

Mama C Opens Its Doors in Old Montreal: A Must-Visit Upscale Greek restaurant

MtlRestoRap

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It is always exciting to explore a brand-new upscale restaurant. Mama C was barely two months old on the evening we stopped by for dinner and it did not disappoint us.

Nestled in the heart of Old Montreal, within the historic Hôtel Nelligan building, Mama C offers modern Greek cuisine that seamlessly blends tradition with creativity. Owned by Corner Collection, it pays tribute to Greece, the homeland of its owners. It took eight months to create this space formerly occupied by Nelli Restaurant. There is seating capacity for 119 people in the main dining room and 65 more in the atrium.

Mama C's attractive decor, envisioned by Montreal designer Zebulon Perron, transports guests to Greece, the land of olive groves. With earthy tones evoking a Mediterranean oasis, the restaurant offers an elevated escape marked by thoughtful details and a sophisticated atmosphere.

Mama C also features a lounge area, where elegance meets relaxation. This space invites conviviality with a menu of flavorful small bites perfect for sharing, complemented by a carefully curated cocktail list.

The menu is a collaboration between Chef



Michalis Merzenis, who has an extensive career in luxury establishments in Athens and Mykonos, and Chef Anastasios Roussis, who has been part of Montreal's restaurant scene for a long time.

Our excellent and knowledgeable server, Josh, provided a comprehensive overview of the menu.

After some glasses of wine (a chardonnay and rosso) and a Valentine mocktail (strawberries, basil, pomegranate, lime and rosemary), we began with 12 outstanding oysters from New Brunswick and Nova Scotia, with three dipping sauces all made in-house.

We followed this up with an order of delicious and thinly sliced sea bream sashimi, with Trikalinos Bottarga chili and chive oil and lemon sauce. Bottarga is a delicacy of cured Grey Mullet Roe. In addition we tried the Tyro pita, a crispy baked phyllo, with fete mousse, fresh seasonal truffle and fermented honey. The appetizers also has items such as a seafood tower, caviar, sea bass and beef tartares, salads, charred octopus, lightly cooked shrimps, grilled shrimp, shrimps saganaki, beef meatballs, lamb skewers and a variety of Greek spreads,

The menu has plenty of items for sharing. We chose the slow-cooked bone-in lamb shoulder, with dry mountain oregano, lamb au jus, thyme oil and served with lemon oregano, potatoes and broccoli. It was wheeled to the table on a trolley and served by Josh. We were three, but it was enough for more, so we got to enjoy some leftovers the next day. "The sharing experience has become one of the favorites of diners," said Corner Collection Director Marketing and Communications Pierre-Luc Gravel.

For the main course you can also choose from fresh fish, lobster, local free range half chicken, cast iron moussaka, beef kebab, pastitsio (paccheri pasta, oxtail ragu, aged Naxos graviera foam, with truffle shavings), stuffed roasted eggplant, clam wine and garlic pasta, a 32 ounce ribeye bone-in and shrimp yiouvetsi,

We did save just enough room for a decadent dessert called the Bougatsa, shaped like a pie and containing custard cream, salted caramel and milk chocolate.



Chefs Anastasios Roussis (left) and Michalis Merzenis

"We are proud to bring a taste of Greece to Montreal's vibrant culinary scene," said Maria Antonopoulos, Chief Brand Officer at Corner Collection, which owns a number of hotels and restaurants in Old Montreal.

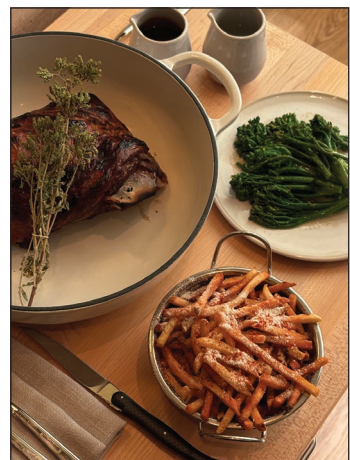
The restaurant's name, Mama C, is a tribute to Cristina, the mother of the four founders, and their family home, which was a place of sharing, celebration, and an homage to traditional Greek flavors and dishes.

Mama C is open for dinner, Monday through Sunday from 5 pm to 11 pm.

Breakfast is also part of the offerings, with weekend brunches as well as a weekday lunch service.

Mama C is located at 100 St-Paul West in Old Montreal and open Monday to Friday from 7am to 10:30 am, 11:30 am to 2:30 pm and 5 pm to 11pm and weekends from 7 am to 10:30 am, 11 am to 3 pm and 5 pm to 11 pm. Log on to www.mamacrestaurant.com, e-mail info@mamacrestaurant.com or call (514) 788-4000. In the event of roadwork, which has been ongoing, there are nearby parking lots, or you can leave your vehicle at the corner of Place Royale and bring your keys to the hotel front desk.

You can follow Mike's Cohen's restaurant adventures at www.MtlRestoRap.com. He can be reached at info@mikecohen.ca



The slow-cooked bone-in lamb shoulder, with sides

Mike's Resto Notes: French bistro-style COMMODORE Restaurant and Café and a new Lucille's

The Honeyrose Hotel Montreal opened a year and a half ago in the Quartier des Spectacles, right near the back entrance to the Bay downtown. Recently I got to experience its French bistro-style COMMODORE Restaurant and Café (commodoremontreal.com). Inspired by French cuisine, blending culinary traditions with contemporary touches in a chic 1920s, the menu is refined and the atmosphere particularly elegant.

After some glasses of bubbly prosecco, my dining partner and I discovered a menu that is enriched with bold new additions. You can start your dinner with the new lobster bisque cappuccino, an innovative appetizer that combines sophistication and refined flavors. That is what my guest chose for her appetizer. I opted



The salmon tartare at COMMODORE

for the salmon tartare, with seaweed and yuzu mayonnaise. In addition to a starter, you can also get it as a main course with golden fries.

For the main course I had my eyes on the roasted duck breast the moment I began

reviewing the menu. This was enhanced by our server Patricia's suggestion that I add some foie gras to the order. My guest went for the eight-ounce grilled cab sirloin, served with fries, seasonal vegetables and homemade béarnaise sauce. The menu also features chicken, veal, pasta and burger dishes as well as oysters, soups, salads and charcuterie and cheese platters. For dessert we selected the sable au pommes and the tarte au chocolat. The venue is located at 355 De Maisonneuve Blvd. West. Log on to www.commodoremontreal.com.

A New Lucille's: Lucille Restaurant Group is in expansion mode, having opened up their sixth location recently in the strategic location downtown across the street from the Bell Centre. This newest edition is suitably known as Lucille's Avenue des Canadiens, adding a unique touch to the group's signature experience, offering the perfect place for everything from business dinners to pre-game get-togethers. There is a lively bar, with screens for sporting events, creating a relaxed and fun atmosphere. Meanwhile, the intimate dining area is perfect for business meetings or special evenings. The place can seat 300 people spread over two levels. There are seats at the bar, high tops and regular tables. In addition, there is a completely standalone sports bar.

A friend and I loved the lively ambiance. Their special lunch menu is served Monday to Friday from 11:30 a.m. to 3 p.m., starting at \$28. With popular dishes like



Server Fay at Lucille's Avenue des Canadiens

fried squid and cedar plank salmon, it offers the perfect balance of flavor and sophistication for any occasion. We chose to order from the regular menu. To start I opted for the tuna tartare, tuna with a mix of watermelon, avocado, ponzu, sesame sauce and a spicy rice chip to scoop it up. My friend had a salad. Turning to the main course, I went for a surf and turf combo that included a lobster roll, a rack of juicy ribs and thin cut fries. My friend had his eye on the rib steak, with the same fries. We had just enough room for dessert. I could not resist the dark chocolate and caramel dome. My friend savored the tiramisu. The restaurant is located at 1065 Drummond. Info: www.canadiens.lucillesoyster.com

— Mike Cohen