Carlota. the counter at her nearly two-year-old Mile End bake shop overflows with creative baked goods, including holiday specials like sugar-coated pan de muerto, cross-cultural experiments like Yucatn-inspired focaccia dotted with hibiscus flowers, or Carlota classics like sweet and spicy mole brioche. A scroll through her socials serves up a crash course on the stories behind Mexicos baked goods and their role in daily life. And with baking workshops, shes found yet another way to preserve and share the tradition.Best for: Exploring Mexican food traditions through pastry.Open for: Lunch to late nightPrice range: $$$Saint-Denis Street has transformed over recent decades new bike paths, new businesses, and the increasingly noticeable sound of French accents from across the Atlantic. But before that was LExpress. When the founders opened the bistro in 1980, it was meant to cater to the neighborhoods theater crowd, serving dependable French fare at nearly all hours. Since then, its reputation has expanded far beyond that, drawing in a mix of loyal locals, out-of-towners, and, thanks to its late-night hours, restaurant industry folk. The bistros staying power was evident on a recent Wednesday night, where the dining room with its iconic black-and-white tiles, and burgundy and light yellow hues was alive with chatter. From a seat at the metal-clad counter, diners enjoy a front-row view of the choreography of servers in well-pressed vests. Under chef Marc-Antoine Lacasse (who in March 2025 took over from chef Jean-Franois Vachon), LExpress continues to uphold the classics with house standards like pistachio-speckled chicken liver pate, steak frites with shallot butter, and veal kidneys in mustard sauce. Note: LExpress is closed for renovations until June 2.Vibe check: An immersive old-world charm, sans pretension despite the Michelin Bib Gourmand recognition.Open for: All dayPrice range: $Steeped in memories of co-owner Antoun Aouns own teta (grandmother), Caf Chez Tta brings Lebanese food traditions to Montreals bustling cafe scene. The room is sparse and airy with concrete flooring and white walls, walnut furniture, lots of natural light, and a traditional gas-fired red brick oven imported from Lebanon. This popular Plateau spot keeps things simple and straightforward, with fattoush salad, dips like labneh and baba ghanoush, and made-to-order manouch flatbreads topped with zaatar, minced meats, cheese, and more. Finish with a slice of turmeric cake, a halva latte, or a cardamom coffee served in traditional red, green, and white Lebanese cups. Make space on the table for some tawlet zaher, a board game similar to backgammon thats played on the streets of Lebanon. Teta would approve.Know before you go: The caf is packed on weekends, so consider stopping mid-week instead.227 Rachel Rue E, Montral QC H2W 1E4(514) 845-5776Visit WebsiteOpen for: Lunch, dinner, and weekend brunchPrice range: $$$At Lemac, youll find some of the best French bistro fare in Montreal, including blood pudding, steak frites, moules frites, and a legendary pain perdu (French toast) drenched in maple caramel and topped with dulce de leche ice cream. The Outremont fixture also excels at brunch, when youll find dishes like potato and leek tartlets, and blinis topped with smoked salmon, caviar, and poached eggs. With grand, arched windows, warm wood paneling, and even a winterized terrace, its the perfect refuge at all times of year.Best for: Everything, really, but its particularly noteworthy that Lemac is one of the rare restaurants that takes reservations for brunch.Open for: Lunch and dinnerPrice range: $The noodling never stops at this Chinatown favorite, famous for its beefy, brothy soups. From a ground-floor window of Plaza Swatow, the kitchen team hypnotically hand-pulls dough into lamian-style noodles, giving passersby a preview of what lies inside. Those who brave the frequent queue are met with efficient service and steaming bowls of soup, customized with noodles in their preferred size. Though soup makes up the lions share of the menu and is its signature consider opting for the dan dan noodles instead. Theyre a flavor bomb, loaded with spicy meat sauce, fresh veggies, and an optional black tea egg.Know before you go: Though the Chinatown location is the OG, a new downtown outpost (four metro stops away on the Green Line) is just as good, and generally less of a wait.1006 Saint-Laurent Blvd, Montral QC H2Z 1J3(514) 800-2959Visit WebsiteOpen for: DinnerPrice range: $$$This 4-year-old Japanese snack and sake bar hides in plain sight, maintaining the name, facade, and signage of the Chinatown flower and gift shop that once stood in its place. Inside, youll find a dimly lit, wood-paneled space, complemented by a reliably on-point soundtrack and food offerings prepared by chef Tetsuya Shimizu and his team. Youll want to try the sea urchin cream with shrimp chips, the chirashi bowl, the three-day miso-aged duck, the sweet-and-sour fried chicken, and the tantan udon: wheat noodles slicked with chili oil and mixed with ground pork. Pair your meal with a selection from the sake menu, which leans towards natural, unfiltered varieties and includes a handy lexicon for navigating the terminology.Know before you go: Extend your evening by dipping downstairs to Sans Soleil, the teams sibling vinyl listening bar, featuring DJ sets every night.1002 Saint-Urbain Rue, Montral QC H2Z 1K6(514) 866-4411Visit WebsiteOpen for: Breakfast and lunchPrice range: $$Smoked meat helped put Montreal on the culinary map, and if youre looking for some of the best without having to endure the snaking queues, head to family-run Snowdon Deli. This circa-1946 institution offers the citys legendary smoked meat on mustard-smothered rye minus the wait time. But dont stop there. The menu has all the Jewish deli standards: matzo ball soup, chopped liver, eggplant salad, latkes, karnatzel, knishes, verenikas, gefilte fish, blintzes with dollops of sour cream and jam, and more. And if you need to feed a crowd, their party platters are a Montreal tradition crustless egg, tuna, and salmon salad sandwiches, plus cream cheese, lox, and gherkin pinwheels.Vibe check: Expect a no-frills atmosphere where regulars squeeze into booths, chatter flows from behind the deli counter, and veteran employees ensure everything goes off without a hitch.Open for: All dayPrice range: $$If the citys Lebanese food scene is undergoing something of a renaissance, its in no small part thanks to restaurateur Soufian Mamlouk. Hes one of the driving forces behind Heni, an upscale spot where the flavors of the SWANA region intermingle with Quebecs seasonal bounty, and Sienna, a wine import outfit focused on Lebanon. But Mamlouks dedication to spotlighting the cultural and culinary traditions of his native Lebanon began with Lulu picerie, a small street food counter that has been quietly redefining what shawarma means to Montrealers since 2022. Unlike the lettuce- and tomato-stuffed wraps popularized by local chains, the version here is fiercely traditional and uncompromising on the ratio of meat to sauce to bread. The shawarma is wrapped in marqouq, a thin, crisp alternative to pita perfect for soaking in the flavors and maintaining structural integrity. The chicken version there are also beef and potato options features garlic sauce, wild pickles, and a touch of pomegranate molasses. Thats it; no filler. Also on offer: charcoal-grilled meats like kafta and shish taouk, an assortment of mouajanat (savory pastries), and manakeesh (try the half cheese, half zaatar).Best for: A quick bite on the go, a picnic, or a big family gathering (with a shawarma party platter).Open for: DaytimePrice range: $When Atwater Market gears up for warmer weather, its cause for joy. The public market by the Lachine Canal champions local products year-round, but come spring, excitement builds with the arrival of sugar season, snow crabs, fiddleheads, outdoor stalls, and a buzzing restaurant zone. Hungry market-goers can dive into returning favorites like Satay Brothers flavorful laksa, steamed buns, and spicy salads, or Aylwin Barbecues Texas-style ribs, brisket, pulled pork, and all the fixings arguably the best barbecue in the city, even more coveted after the long winter wait.Know before you go: Piece together a hodgepodge meal from different stalls, then grab a spot at a picnic table or take your feast to the Lachine Canal.138 Avenue Atwater, Le Sud-Ouest, QC H4C 2H6(514) 937-7754Visit WebsiteOpen for: Lunch and dinnerPrice range: $$$This ode to Italian grilling honors the simplicity and comfort of meals shared in the Tuscan and Abruzzese countryside, but lovingly transplants them into an annex of Saint-Henris historic RCA building. Run by the team behind ever-cool Elena and intimate and elegant Nora Gray, Gias exceptional Italian menu comes as no surprise though it leans slightly more rustic and of-the-earth than its siblings. Expect dishes like arrosticini (grilled meat skewers), Florentine steak, rabbit with mushrooms and mustard sauce, and other smoky, charcoal-grilled proteins, alongside fluffy focaccia, rustic pastas (think pici in creamy white Bolognese), and a selection of soulful, mostly Italian wines. Gia is also open for lunch, with antipasti, sandwiches, and a pared-down selection of primi and secondi. Its exterior doesnt give much away, but inside, wood, terracotta, granite, and olive-green tiles warm the concrete walls.Best for: Getting together in all kinds of ways for a cozy date night, a catch-up with friends, or, if you book the whole space, a wedding, staff party, or other festive celebration.1025 Lenoir Rue, Montral QC H4C 2Z6(438) 397-9000Visit WebsiteOpen for: Lunch and dinnerPrice range: $Montreal sure loves its rotisserie chicken; ask anyone who does it best, and theres a more-than-good chance Chalet Bar-B-Q will land near the top of the list. With over 80 years to its name, this true NDG landmark is famous for its slowly spit-roasted bird, and gravy so good some diners sip it straight. Opened by Swiss immigrant Marcel Mauron, the old-school, wood-paneled rotisserie on Sherbrooke Street is the real deal and has changed little over the years and thats part of why local lifers love it. The standard play is a chicken dinner with fries, a toasted bun, and a side of tangy coleslaw, but dont sleep on the poutine or the hot chicken, a traditional Quebecois dish of chicken, sliced white bread, and peas, all soaked in gravy.Vibe check: No frills, like its always been.Open for: DinnerPrice range: $$$With their 2019 opening, brothers Ari and Pablo Schor sought to recreate the confluence of Spanish and Italian immigrant cuisines from their native Argentina, complete with a few nods to their Jewish roots, too. Slip away from Promenade Wellington into Bebas snug dining room, perched on a residential street corner in Verdun, for a menu consisting of bright, seasonal seafoods and salads, brilliantly boiled and braised meats tripe and tongue arent uncommon and some lovely pasta dishes. The cooking is clever, yet emphatically simple, a style that leaves you feeling that every ingredient has been considered, has earned its place.Must-try dish: Kick off the meal with their signature potato knishes topped with caviar, or try the montadito (a small sesame-speckled bagel with Japanese mackerel and horseradish) for a bite-sized reflection of Bebas cross-cultural inspirations.3900 Rue thel, Verdun, QC H4G 1S4(514) 750-7087Visit WebsiteShowing results 1-30 of 5,757Venture down the path along the south side of St. Joseph's Church and you'll spot a grand old graystone rectory, built in 1861: that's Candide. Inside, the dcor features light woods, exposed brick, and rich green leather banquettes. The warm atmosphere feels a bit like a deconstructed forest. In summer, enjoy your meal on the lush green terrace. Candide's prix fix menu changes monthly, a reflection of chef John Winter-Russell's love of local, seasonal, and temporal cooking. Every meal follows the same format: two fixed starters, a choice of two mains, and a choice of two desserts. In summer, Winter-Russell's delicate menu, which is mostly plant-based, might include ingredients like asparagus, radishes, peas, lovage, zucchini flowers, mussels, sturgeon, and pork.With floor-to-ceiling windows overlooking one of the prettiest squares in Old Montreal, Toqu! gives a charming first impression. Someone from the friendly front-desk staff will lead you to a dining room that seems to glow, thanks to a constellation of small hanging lights. A palette of burgundy, burnt orange, and dark gray contrasts with the crisp white tablecloths, and various mirrored surfaces give the place a bit of a fun-house feel, in the chicest way possible. Toqu! offers a relatively casual three-course lunch, but the real way to get everything you can out of the restaurant is to choose the seven-course tasting menu, which, with wines, will set you back about $250 per person. The ever-changing lineup melds the molecular with the approachable; you'll find perfectly tender discs of suckling pig loin layered atop golden oyster mushrooms, broccoli, cauliflower, green herb oil, and lemon thyme sauce. Like everything on this menu, it's a feast for the eyes as well as the taste buds.Gnial! Vous tes inscrit!Merci de vous tre inscrit! N'oubliez pas de jeter un il dans votre bote mail, pour dcouvrir trs bientt votre premire newsletter!Gnial! Vous tes inscrit!Merci de vous tre inscrit! N'oubliez pas de jeter un il dans votre bote mail, pour dcouvrir trs bientt votre premire newsletter!Discover Time Out original video La scne gastronomique de Montral na rien envier celle des plus grandes mtropoles du monde. Ici, la bouffe est bonne, les chefs sont talentueux et le vin coule flots. lire aussi: 18 restos et commerces qui ont d fermer leurs portes depuis le dbut de l'anne 2025 lire aussi: Guide Michelin Qubec: les restaurants toils enfin dvoils Si vous trippez sur la bouffe, voici quelques adresses prcieuses ajouter votre carnet. 1. Tamis Sushi Ce nouveau restaurant s'est ajout au paysage du quartier d'Hochelaga-Maisonneuve le 29 avril 2025. Au menu? De magnifiques recettes signatures de sushis, incluant mme des sushis flambs la torche (QUOI?!). Une offre de makis vganes ainsi quune belle slection de sak dimportation priv sera propose. Dailleurs, le menu clbrera le retour de certaines recettes populaires du feu Sata Sushi (dont la fameuse sauce de cette bannire), qui avait chang de concept en 2020. Bonus: un environnement confortable, rythm par une ambiance compltement feutre. 4721 Sainte-Catherine Est, Hochelaga-Maisonneuve, Montral 2. SOTTO par Soubois SOTTO par Soubois a officiellement ouvert ses portes au grand public le 15 mai 2025, en plein cur du centre-ville de Montral. Le concept est assez excitant, alors que le lieu promet une ambiance enveloppante grce des lumires tamises. Il s'agit d'une cuisine italienne avec forte influence de Rome, des Pouilles, de Sardaigne et de Bologne. MIAM! 1106 Boulevard Maisonneuve, Montral 3. Rtisserie La Lune Aux commandes de ce p'tit nouveau de l'quipe de vin Mon Lapin, le chef copropritaire Marc-Olivier Frappier met l'honneur des volailles fermires rties la broche, servies avec des incontournables comme la cuisse-poitrine accompagne de frites et de sauce BBQ (une vritable rvlation!), tout en proposant des crations plus sophistiques. Avec son ambiance de brasserie chic , ses serveurs en chemise blanche et tablier noir, et un dcor raffin imagin par Zbulon Perron. 391 rue Saint-Zotique, Montral 4. Limousine (Longueuil) Le restaurant du chef Laurent Dagenais est enfin ouvert... YAY! 639 avenue Victoria, Saint-Lambert 5. I primi Au grand bonheur des rsidents et rsidentes dHochelaga, un nouveau restaurant a ouvert ses portes le 10 avril 2025. Le concept? Le client slectionne son type de ptes et sa sauce, et il dguste le tout dans une petite bote emporter. Un pur dlice! 3406, rue Ontario E, Montral 6. Bernard Cabaret Gourmand Cette nouvelle adresse, ouverte depuis le 17 avril 2025, propose une exprience gastronomique burlesque la plus immersive de Montral. Le menu est de style Chaos, avec une carte des vins d'importation prive. a nous apparat comme un endroit sensuel, immersif, unique et particulirement envotant. 936 rue Sainte-Catherine Est, Montral 7. Le Renoir tant une institution de la scne culinaire montralaise depuis 22 ans, RENOIR a longtemps t vnr pour sa fine cuisine franaise qui fusionne les ingrdients locaux du Qubec avec des saveurs internationales, racontant ainsi lhistoire de la culture vibrante de Montral. Fidle son nom, le restaurant se distingue par sa capacit allier les arts visuels et culinaires, chaque plat tant une cration magistrale qui sduit la fois lil et le palais. Il a rouvert ses portes en janvier, et depuis, tout le monde s'y rend! 1155 Rue Sherbrooke Ouest, Montral 8. Le Violon Chaque anne, le trs respect guide Canada's 100 Best clbre les restaurants les plus marquants. Une reconnaissance importante qui reflte lexcellence, la constance et linnovation de notre scne culinaire. Et cette anne, cest nul autre que le restaurant Le Violon qui remporte le titre du meilleur nouveau restaurant au pays. Ouvert depuis juin 2024, Le Violon sest rapidement impos comme un vritable coup de cur. Pas de concept tape--lil ni de menu qui suit les tendances la lettre. Tout est une question dintention, de matrise et de cur! 4720 Rue Marquette, Montral 9. Cochon Dingue Institution gourmande depuis 1979, Cochon Dingue est dbarqu Montral depuis le 1er mai 2025, aprs ces 6 adresses emblmatiques de la ville de Qubec. Ce bistro qubcois de 217 places offre une cuisine rgionale gnreuse, des brunchs savoureux et une ambiance o les invits sont accueillis avec cur et deviennent rapidement des habitus. Saveurs rconfortantes et service attentionn font du Cochon Dingue une adresse incontournable pour ceux qui aiment les petits plaisirs de la vie dans un cadre anim et chaleureux. 320, rue Sainte-Catherine Ouest, Montral 10. Oncle Lee KO Ce nouvel tablissement est en fait la deuxime adresse du jeune et talentueux chef Andersen Lee, dj reconnu pour le succs de lOncle Lee dans le Mile-End. Fidle ses origines chinoises et canadiennes, Andersen Lee propose ici un menu dinspiration chinoise moderne, ax sur les grillades et le partage. Et rassurez-vous, les plats emblmatiques qui ont fait la renomme de la premire adresse seront galement de la partie. 112 rue McGill, Montral 11. Casavant La coquette brasserie puise son inspiration dans la culture des bistrots parisiens, mais avec une touche montralaise bien assume en sus. On y dcouvre un court menu o il est pratiquement impossible de se tromper, ainsi quune carte de vins nature qui met en lumire les nouveaux arrivages de lagence dimportation Boire Debout. 350, rue de Castelnau Est, Montral 12. Phillips Bar Au tour dun restaurant japonais (aussi bon que beau) douvrir ses portes. Situ dans lancienne banque nationale grecque du Canada, ce concept de buvette est ne de la mme quipe qui se cache derrire le rput Jatoba. Les chefs Antonio Park, Olivier Vigneault et S'Arto Chartier-Otis rinterprtent avec crativit les traditions de la table japonaise dans un menu dexception. On y retrouve des plats quils aiment eux-mmes dguster, comme des baby back ribs fondantes, des cuisses de poulet marines, des tartares et des chips & dips. Les plats chauds sont prsents en Teishoku, un assortiment raffin offrant un quilibre harmonieux de saveurs et de textures. Ct boissons, la slection est la hauteur, entre saks, cocktails et vins dimportation prive. 1170 Place du Frre Andr, Montral 13. Rufus & Anna Le Blind Ping, ayant ferm ses portes aprs 10 d'existence en fvrier, sera remplac par une toute nouvelle adresse, qui ouvrira ses portes le 5 juin 2025: le Rufus & Anna. On ne sait pas grand chose pour l'instant, hormis le fait qu'il s'agira d'un bar qui a de la bouffe dans le bec. Au menu: rtisserie, vins nature et late-night food. a promet! 14. Parapluie Ayant reu un Bib Gourmand lors du dvoilement de toutes premires toiles Michelin au Qubec, Parapluie est un endroit de choix pour dguster un bon repas et se sentir comme la maison: Lorsquon a imagin Parapluie, ctait important pour nous de crer une exprience de restauration la fois qualitative et accessible, pour y recevoir les gens comme la maison. On voulait un restaurant de quartier o on peut sarrter sans prtexte, autant que se runir pour clbrer. 44 Beaubien Ouest, Petite-Italie, Montral 15. Mauve (Vin & Fleurs) Comme il est possible de le lire sur le site web de cette nouvelle adresse de l'avenue Laurier, la mission, chez Mauve (Vin & Fleurs), est dtre un lieu de rencontre chaleureux o la communaut, la durabilit et la nature se rejoignent. Il s'agit d'un espace chaleureux et convivial o il fait bon de se rassembler entre amis pour savourer les plaisirs simples de la vie. La recette gagnante? Un verre de vin nature et la beaut de produits et de fleurs frais, issus de sources locales! 1493 avenue Laurier Est, Montral lire aussi: Les meilleurs restaurants chinois Montral Ne manquez pas nos plus rcentes capsules! Lt est officiellement commenc: cest enfin lheure de peaufiner votre programmation estivale afin de la rendre la fois plus excitante et gourmande! Quils soient frachement ouverts ou bien tablis, voici 15 restaurants dcouvrir ou redcouvrir cet t. Bonnes dcouvertes! Limousine PHOTO FOURNIE PAR LE CUISINOMANE Limousine Le chef et crateur de contenu Laurent Dagenais, suivi par des millions dabonns dans Instagram et TikTok, vient douvrir son tout premier restaurant, Limousine, non pas Montral comme on sy attendait, mais sur la rive sud. Dans un dcor alliant lgance intemporelle et convivialit, le chef vedette, quon ne doit pas sattendre voir en cuisine, propose avec son quipe une cuisine franaise contemporaine, accessible et gnreuse. Au menu: uf mayo loignon sauvage; escargots lail des bois; salade de betteraves jaunes avec fromage frais aux herbes, miel brl et noisette; tournedos Rossini de cerf et pices de buf de race Limousine partager. Lambiance relaxe du dbut de soire glisse naturellement vers une atmosphre festive mesure que la soire avance et cest tout ce quon aime! 639 avenue Victoria, Saint-Lambert Asteur PHOTO FOURNIE PAR LE CUISINOMANE Asteur Le restaurant Asteur, ouvert au printemps dernier lintrieur dune btisse patrimoniale datant des annes 1800, a tout le potentiel dtre votre dcouverte gastronomique de lt. Aux commandes, le chef propritaire Olivier Robillard et sa conjointe Mihiko Roy qui assure la direction ont uni leur vision pour donner vie un lieu la fois chic, pur et accueillant, la hauteur des grandes tables du monde. travers une cuisine raffine mettant en valeur les richesses du terroir qubcois, ils invitent les convives plonger dans un parcours narratif inspir de lgendes locales et de souvenirs personnels, pour une exprience aussi savoureuse que potique. Le menu dgustation unique dclin en une dizaine de services nous emmne dans un univers o se ctoient raffinement, dcadence et subtilit, le tout sublim par des techniques novatrices. Pour une exprience plus dcontracte, il faut rserver au Salon ltage, o un trs sympathique menu table dhte est offert. La carte des vins fera plaisir aux amoureux des grands crus, tandis que les cocktails surprendront par leur originalit. 394 chemin de la Grande-Cte, Boisbriand Coquette PHOTO FOURNIE PAR COQUETTE Coquette La Cte-de-Beaupr, destination de lt au Qubec? Leffervescence de Sainte-Anne-de-Beaupr nest pas termine. Aprs un caf de troisime vague, une crmerie nouveau genre, des microbrasseries, des casse-crotes et plusieurs artisans, le village sapprte maintenant accueillir une nouvelle buvette. Coquette fera bientt son arrive! On doit ce projet un quatuor qui fait dj briller, sa manire, la scne culinaire du Qubec depuis plusieurs annes: Pierre-Olivier Pelletier et Cassandre Osterroth du restaurant toil Michelin Kebec Club Priv, ainsi quAlexanne Grenier et Vronique Ct du restaurant Torii Izakaya, reconnu Bib Gourmand par le Guide Michelin. Coquette sera une buvette de quartier abordable, dont le menu refltera la philosophie dune gastronomie durable et locale, en faisant une grande place aux produits de la rgion et de la mer. Lambiance, inspire des annes 20, invitera au partage autour de plats conviviaux excuts par le chef Marc-Antoine Minot, de cocktails signatures et de vins dimportation prive. Ouverture prvue en juillet. 10041 avenue Royale, Sainte-Anne-de-Beaupr Courtbouillon PHOTO FOURNIE PAR COURTBOUILLON Le Courtbouillon Le restaurant Courtbouillon, qui vient peine douvrir ses portes dans lancien Ashton sur la rue Saint-Joseph dans le quartier Saint-Roch, propose une cuisine inspire de la Nouvelle-Orlans, mariant traditions cajuns et produits locaux. la barre de cette adresse qui sannonce tre festive, on retrouve un duo bien connu du quartier: le chef Raphal G. Thberge et son partenaire Samuel Pouliot, anciennement du Kundah Htel. Dailleurs, on peut sattendre une exprience immersive similaire: ambiance qui fait dcrocher, une nourriture qui fait voyager, des cocktails thmatiques, le tout en restant fidle aux producteurs et artisans de la rgion. Pensez gumbo, crevisses, poboy, jambalaya, poisson noirci, beignets... a promet. 823 rue Saint-Joseph Est, Qubec Bistro Grace PHOTO FOURNIE PAR BISTRO GRACE Bistro Grace Cest une fidle rdactrice qui ma soulign lexistence du Bistro Grace, dclarant quil sagit dun bijou cach dans le secteur de lOuest-de-lle l o les bonnes tables se font discrtes. Nomm en lhonneur de sa fille, le chef propritaire Paulo Fraga revisite des classiques avec raffinement: tartare de buf avec aoli pic et oignons frits, poisson parfaitement grill accompagn de lgumes de saison, calmars grills avec salade panzanella, jusqu la surlonge de buf et sauce barnaise avec frites coupes la main. Ct desserts, la tarte aux cerises, le gteau au fromage et la banane, ainsi que le biscuit servi chaud avec son verre de lait dmontrent le ct bon vivant et ludique du chef. 18425 rue Antoine-Faucon, Pierrefonds La Petite Primerose PHOTO FOURNIE PAR LA PETITE PRIMEROSE La Petite Primerose La Petite Primerose redonne vie la charmante maison qui a dynamis loffre brunch du quartier Val-Ttreau en entier pendant plusieurs annes, et jai nomm Chez Edgar. Derrire ce nouveau bistro de quartier, on retrouve un duo nergique parfaitement complmentaire: Tristan Bragaglia-Murdock, responsable du programme des boissons, et Lewis Robinson, responsable de la cuisine. La Petite Primerose rendra un fier hommage au pass en proposant le djeuner et le brunch du jeudi au dimanche, tout en laissant lambiance vibrante du jour steindre doucement pour laisser place une atmosphre lgrement plus intime et tamise en soire. Fort de son exprience acquise dans des tablissements gastronomiques renomms tels que Core Restaurant, Canoe et Daniel, Lewis Robinson met profit son savoir-faire et sa rigueur pour signer des assiettes bistronomiques raffines. Le menu change dailleurs rgulirement, refltant la volont de tisser des liens troits avec les producteurs locaux. 60 rue Bgin, Gatineau Ferreira Caf PHOTO FOURNIE PAR FERREIRA CAF Ferreira Caf Cette grande table (pour ne pas dire cette institution) du centre-ville de Montral ne prend pas un pli. Au contraire, la relve familiale, assure par les surs Sandra et Claudia Ferreira, rend cette table plus excitante que jamais, pour venir y dguster le meilleur du Portugal rendant firement honneur au pre fondateur, Carlos. La carte regorge de magnifiques poissons et fruits de mer parfois issus des eaux qubcoises, mais souvent frachement imports du Portugal, comme en tmoigne ltalage constamment la vue du client: carabineiros, palourdes, loup de mer, rouget, morue, pieuvre... Ce festin fracheur pourra se dcliner en plateau de fruits de mer, en grillades, en riz aux fruits de mer, en bouillabaisse ou encore en duo terre et mer. On accompagne le tout avec les incontournables sardines grilles, les beignets de morue ou encore quelques tranches de jambon Joselito. De quoi rver ce repas pendant des semaines. 1446 rue Peel, Montral Le Bicois PHOTO FOURNIE PAR LE BICOIS Le Bicois Mon repas avait t une agrable surprise lautomne dernier, alors que cette petite adresse niche au cur du village du Bic venait de passer travers ses premiers mois dexistence. Maintenant une anne sous la cravate, je suis certain que le duo Thomas Poitier en cuisine et lizabeth Tremblay en salle aura gagn en maturit. Le menu de cette buvette est simple et concis, travaill en finesse avec des ingrdients du Bas-St-Laurent. Pensez tartare de poisson local, ptes fraches, burger gourmet, quelques pices de viande et de plats de lgumes adroitement apprts. On peut boire vivant et nature, autant en frais de vins que de bires de microbrasseries. Les prix sont doux, et notez que le pourboire est dj inclus dans les prix. 134 rue J.-Romuald-Brub, Rimouski 3 Pierres 1 Feu PHOTO FOURNIE PAR 3 PIERRES 1 FEU 3 Pierres 1 Feu Cet t, il fera chaud au March Jean-Talon! On devra les armes de fume au chef Paul Toussaint (Kamuy) et au pitmaster texan Damien Brockway qui ont joint leur force, leur parcours culinaire, leurs racines et leur amour du feu afin de crer un restaurant de barbecue unique: le 3 Pierres 1 Feu. Cette table festive entrelace ainsi les cuisines ancestrales hatiennes et afro-caribennes avec la matrise du barbecue texan, tout en mettant lhonneur les produits du Qubec. Au menu: brisket, ctes leves, saucisses fumes, poulet fum jerk, mchoui dagneau, sans oublier griot, pikliz, frites de plantain, de manioc et salade de chou. Ici, tout bon repas doit se terminer avec un caf hatien glac! 7070 avenue Henri-Julien, Montral Bar Luz PHOTO FOURNIE PAR BAR LUZ Bar Luz Le Bar Luz, qui ouvrira officiellement ses portes dans quelques jours dans lancien bar vin catalan Tinc Set, est la suite rve du couple chouchou montralais, Lindsay Brennan et Juan Lopez-Luna. On leur doit dailleurs le rveil dune gastronomie mexicaine diffrente, qui ne se limite pas quaux tacos sur tortillas de farine de mas chose quon ne sert pas chez eux. la place, ils importent les grains de mas ancestraux directement du Mexique, quils nixtamalisent (procd consistant faire bouillir les grains dans de la chaux) et moulent directement au restaurant, afin darriver une masa, cette pte usage multiple qui est notamment la star au restaurant mre, le Alma. Au Bar Luz, on peut encore sattendre des crations autour du mas, restant fidle tant aux racines du chef Lopez-Luna qu sa terre adoptive, le Qubec. boire, Lindsay poursuivra son magistral travail dabreuver ses invits avec de vins vivants catalans (et mexicains!) issus de sa compagnie dimportation prive Vin I Vida, ou encore de cocktails base de tequila et de mezcal de petits producteurs. Ouverture prvue mi-aot. 1233 avenue Lajoie, Montral Le Buck PHOTO FOURNIE PAR LE BUCK Le Buck Le Buck nest pas un restaurant gastronomique, mais plutt un pub gastronomique qui sert une cuisine franchement inspirante et crative, bien ancre dans le terroir qubcois. La btisse historique datant de 1757 laisse une aura chaleureuse, tandis que la jeune et vibrante quipe rend lendroit accueillant et vivant. On boit des bires de microbrasseries locales, des cidres du Qubec, des vins dimportation prive (dici et dailleurs), aux cts de quelques cocktails signatures. Les plus aventureux opteront pour la carte cache dcline en six services, dont seule la liste dpicerie est dvoile. dcouvrir! 142 rue Saint-Franois-Xavier, Trois-Rivires Villa Estevan Lodge PHOTO FOURNIE PAR VILLA ESTEVAN LODGE Villa Estevan Lodge la Villa Estevan Lodge, situe en plein cur des Jardins de Mtis, on jouit dune cuisine qui rpond la nature. Il faut dire que le chef Frdrick Boucher a le beau rle de puiser ainsi son inspiration dans les jardins comptant plus de 150 vgtaux comestibles, puis de peaufiner sa slection chez des producteurs voisins et avec des produits du Saint-Laurent issus dune pche responsable. Cest une des raisons pour lesquelles il opte pour une formule unique carte blanche en trois services au cot de 60$ par personne, propose le midi seulement. Les rservations sont fortement recommandes, puisque pour y avoir accs, il faudra avoir achet son billet dentre pour visiter les Jardins de Mtis: ce qui nest pas une mauvaise chose non plus. 200 route 132, Grand-Mtis Le Solstice PHOTO FOURNIE PAR LE CUISINOMANE Le Solstice Parfois, le temps (sans compter le travail!) fait bien les choses. Cest probablement ce que Missy Tremblay se dit prsentement, alors quelle a rcemment dmnag dans un local plus enviable, dans un secteur o davantage de gens pourront profiter de sa cuisine-rconfort rgressive et bien excute. Elle qui a troqu les restaurants Michelin et son poste de sommelire au restaurant Au Pied de Cochon pour se concentrer sur la ralisation de parfaits smashburgers, hot-dogs, poutines et frites son casse-crote gourmet Le Solstice, ne semble pas avoir regrett son choix. En effet, elle passe dune charmante cabane aux abords de la route 364 Morin-Heights partageant le stationnement avec une station-service , un endroit primeur en plein cur du village de Saint-Sauveur. La formule reste toutefois la mme, o les classiques de casse-crote ctoient des vins nature. Lessayer, cest ladopter! 291, rue principale, Saint-Sauveur-des-Monts Lauberge du Mange-Grenouille PHOTO FOURNIE PAR L'AUBERGE DU MANGE-GRENOUILLE Lauberge du Mange-Grenouille Le vent de jeunesse qua subi lauberge du Mange-Grenouille depuis les dernires annes, marqu par larrive de deux jeunes propritaires ayant des passs forts apprciables en restauration, semble avoir atteint une maturit considrable autant en service quen cuisine. Ici, le dcor centenaire dtonne avec la modernit des plats qui valorisent les ingrdients de la rgion. limage de cette cuisine, la carte des vins propose une slection pointue dimportations prives, tout en accordant une place de choix la crme des vins du Qubec. Une vingtaine de chambres au cachet unique permettent de prolonger lexprience immersive du Mange-Grenouille. 148 rue Sainte-Ccile-du-Bic, Le Bic Pixel Nano Resto PHOTO FOURNIE PAR PIXEL NANO RESTO Pixel Nano Resto Cette intime table fait le bonheur des locaux et des visiteurs de passage dans le village de Sutton. Avec sa vingtaine de places assises capacit double avec la terrasse , on y mitonne de savoureuses assiettes brunchs: gourmandes tartines aux lgumes de saison, boudin noir et uf, pancake de ricotta au gravlax de saumon, porchetta avec pav de pommes de terre du mercredi au dimanche, ainsi que des soupers tout aussi cratifs voluant au fil des saisons, du jeudi au samedi. Il est donc possible de passer du caf soigneusement infus au lait adroitement mouss la bire de microbrasserie, jusquaux cocktails apritifs et aux vins dimportation prive. 22 rue Principale N #1, Sutton

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