

# Tourisme Montréal promotes the 11th edition of MTLàTABLE



PLACE D'ARMES PHOTO

The dining room at Brasserie 701.

## MIKE COHEN FYi

The 11th edition of MTLàTABLE will take place Nov. 3 to 19, and showcase 135 local restaurants. This year's list includes an array of new participating eateries, along with more established venues located in some of the city's liveliest neighbourhoods.

There is indeed something for everyone, whatever your culinary preferences! In 2022, over 92,000 people took part in this gourmet celebration, with a solid 80 percent of them saying they would be enjoying the experience again! At their request, six additional evenings will be offered with four fixed-price alternatives (\$38, \$53, \$68 and \$83) as part of a three or four-course feast. "We are excited to note that so many restaurateurs are taking part in our project, giving rise to an inclusive and diversified event aligned with our mission to shine a spotlight on Montreal, North America's culinary capital," said Yves Lalumière, President and CEO of Tourisme Montréal.

Here is a look at some of my recommendations:

### Brasserie

Located in the heart of Old Montreal in the iconic, internationally renowned Hotel Place d'Armes, Brasserie 701 presents contemporary cuisine, inspired by the great French brasseries. You will be charmed by the enchanting atmosphere of this spacious and bright

Montreal dining room with chic decor and magnificent neoclassical architecture. After dining at Kyo Bar Japonais, located in the same building, I was anxious to try Brasserie 701.

First of all, let's talk about its participation in MTLàTABLE. The special on site menu for \$68 each begins with a choice between Blood orange salad, Kalamata olives, baby romaine and cherry tomato confit marinated artichoke salad, braised and poached with a tarragon-citrus butter. For the second service there is a choice between soft shelled crab, mango vinaigrette marinade, avocado and mango jelly or Québec duck confit, grilled apple, hickory and honey-thyme vinaigrette. The third service is a choice between Confit beef shoulder roast, shallot compote, braised salsify and Robuchon-style mashed potatoes or Dorado two ways, served with saffron broth and Pernod-braised fennel. Finally, for dessert there is Guayaquil chocolate tart soufflé or Caramelized pear, sea salt, candied popcorn and fresh fruit sorbet.

### Kyo Bar Japonais

Meanwhile, Kyo Bar Japonais combines the frenetic energy of an Izakaya with the cozy atmosphere of a sushi bar, with a menu that offers both types of cuisines and a selection of more than 25 sakes. Here is a look at their MTLàTABLE menu. To begin with you have a choice between Tokyo fries or Kyo salad, followed by either Negi-

hama handroll, Tataki Sake, Katsu Curry, Nasueringi (Duo of grilled eggplant and king oyster mushrooms, Okinawan chao sauce, crispy shallot, chives), Gyoza, Vegetarian Gyoza or Kakuni Bao. Finally for dessert you can have the Mochi duo or the Matcha roll.

### Chez Lévêque

The iconic Chez Lévêque has been a Montreal landmark for more than 50 years. This Parisian Brasserie continues to shine with a menu very much taking on a Lyon, France vibe. The restaurant serves up classic and exquisite French cuisine, using fresh, local produce. Everything is homemade, from terrines, pudding and rillettes to desserts and jams. Chez Lévêque is renowned for its fresh seafood, its famous lobster bisque, fish soup and offal prepared to perfection.

For MTLàTABLE you can get a five course meal for only \$83. The first service is a choice between the soup of the day or Lévêque's "rillettes," with fine herb crou-ton. I chose the latter. On to the second service, you can select between rabbit and prune pie, Québec poultry liver mousse with a brioche and onion jam, Royal salmon with saffron sauce, snails puff pastry with a creamy Chablis sauce or black and white pudding pie with caramelized apples and green pepper sauce.

# 11th edition of MTLàTABLE

## TABLE

Cont'd from page A10

Since I heard so much about the latter two — and they are certainly not items you find on too many menus — I asked to try them. It was the right decision for they were superb. The third service is Lévêque's "Trou Normand." For the fourth service you can have the veal stew and creamy white sauce with mushroom, the calf liver with raspberry vinegar, My lord Cassoulet, a salmon cutlet with white butter sauce or beef or salmon tartare. Finally we get to dessert. There is the key lime pie, iced nougat with Chartreuse, creme brulee with bourbon vanilla flavor, Lévêque's profiteroles (three flavours) or their famous floating island with pistachio English cream. Wow, hands down the latter stands out as one of the best desserts I can remember in some time.

### Lloyd

Lloyd at the Marriott Château Champlain offers a superb four-course MTLàTABLE menu for just \$83. Lloyd's talented chef, Kevin Mougin, is ready to dazzle guests with his exceptional culinary creativity. His cuisine harmoniously blends local and international flavors to create unique and memorable dishes. Lloyd's special MTLàTABLE 2023 menu features a selection of starters, main courses and desserts, highlighting seasonal ingredients and local produce.

For MTLàTABLE they are offering a special \$83 per person menu, with suggested and optional wine pairings. Food and Beverage Manager Catherine Caron guided media guests through the menu items while Mougin and Pastry Chef Sylvain Vivier dropped by as well. They should all be highly commended.

The first service consists of a choice between smoked salmon gravlax, gabrielle potatoes, apple, basil and smoked ricotta or a plate of ancestral tomatoes, pumpkin pistou and roasted pumpkin, arugula. While they are both superb, the salmon was outstanding. For the second service you have a choice between the Château's Onion Soup or Homemade duck rillettes, pickles and grilled focaccia. Again, both amazing options. The soup hit the spot while I love duck rillettes spread across the crusty bread. Then comes service three and it was a tough choice indeed among these three: Guinea fowl supreme, macha salsa, roasted gabrielle potatoes, baby peppers, baby zucchini; rigatoni, homemade rossa sauce, mascarpone, mozzarella fresca, herb panko; or pan-seared salmon, Québec morel sauce, potato gratin. Since it had been a while since I had pasta, I went for the rigatoni and it was "delizioso."

Finally, for dessert, there are also a trio of options: a Mille-feuille, composed of puff pastry, vanilla and caramel; a frozen dessert of sea buckthorn, grapefruit, sweet clover and cheese; and an Arabica, with chocolate, coffee and bergamot caviar.

You can go to [www.Mtlatable.com](http://www.Mtlatable.com) for more details. ■



Some Nigiri from KYO.



The Château's Onion Soup .



The Floating Island.