

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

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

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

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.vanhornerestaurant.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-Édouard / Scandinavian
414 Rue St-Zotique Est
T: 514.274-6969
www.cafeellefsen.com

DÉPANNEUR LE PICK-UP

"A little diner, Anglo-hipster-trash! Thing to eat: the veggie Pulled Pork (to eat every day, again and again!)"
- Chef Ségué Lepage (Le Comptoir)
Rosemont-Petite-Patrie / Sandwiches / Salads
7032 Rue Waverly Canada
T: 514.271.8011
www.depanneurlepickup.com

FAMEUX VIANDE FUMÉE 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

"Small place decorated in the traditional English pubs, intelligent traditional English food. Order the lobster spaghetti."
- Chef Ségué Lepage (Le Comptoir)
"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 / Steaks / Seafood
2491 Notre Dame West
T: 514.935.6504
www.joebeef.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: 514.276.58

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

KAZU

"Japanese restaurant in the purest tradition of izakaya. Dish to order: the tuna belly."
- Chef Ségué Lepage (Le Comptoir)
Downtown / Japanese
1862 Rue Ste-Catherine Ouest
T: 514.937.2333
Cash Only

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 Boisvert, 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 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."
- Montreal raised 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 LATIN

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



MONTREAL, CANADA

EAT | RESTAURANTS

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

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 400 COUPS

"For a chance to eat the pastry of Patrice Demers, probably one of the best pastry chefs in Canada. An unforgettable experience for sure!"
- Chef Ségué Lepage (Le Comptoir)

"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)
Vieux Montreal / Contemporary French
400 Notre-Dame Est
T: 514.985.0400
www.les400coups.ca

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)
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

EAT | RESTAURANTS

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 Maguire
T: 514.507.2900
www.pizzeriamagpie.com

NORA GRAY

"Southern Italian cooking in the Little Burgundy neighborhood."

- 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 and the food is great!"

- Sommelier Philippe Boisvert (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.brasseriesreservoir.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 un-replicable. 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
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.patisseriesrhubarbe.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

CAFÉ 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 / Coffee
1432 Rue Mackay
T: 514.939.1717
www.cafemyriade.com

CAFÉ NÉVÉ

"Located in a former bicycle repair shop in the Plateau Mont-Royal. The fauna is a mix of artists, young professionals and McGill college students. They serve one of the best coffee in town. They work with Metropolis and Mad Cap."

- Chef Ségué Lepage (Le Comptoir)
Plateau Mont-Royal / Coffee
151 Rachel Est
T: 514.903.9294
www.cafeneve.com

PIKOLO ESPRESSO BAR

"For its coffee, but especially for its New York style."

- Chef Ségué Lepage (Le Comptoir)
Plateau Mont-Royal / Coffee
3418 B Avenue Du Parc
T: 514.508.6800

CAFÉ OLIMPICO

"A true institution! It is usual to wait for your coffee for about twenty minutes... it says it all!"

Mile End / Coffee
124 St-Viateur Ouest
T: 514.495.0746
www.cafeolimpico.com

OLIVE + GOURMANDO

Grab an afternoon coffee or tea after walking around the Vieux Montreal neighborhood.

Vieux Montreal / Cafe
351 Rue Saint-Paul Ouest
T: 514.350.1083
www.oliveetgourmando.com



MONTREAL, CANADA

DRINK | COCKTAILS

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

BIG IN JAPAN BAR

"Fabulous decor, classic cocktails with a high accuracy."
- Chef Ségué Lepage (Le Comptoir)
Plateau Mont-Royal / Cocktails
4175 Boulevard Saint-Laurent
www.biginjapan.ca

DOMINION SQUARE TAVERN

Recommended by Chef David McMillan (Joe Beef)
Downtown / Cocktails / Tavern
1243 Metcalfe
T: 514.565.5056
www.tavernedominion.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

SARDINE CAFÉ

"By far, the best cocktails in town! The creativity and accuracy of David Schmith (co-owner) are limitless. He makes his own tonic... that says it all!"
- Chef Ségué Lepage (Le Comptoir)
Mile End / Tapas
9 Avenue Fairmount Est
T: 514.802.8899
www.cafesardine.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 | WINE

BAR À VIN 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)
"The wine list of Veronique Dalle, one of the best sommeliers of Quebec. It's by far one of the most beautiful in Montreal!"
- Chef Ségué Lepage (Le Comptoir)
Plateau-Mont-Royal / Wine Bar
3424 Du Parc Avenue
T: 514.288.7779
www.pullman-mtl.com

LA BUVETTE CHEZ SIMONE

"A trendy Mile End bar with a nice wine list assembled by Djôsèf. Trendy bar ambiance with the quality of a wine bar."
- Chef Ségué Lepage (Le Comptoir)
"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."
- Montreal raised Sommelier Laura Vidal (Frenchie, Paris)
Outremont / Wine Bar
4869, Avenue du Parc
T: 514.750.6577
www.buvettechezsimone.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

Petit-Italie / Farmers Market
7070 Avenue Henri Julien
T: 514.277.1379
www.marche-jean-talon.com

PURVEYORS TO VISIT:

BIRRI AND FRERES

"At the Jean Talon Market, Birri Brothers sell salad, sprouts, herbs and vegetables produced by themselves. An exceptional product providing the bests restaurants in town."
- Chef Ségué Lepage (Le Comptoir)

HAMEL

"Great service and a good selection of local cheeses."
- Chef Marc Cohen (Lawrence)

JARDIN SAUVAGES

"Beautiful wild mushrooms in the summer."
- Chef Marc Cohen (Lawrence)

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

