

Le Molière par Mouso at Studio-Cabaret / Espace St-Denis provides true “Lasting Impressions”

MtlRestoRap

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When was the last time a restaurant gave you some true “Lasting Impressions?” Well, that was truly the case for me after sampling the extraordinary cuisine at Le Molière par Mouso.

I was first contacted by the publicity firm that handles the account for this new Parisian restaurant in early winter, with a promise to invite me for a tasting once they had been open for a bit. After attending a showing of the spectacular Lasting Impressions at Studio-Cabaret / Espace St-Denis, the timing was perfect to treat myself and a colleague to this much anticipated meal.

Lasting Impressions, which will return for a second run June 1 to 18, has given this new dining establishment the perfect jumpstart and with a built in audience.

Le Molière par Mouso is located on St-Denis Street, at the corner of de Maisonneuve boulevard. Elegant



Server Clément arrived in town a few months ago from Belgium

and affordable, this gourmet French brasserie provides direct access to the Espace St-Denis complex.

Hostess Johanne Bouchard gave me a tour of the facility, which includes a room for private functions. Our server Clément, who just arrived in Montreal a few months ago via Belgium, went over the menu: soup,

entrées, fish, beef, chicken, duck, tartares, sides, desserts, a full bar and of course champagne.

Owner, Jean Pilote, the man behind the rebirth of the Capitole de Québec, has partnered with Nicolas Rousseau (Le Continental du Vieux-Québec) and A5 Hospitality (Jatoba, Le Cathcart and Flyjin), to launch this concept.

A colleague and I started off our meal with two piping and delicious bowls of cream of ravioli soup and enjoyed some French bread with butter. For the main course I chose the aged duck in grand veneur sauce. It cut like butter and I must say was a real treat, since I do not see it on many menus. On the side I enjoyed a crispy plate of French fries. The Coquille St-Jacques also comes highly recommended. This classic scallop recipe from the French kitchen is oven-baked in the shell. It is nicely accompanied by a side of sauteed mushrooms.

There is a tantalizing dessert menu here. I could not resist the chocolate mousse and I also had my eye on the lemon tarte,

The menu here has been other items worth looking at: cream of mushroom, onion and fish soups; pâtes, Oysters Rockefeller, lobster, salmon, rabbit, veal, schnitzel and beef filet just to name a few. There are also several items on their special “rapid menu,” such as half a chicken, beef tartare, an omelet, hamburger and croque-monsieur.

Culinary Director Antonin Mousseau-Rivard is the winner of numerous awards, including Most Innovative Chef from Canada’s 100 Best in 2019, leads the kitchen staff.

“My driving passion in life is eating! And with Le Molière, I am returning to my first love: French cuisine,”



Owner Jean Pilote (standing, centre) and his team of chefs

said Mousseau-Rivard. “I want to offer guests an informal gourmet experience, and the opportunity to appreciate the classics that have been brought up to date, simply and with quality ingredients. I’m thinking about French onion soup, truffle toast, oeuf mayonnaise, seafood platter, bone marrow, jellied salmon, lobster thermidor. Various classics that I was really happy to come back to. Honestly, I missed this type of cuisine. They are recipes that I studied when I was really young, which made my mouth water. I am self-taught and the rather strange child that I was; reading old French cookbooks before going to bed!”

With 45 years of experience in gastronomy, Daniel Vézina is the founding chef of the restaurant called *Laurie Raphaël* as well as for the entire Espace St-Denis complex, which caters the *Lasting Impressions* food services.

For more information and to see the full menu log on to: www.lemolier.com.

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RestoNotes: The iconic Diallo Restaurants stands the test of time in Ville Émard, franchising and two food trucks

By Mike Cohen

Dilallo Burger Restaurant is indeed part of Montreal’s history, having first been established back in 1929.

It all started off in Ville Émard in 1929 on Rue Allard in a building where the Monk Metro station is presently located. The land was expropriated in the 1976 in order for the city to construct the then new subway spot for the Olympic Games and so they moved into a larger venue just up the street.

Last summer I met one of three owners, Santino Arcoraci, when the Dilallo food truck catered lunch for an office celebration. We made plans for me to eventually visit the Ville Émard location. It took longer than expected, but the wait for me was worth it.

Now this is place made famous for its burgers, but they also serve poutines, fresh cut French Fries, onion rings, submarines and hot dogs. Cooked on the same custom stoves designed and used by founder Luigi Di Lallo upon emigrating from Italy early in the 20th century, every Dilallo burger is made using the old family recipe Luigi and his wife Josephina employed to make burgers for their children. The signature dish remains the Buck Burger; dressed with lettuce, onions, tomatoes, mustard, relish, cheese, capicola, and Dilallo’s famous homemade peppers. The inclusion of peppers on the Buck Burger is homage to Luigi, who never ate a burger without them – even at a time when putting peppers on a hamburger was unheard of.

Arcoraci inherited his share of the restaurant from his dad Joe, who still remains integrally involved in the operation. The other partners are Louis Dillalo, grandson of the founder and Giuseppe Maselli.

There was a time when Dilallo franchises dotted the city. But these days the ownership remains very careful about who they award rights to. While Ville Émard continues to remain the flagship, there are three franchises: on Jean Talon East and the cities of St. Jerome and St. Catherine. In an interview, Maselli told me they are now ready to consider more expansion in the next year. It is likely that the Sud Ouest area will be the target.

The first food truck hit the road in 2015. There are now two, with a third one in the cards. “This enables us to have a presence across the province,” he says. “Word of mouth continues to spread. The food truck is very busy. It started off as a trial. We purchased an old mail truck and converted it. We are very pleased. Believe it or not we even get requests as far away as Ottawa.”

I visited the Ville Émard locale on a weekday at lunchtime and it was packed. There are 110 seats inside, as well as a terrace that can accommodate 30 more people. On one wall there are murals of sports legends from the area like Mario Lemieux, the Dilallo family and musical connections. Across the way you will find original framed photos of VIP guests. There are five large screen TV monitors that showcase sports programs and a bar.

My friend Daniel ordered the Buck Burger, which never disappoints. I had a hamburger with cheese.

It was so fresh and juicy. The crispy French fries and a Cott cola made this the perfect lunch. I also tried a chicken sub sandwich, garnished with mayo, lettuce and tomato on a soft subway roll. It was delicious!

While the menu has essentially remained the same over the past several decades, Maselli said that in recent years a veggie burger and gluten free options were added to grow with the times. “Our quality and freshness is non-negotiable,” Maselli says.

Dilallo does indeed have a lot of regulars. But the Ville Émard location attracts clients from across the island and even some celebrities.

In 2007, upon having his number 29 retired at the Bell Centre before 21,273 attentive fans, Canadiens legend Dryden listed Dilallo’s as one of his favorites during his eight years playing in Montreal and continues to this day to eat at the restaurant when he is in town.

You can go to www.dilalloburger.ca for all of the information you need about the restaurant, its history and catering and food truck options. The phone number for the 2851 Rue Allard location in Ville Émard is 514-767-9921.



The Dilallo signature Buckburger with its unique red pepper and slice of capicola