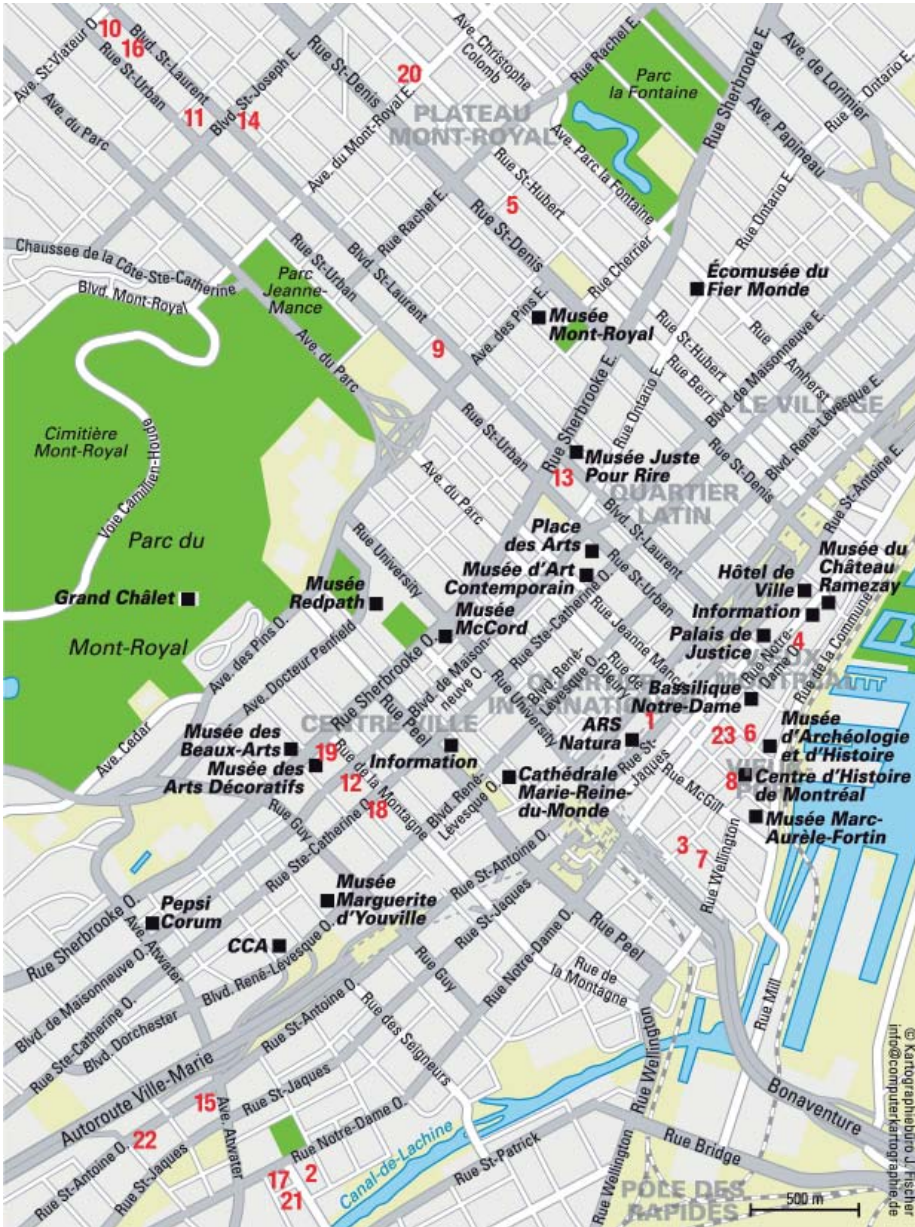


# WHERE TO GO IN MONTREAL



## 2 JOE BEEF

2491, rue Notre-Dame  
Phone: +1-514-935-6504

After opening in 2005, Joe Beef soon advanced from insider tip to a fixture on the Montreal culinary scene. The downtown set-up, an unpretentious pub-like



atmosphere and simple but superbly prepared dishes of fresh products make for a perfect combination.

## 3 LE LOCAL

740, rue William  
Phone: +1-514-397-7737  
[www.resto-lelocal.com](http://www.resto-lelocal.com)



Brand new and already extremely popular. In their open kitchen, the young head cook Alexandre Gosselin and his crew work their magic with the focus and serenity of Zen masters, serving up wonderful dishes. Light, creative cuisine in a lively post-industrial interior.

## RESTAURANTS

### 1 TOQUÉ!

900, place Jean-Paul-Riopelle  
Phone: +1-514-499-2084  
[www.restaurant-toque.com](http://www.restaurant-toque.com)

When Normand Laprise, a master of finesse, opened his restaurant, he raised the benchmark in Montreal and made his name known well beyond Canada. Thanks to the star chef's willingness to try out new ideas, Toqué! shows no signs of



culinary weariness even after 15 years. A must for gourmets with hefty wallets.

## 4 LE SAINT-GABRIEL

426, rue Saint-Gabriel  
Phone: +1-514-878-3561  
www.lesaint-gabriel.com

The Saint-Gabriel takes guests back to the early days of Montreal history. This carefully restored building with many original details was built in 1688 and from 1754 served as an inn – the first of its kind in North America. The traditional building now belongs to Swiss restaurateur Marc Bolay and his friend and Canadian entertainer Garou. Excellent French rural cuisine.

## 5 AU PIED DE COCHON

536, rue Duluth Est  
Phone: +1-514-281-1114  
www.restaurantapieddecochon.ca



Thanks to the decadent, unconventional recipes of culinary rebel Martin Picard, the Pied de Cochon has become something of a cult eatery. A look at the plates is enough to raise the eyebrows of health missionaries and fans of nouvelle cuisine. Goose liver, sausages, pork, French fries, all served in large portions with heavy sauces – hearty fare of the finest standard. Lively, bustling bistro atmosphere.

## 6 VERSES / VERSES SKY

100, rue Saint-Paul Ouest  
Phone: +1-514-788-4000  
www.versesrestaurant.com



Creative, tasty, varied dishes inspired by French haute-cuisine and also featuring local specialties such as maple syrup and moose meat. On warm days, Verses Sky – the lounge on the rooftop terrace – is par-

ticularly inviting, offering a view over the roofs of the Old Town, Notre-Dame Cathedral and the downtown office towers.

## CAFÉS

## 7 CLUNY ARTBAR

257, rue Prince  
Phone: +1-514-866-1213  
www.cluny.info



The Cluny Artbar ranks as one of Montreal's most attractive locations. It is part of the new art centre in the former Darling foundry works (see under Art). More a café than a bar, it is open only during daytime hours, serving delicious sandwiches, soups, salads and good meals. Industrial romanticism with a special ingredient of its own.

## 8 OLIVE ET GOURMANDO

351, rue Saint-Paul Ouest  
Phone: +1-514-350-1083  
www.oliveetgourmando.com

Whether arriving to chat or read the newspaper – tourists and locals alike come in numbers to this charmingly decorated



café in Old Montreal. Home-made granola bars, croissants and all sorts of other pastries, plus sandwiches and light meals.

## 9 SCHWARTZ'S HEBREW DELICATESSEN

3895, boul. Saint-Laurent  
Phone: +1-514-842-4813  
www.schwartzsdeli.com



Schwartz's Hebrew Delicatessen has been serving Jewish specialties with an Eastern European touch since 1928. The impressive smoked meat sandwiches with pickles have attained legendary status. A Montreal institution – pleasantly old-fashioned and so popular that lengthy queues often form outside the door.

## 10 LE CAGIBI

5490, boul. Saint-Laurent  
Phone: +1-514-509-1199  
www.lecagibi.ca



The former Esperanza café in the city's multicultural Mile End district is just as enchanting for visitors in its new incarnation, which features seemingly casually compiled furnishings, easy-going atmosphere and eclectic vegetarian dishes, as it used to be.

## BARS / LIVE MUSIC

### 11 DIEU DU CIEL

29, av. Laurier Ouest  
Phone: +1-514-490-9555  
www.dieuduciel.com

Cosy brasserie with its own brew pub. An authentic Montreal experience. The range of self-brewed beers changes constantly because the brewers are permanently trying out new ideas in their tireless quest for good recipes. Their motto is: "We only make beers that we like ourselves." For example, Blanche de Février, a Belgian-style wheat beer, Cologne-style Basse Messe or a coconut-vanilla stout with the promising name of Aphrodisiaque.

### 12 NEWTOWN

1476, rue Crescent  
Phone: +1-514-284-6555  
www.newtown.ca

Newtown translates into French as "Ville-neuve" – et voilà: the bar with restaurant and rooftop terrace belongs to legendary

Montreal racing driver and former Formula One world champion Jacques Villeneuve. The lively atmosphere at Newtown and neighbouring watering holes along Rue Crescent prevails well beyond the Canadian Grand Prix.

### 13 SUCO

2108, boul. Saint-Laurent  
Phone: +1-514-380-3551  
www.sucomontreal.com

One of the newer addresses on the night-owl circuit. Subdued lighting, earth tones, organic forms – in other words, a textbook bar, stylish and comfy-cosy at the same time. Currently, Tuesday, Thursday and Saturday are the evenings when things really get going.

### 14 CASA DEL POPOLO

4873, boul. Saint-Laurent  
Phone: +1-514-284-3804  
www.casadelpopolo.com

Musically speaking, there's more to Mon-



treal than Leonard Cohen and Céline Dion. Both the indie and experimental scenes are buzzing. Good places to hear local and international talent are the Casa del Popolo and the Sala Rossa across the street. During the daytime, the Casa is a laid-back café. Over at the Sala Rossa, cutting-edge DJs keep spirits high by pumping out freaky beats.



Classic: Toqué! shows no signs of slowing down after 15 years on the scene.



Newcomer: Le Local on the fringe of Old Montreal.