

FIND.
EAT. DRINK.

*Montreal
City Guide*

MONTREAL, CANADA

EAT | RESTAURANTS

ALEP

"Great food, with fair prices."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Plateau Mont-Royal / Middle Eastern
536 Avenue Duluth Est
T: 514.281.1114

AU PIED DE COCHON

"Soft poached eggs with red wine syrup and brioche, skillet baked lasagna with beef cheek and spinach & a roasted pig's head with a knife stuck in it. Anyone who can pull that off has my adoration."
- Chef Matt Jennings (Farmstead, La Laiterie, RI)
Plateau Mont-Royal / French Canadian
536 Avenue Duluth Est
T: 514.281.1114
www.restaurantaupieddecochon.ca

BEAVER CLUB

"Old school Canadian."
- Le Club Chasse et Peche
Downtown / French / Classic
L'Hôtel Fairmont Le Reine Elizabeth
900 Blvd Rene-Levesque Ouest
T: 514.861.3511
www.beaverclub.ca

BEAUTY'S

"Classic. For breakfast and especially for the crowd."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Plateau Mont-Royal / Deli
93 Avenue Du Mont-Royal Ouest
T: 514.849.8883
www.beautys.ca

BEIJING

"Where chefs go."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Chinatown / Chinese
92 Rue de la Gauchetiere Ouest
T: 514.861.2003
www.restaurantbeijing.net

BISTRO COCAGNE

"Chef Alexandre Loiseau's food is French in style and not too expensive."
- Chef Dany Bolduc (Reservoir)
Plateau Mont-Royal / French Bistro
3842 Rue Saint-Denis
T: 514.286.0700
www.bistro-cocagne.com

BISTRO VAN HORNE

"It's a small, popular, little high-end neighborhood spot. Very minimalist decor, it's not really included in the foodie 'clique,' but it's good."
- Sommelier Etheliya Hananova (Lawrence)
Outremont / French
1268 Avenue Van Horne
T: 514.508.0828
www.vanhornrestaurant.com

BOMBAY MAHAL

"Cheap, very good flavors. Chicken Marsala, dosas, chutney, vegetable curry."
- Chef Dany Bolduc (Reservoir)
Parc-Extension / Indian
1001 Rue Jean-Talon Ouest
T: 514.273.3331
www.restaurantbombaymahal.com

EAT | RESTAURANTS

CAFÉ ELLEFSEN

"A cute and charming Scandinavian café on the outer edge of Little Italy (they have Scandinavian specialties like Smørrebrød)."
- Sommelier Etheliya Hananova (Lawrence)
Saint-Edouard / Scandinavian
414 Rue St-Zotique Est
T: 514.274-6969
www.cafeellefsen.com

DNA

"Derek Damman is one of the chefs in the city that is most committed to using all parts of the animal, working with local farmers, and staying true to his instincts. I really admire the confidence of his work."
- Chef Marc Cohen (Lawrence)
Old Montreal / French
355, rue Marguerite D'Youville
T: 514.287.3362
www.dnarestaurant.com

FAMEUX VIANDE FUMEE ET CHARCUTERIE

"For local and authentic Montreal cuisine, like poutine."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Plateau Mont-Royal / French Canadian
4500 Rue St-Denis
T: 514.845.8732

HOSTARIA

"Elegant Italian food, simple and well-prepared."
- Sommelier Etheliya Hananova (Lawrence)
Little Italy / Italian
36, rue Saint-Zotique E
T: 514.273.5776
www.hostaria.ca

ICE HOUSE

"Southern-style barbecue, casual, fun, and open late."
- Sommelier Etheliya Hananova (Lawrence)
Plateau Mont-Royal / American
51 Avenue Roy est
T: 514.439.6691

JOE BEEF

"Rustic finesse. Food is not overworked, wine list is fun, service is casual and professional."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Little Burgundy / Steak/ Seafood
2491 Notre Dame West
T: 514.935.6504
www.joebef.com

JUNI

"Junichi Ikematsu is harvesting the very beautiful fruits of 20 years of consistency."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Plateau Mont-Royal / Japanese/ Sushi
156 Avenue Laurier Ouest
T: 514.276.5864
www.juni.ca

KAIZEN SUSHI

"Because of the sake and burgundies."
- Chef David McMillan (Joe Beef)
Downtown / Japanese
4075 Rue Sainte-Catherine Ouest
T: 514.707.8744
www.70sushi.com

EAT | RESTAURANTS

LA BANQUISE

"For poutine and authentic Montreal cuisine."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Plateau Mont-Royal / Quebecois
994 Rue Rachel Est
T: 514.525.2415
www.restolabanquise.com

LA PARYSE

"Great food and affordable."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Latin Quarter / Burgers
302 Rue Ontario Est
T: 514.842.2040

LA SALLE A MANGER

"It's a comfortable place to eat and the staff is really friendly. They care where they get their products and they do their own butchering. They're not trying to show off and they're not in love with themselves."
- Chef Marc Cohen (Lawrence)
Plateau Mont-Royal / French
1302 Avenue Du Mont-Royal Est
T: 514.522.0777
www.lasalleamanger.ca

LE CLUB CHASSE ET PECHE

"Philippe Boisver, the wine buyer and sommelier, has been one of my mentors."
- Sommelier Laura Vidal (Frenchie, Paris)
Vieux-Montreal / Nouvelle-Quebecois
423 Rue St-Claude
T: 514.861.1112
www.leclubchasseetpeche.com

LE COMPTOIR DE CHARCUTERIES ET VINS

"Chef-owner Ségué Lepage's food is great. The service is professional and Jack Jacob's wine list is very reasonably priced with tons of interesting finds and great by-the-glass choices."
- Sommelier Laura Vidal (Frenchie, Paris)
Plateau Mont-Royal / French / Wine Bar
4807 Boulevard St-Laurent
T: 514.844.8467

LE FILET

"The food is amazing and the atmosphere is lively."
- Sommelier Laura Vidal (Frenchie, Paris)
Plateau Mont-Royal / Seafood
219, Avenue du Mont-Royal Ouest,
T: 514.360.6060
www.lefilet.ca

LE LATINI

"For the exclusive wines."
- Chef Claude Pelletier (Le Club Chasse et Peche)
Downtown / Italian
1130 Rue Jeanne-Mance
T: 514.861.3166

LE MAS DES OLIVIERS

"It's a locals only politician haunt. The writer Mordecai Richler held court here. Bordeaux and Rhone wines, beef tartare, terrine de lapin, liver and kidneys. I love this place, it's a time machine!"
- Chef David McMillan (Joe Beef)
Downtown / French
1216 Rue Bishop
T: 514.861.6733
www.lemasdesoliviers.ca



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EAT | RESTAURANTS

LEMEAC

"A great bistro to top an evening with Echezeaux by the glass. Good for late night."

- Sommelier Philippe Boisvert (Le Club Chasse et Peche)

Outremont / French Bistro
1045 Avenue Laurier Ouest
T: 514.270.099
www.restaurantlemeac.com

LES CONS SERVENT

"Chef Stelio Perombelom is classically trained in Montreal and Europe, he cooks very well, great natural wine list, great lofty room. Fits the locals only tag."

- Chef David McMillan (Joe Beef)

Plateau Mont-Royal / French
5064 Papineau
T: 514.523.8999
www.lescs.com

LES TROIS PETITS BOUCHONS

"The wine list is awesome. This is where I first discovered natural wines; it was a baptism of sorts."

- Sommelier Laura Vidal (Frenchie, Paris)

Also recommended by Chef Dany Bolduc (Reservoir)

Plateau / French Bistro
4669 Rue Saint-Denis
T: 514.285.4444
www.lestroispetitsbouchons.com

L'EXPRESS

"Late night in Montreal is all about L'Express. Open till 2, French cuisine and unreal inexpensive wine list. Ask your waiter for the second wine list. I always eat veal kidneys here." - Chef David McMillan (Joe Beef)

Plateau Mont-Royal / French
3927 Rue St-Denis
T: 514.845.5333

LES 400 COUPS

"Marc-André Jetté and Patrice Demers are the chefs, Marie-Josée Beaudoin is the sommelier. It's a bit more of a refined spot and fine-dining-y, but Patrice Demers is one of the city's most respected pastry chefs."

- Sommelier Etheliya Hananova (Lawrence)

Old Montreal / Contemporary French
400 Notre Dame Est
T: 514.985.0400
www.les400coups.ca

PASTAGA

"David Ward's natural wine list and Martin Juneau's cooking (very highly respected chef from the now-closed La Montée de Lait). Laid-back, but very well-executed food."

- Sommelier Etheliya Hananova (Lawrence)

Saint-Édouard
Brasserie
6389 Boulevard Saint Laurent
T: 438.381.6389

PIZZERIA MAGPIE

"Really good, simple, wood-fired pizza"

- Sommelier Etheliya Hananova (Lawrence)

Plateau Mont-Royal / Pizzeria
16 Rue Magure
T: 514.507.2900
www.pizzeriamagpie.com

EAT | RESTAURANTS

NORA GRAY

"Southern Italian cooking in the Little Burgundy neighborhood. In Montreal right now, that's the place."

- Chef David McMillan (Joe Beef)

Little Burgundy / Southern Italian
1391 St. Jacques
T: 514.419.6672
www.noragray.ca

OMMA

"Simple, well-executed and tasty Korean food."

- Sommelier Etheliya Hananova (Lawrence)

Mile End / Outremont / Korean
177 Rue Bernard Ouest
T: 514.274.1464

RESERVOIR

"They make their own beer & the food is great!"

- Le Club Chasse et Peche

"Go for lunch."

- Michel Charette (Les Trois Petits)

Plateau Mont-Royal / French Brasserie
9 DuLuth Est
T: 514.849.7779
www.brassierereservoir.ca

SCHWARTZ'S DELI

"For smoked meat, touristy but we all still go."

- Le Club Chasse et Peche

Plateau Mont-Royal / Delicatessen
3895 St Laurent
T: 514.842.4813
www.schwartzsdeli.com

WILENSKY'S LIGHT LUNCH

"Their food has not changed in 5 decades. It's delicious and unreplicable. They serve a fried salami and bologna sandwich with mustard. The mustard is required and they won't cut your sandwich, so don't ask. It's a lousy sandwich, but it feels like going back in time."

- Wine importer Joe Dressner (Louis/Dressner)

Plateau Mont-Royal / Lunch Counter/ Classic
34 Fairmount Street West
T: 514.271.0247

EAT | SWEETS

PÂTISSERIE RHUBARBE

"Delicious bakery."

- Sommelier Etheliya Hananova (Lawrence)

Plateau Mont-Royal / Bakery
5091 de Lanaudière
T: 514.903.3395
www.patisserierhubarbe.com

DRINK | COCKTAILS / WINE

BALDWIN BARMACIE

"For cocktails or a nightcap."

- Chef David McMillan (Joe Beef)

Mile End / Cocktails
115 Avenue Laurier Ouest
T: 514.276.4282
www.baldwinbarmacie.com

DOMINION SQUARE TAVERN

Recommended by Chef David McMillan (Joe Beef)

Downtown / Cocktails / Tavern
1243 Metcalfe
T: 514.565.5056
www.tavernedominion.com

LA BUVETTE CHEZ SIMONE

"I am always here when I'm back in Montreal. I think there's probably a banquette somewhere in there with my name on it."

- Sommelier Laura Vidal (Frenchie, Paris)

Outremont / Wine Bar
4869, Avenue du Parc
T: 514.750.6577
www.buvettechezsimone.com

PULLMAN

"Killer wine list (because of by the glass variety), their sommelier Veronique is probably the best in the city."

- Chef David McMillan (Joe Beef)

Plateau-Mont-Royal / Wine Bar
3424 Du Parc Avenue
T: 514.288.7779
www.pullman-mtl.com

QUARTIER LATIN

"For cocktails or a nightcap."

- Chef David McMillan (Joe Beef)

Quartier Latin / Lounge / Bar / Pub
318, Rue Ontario Est
T: 514.845.3301
www.pubquartierlatin.com

WHISKY CAFE

"For cocktails or a nightcap."

- Chef David McMillan (Joe Beef)

Mile End / Bar / Cigar Lounge
5800 St. Laurent Boulevard
T: 514.278.2646
www.whiskycafe.com

DRINK | COFFEE - TEA

CAFÉ FLOCON

"Good for coffee geeks."

- Sommelier Etheliya Hananova (Lawrence)

Mile End / Coffee
781 Avenue Mont-Royal
www.floconespresso.com

CAFÉ IN GAMBA

"Serious coffee place."

- Sommelier Etheliya Hananova (Lawrence)

Mile-End/ Coffee
5263, Avenue Du Parc
T: 514.656.6852
www.cafeingamba.com



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DRINK | COFFEE - TEA

CAFE MYRIADE

"We take our coffee service very seriously in Montreal and the owner, Anthony, is one of the top baristas in the country."

- Chef Marc Cohen (Lawrence)

Downtown / Cofee

1432 Rue Mackay

T: 514.939.1717

www.cafemyriade.com

CAFÉ NÉVÉ

"Good for coffee geeks."

- Sommelier Etheliya Hananova (Lawrence)

Mile End / Cofee

151 Rachel E

www.cafeneve.com

OLIMPICO CAFE

Hipsters and locals grab their coffee here; known for their lattes.

Mile End / Cafe

124 Rue St-Viateur Ouest

T: 514.495.0746

OLIVE + GOURMANDO

Grab an afternoon coffee or tea after walking around Old Montreal.

Vieux-Montreal / Cafe

351 Rue Saint-Paul Ouest

T: 514.350.1083

www.oliveetgourmando.com

FIND | MARKETS

MARCHÉ ATWATER

Year round indoor / outdoor market.

Westmount / Farmers Market

138 Avenue Atwater

T: 514.937.7754

www.marche-atwater.com

MARCHÉ JEAN-TALON

"I like these purveyors:

Birri:

consistent and high quality produce, nice people.

Hamel:

great service and a good selection of local cheeses.

Jardin Sauvages:

beautiful wild mushrooms in the summer."

- Chef Marc Cohen (Lawrence)

Year round indoor / outdoor market

Petit-Italie / Farmers Market

7070 Avenue Henri Julien

T: 514.277.1379

www.marche-jean-talon.com

FIND | FOOD SHOPS

MAMIE CLAFOUTIS

"Makes some of the best bread I have eaten anywhere."

- Chef Marc Cohen (Lawrence)

Outremont / Bakery

1) 1291 Avenue Van Horne

T: 514.750.7245

Plateau Mont-Royal / Bakery

2) 3660 Rue St Denis

T: 438.380.5624

www.mamieclafoutis.com

MARCHÉ DE LA VILLETTE

Old-world delicatessen & restaurant.

Vieux-Montreal / French Deli

324, Rue Saint-Paul Ouest

T: 514.807.8084

FIND | KITCHENWARES

QUINCAILLERIE DANTE

Kitchenwares, hunting guns & knives.

Petit-Italie

6851 Rue St Dominique

T: 514.271.2057

