

Table 51's Laval revamp, Maiko Sushi, Yans Deli & a new Ben & Florentine

MtlRestoRap

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Table 51 Restaurant and Bar made its debut at Carrefour Laval in 2010, branching out to add a Decarie location next to old Blue Bonnets in 2019. Jimmy Kosmas and his wife Vikki are behind this successful operation. I have been a regular at Decarie since it opened. In the summer of 2024, Jimmy renewed the restaurant's lease at Carrefour Laval and decided it was time for a refresh. What was supposed to be a temporary closure lasted just over a year. The refurbished Laval location is an absolute masterpiece. I could see that the moment I walked through the front door. It has 190 seats, an attractive bar and beautiful décor featuring artwork, greenery and customized carpeting. Even the washrooms are fashionable.

On the night we dined out in Laval, our server was ever so friendly Maro. It is nice to have someone who knows the menu by heart and has a good sense of humour. We started off with some drinks, a blushing beauty mocktail for me (mango juice, raspberry syrup and egg white) and a Moscow Mule for her. The latter is a simple, classic cocktail made with vodka, spicy ginger beer, and fresh lime juice, served in a chilled copper mug to keep the drink cold. As a starter, we had the double wrapped lobster tacos. This is usually an order of three, but we added one so we could each enjoy a pair. The crispy taco shells featured the lobster with mango and sweet chili lime.

There was a special on this night, a porterhouse steak with mamma fries. While I usually go for their house staple braised beef, the steak was calling my name. It came on a cutting board, ordered medium rare. I promised myself I would only eat half, but it was so good I finished it all. My dining partner had another favorite, the Club 51. It is a to die for - roasted chicken, smoke-house bacon, tomato confit, green apples, Gruyère and basil mayo served on soft ciabatta bread. "This is the best club sandwich I have ever had," she said. *Info: <http://www.table51.com/en>*

Maiko Sushi in Dollard des Ormeaux

I recently returned for dinner at Maiko Sushi on Sources Blvd. in Dollard des Ormeaux after a lengthy absence. The restaurant boasts a beautiful setting, with pretty decorations and seating for 175 people. There is even a movie screen on the back wall, featuring an intro video as well as content related to Japan. At



Jimmy Kosmas at Table 51 Laval

the bar, regulars sit and have dinner. A large sushi bar winds around the right side of the establishment. There were three of us on this night. We started off with some drinks and then tried something completely new, the Japanese ravioli soup. It came piping hot, containing mushroom broth and shrimp filled Japanese dumplings. There was enough for us to share. We took the dumplings out, cut them on a plate and put them back in. They were outstanding.

We started off with the Volcano and the Soleil de Maiko. The Kaki-aghe has long been one of our favorites here. Next came the Toro mousse. This is a Toro tartare in a spicy ponzu sauce with truffled avocado mousse, tobiko, fried phyllo dough and microgreens and served with homemade chips. The miso marinated wild black cod was a treat, served with seasonal vegetables. Finally, the Délices de Maiko, was a real treat: fried Alaskan crab roll, rolled in a soy leaf, coated with tuna and avocado slices, served in a creamy truffle oil sauce. We did save room for dessert, requesting three spoons to savor the chocolate lava cake. *Info: <http://maikosushi.ca>*

Yans Deli

After spending seven years working at the celebrated Joe Beef Restaurant, Benji Greenberg decided to roll the dice and strike out on his own. Last summer he opened Yans Deli, taking the childhood nickname of his wife Jessica Byer and all of the expertise he had gained in the kitchen. The end result is a masterpiece. This is a modern delicatessen, celebrating the rich traditions of deli culture with a refined twist. Greenberg has built a menu around fresh, seasonal ingredients sourced from trusted local and international suppliers. From beautifully prepared classics to elevated comfort food, every dish is crafted with care and served with warmth. Whether you're stopping in for breakfast, lunch, or something to take home, Yans offers an inviting experience rooted in quality, flavor, and everyday pleasure.

Conveniently located on Ferrier Street, just off Decarie, there is free parking next door. The big bright dining room can seat 45 people. Greenberg has grouped the Yans menu under four sections: forspays (snacks), nosh (small plates), freshers (larger dishes), and platter. There is also a rotating steak of the day, some sandwich selections and of course desserts. Some cocktails are part of the package as well.



Some of the delicious sushi at Maiko

So what did I try? Well, I started off with their party sandwiches filled with fresh bluefin tuna, trout roe, deviled egg salad and some caviar on top. There is enough here for two people easily, perhaps even three. Next came the piping hot homemade chicken soup for the Neshoma, containing kreplach, kneidlach, vegetables and whole lot more. For the main course, Greenberg recommended the mixed deli plate. This was a real treat. It contains: the nice and tender house smoked pastrami; the Yans version of completely in-house made stuffed chicken, a German laberkase; the plescoi sausage, essentially an undried karnatzel; Helfkesse German rye bread; a few mustards; and celery pickled by Greenberg's mother-in law. The pleasant surprise came for dessert. Matthew suggested the black and white cookie. The icing on top makes it taste like one of those mouthwatering birthday cakes we all love. *Info: <https://yansdeli.com/>*

A new Ben & Florentine

The Ruby Foo's Hotel on Decarie has acquired a popular Ben & Florentine breakfast restaurant chain franchise, filling the spot vacated by Eggspectation well over a year ago. Our server was Jennifer. She has worked for the brand for some 12 years, so we were in good hands. I was intrigued by the selection of old-fashioned skillet items. Yes, the meal comes to the table in a skillet. I had the Gourmandise Combo: two eggs any style, bacon, sausages, home fries as well as a half-waffle with almonds, chocolate chips, hazelnuts, and white chocolate, with a choice of cottage cheese, Swiss cheese, mascarpone, cheddar or brie, or vanilla yogurt. My dining partner ordered the healthy delight; two poached eggs, fresh fruits, rye bread and a choice of cottage cheese, Swiss cheese, brie and vanilla yogurt. There is more exciting news to share. As a tribute to the former Ruby Foo's Restaurant and the Tulipe Noire, which also held court there for a number of years, a brand new dining establishment will open in January called Ruby Noire. It will use the same space of Ben & Florentine and be open every evening. *Info: <https://benetflorentine.com>*

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Benji Greenberg at Yans



Jennifer at Ben & Florentine Decarie