

Restaurant franchise king Tom Bountis introduces Billy K's Burgers

MtlRestoRap

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Bountis was the founder and creator of the Allô! Mon Coco chain, which he sold to the MTY Group in 2019. He is also co-owner of Mr. Puffs and Shawarmaz. A few years back Bountis was in Cornwall to open a new Mr. Puffs when he came across a spot called Billy K's, specializing in burgers, wraps and other comfort food. It turned out the owner was looking to sell. He and his sister Fotini and partners Melih Batri and John Sanoudakis decided to purchase the brand.

The first Billy K's in Quebec opened on Boulevard de Gare in Vaudreuil in March. That has since been



Some of the tasty items on the menu

There is no question that when it comes to restaurants, Tom Bountis has the magic touch

followed by a May debut on Lacordaire in St. Leonard. Laval is slated to join the group by the end of the year.

Bountis was hooked by the restaurant business at a young age. He did everything from busboy, dishwasher, waiter and host and until he bought the then only Allô! Mon Coco locale in St. Dorothée, Laval. By the time he sold the breakfast specialty chain, there were 41 franchises. He runs Mr. Puffs, which serves up traditional Greek "donut holes," or loukoumades, with Dimitri Georgoulas, and Dimitri Nikolidakis. That brand has 43 franchises, including one in Greece and another in Orlando, Florida. NDG is next. Shawarmaz has locales in Vaudreuil, Laval and downtown. His partners there are Bassel, Danny and Hanni Zein.

I met up with Bountis at Billy K's in Vaudreuil. He brought his wife Maria and kids Peter Thomas, Maïa Sofia and Samuel, who love the food. "After purchasing the Cornwall location, we started to rebrand and give the menu a fresh look," Bountis said.

Menu options include steamies, homemade burgers, fresh-cut fries, wraps, poutines (with a signature sauce), tacos, subs, pita, salads and more.

I sampled the Billy Burger, containing two thin burgers made from 100 percent Triple A Angus beef and a side order of fries. "We do not cut corners," said Bountis. "The fries are made on site, from freshly cut potatoes."

I must say, the hamburger was good indeed and I could not resist the temptation to try a grilled cheese sandwich. They come with different options and I chose Philly Steak. Wow – was that a delicious experience.

For lunch the next day, I took home their thinly cut chicken burger. Also freshly made, I popped it into the



Tom Bountis

microwave, and it tasted like I just got it over the counter. I also chose a fry and meat sauce side, which was a meal unto itself. The smoked meat burger will be on my list next time.

"I love taking brands when they are young and nurturing them," said Bountis. "Allô! Mon Coco has the best breakfast concept anywhere. It was so ahead of its time. I am very proud of that."

For more details about Billy K's go to <https://www.billyks.com/en/menu>.

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Mike's RestoNotes: News from Juliette & Chocolat, Baskin-Robbins, Sushi Taxi and more

By Mike Cohen

Sweet Tooth: Juliette & Chocolat recently held a grand opening for their newest location on the West Island at 3339 F Sources Blvd in Dollard-Des Ormeaux. When MtlRestoRap dropped by it was like a Willy Wonka factory tour. There were kids with plastic bib aprons ready to get messy with their chocolate treats. This is the place where your sweet tooth gets re-activated. Everything in the restaurant looks so *chocolicious!* Try their crêpes meals. Meanwhile, the iconic ice cream brand Baskin-Robbins Canada has launched a brand-new identity for all visuals from logo to packaging and more. The brand, which is constantly growing in Canada, is excited to begin this new chapter following its 50th anniversary in 2021. There are several locations in the Greater Montreal area.

Taxi Time: Sushi Taxi has been around since 2000, but we only discovered it recently. There are 21 restaurants as part of the group, with the lone Montreal locale at 1744 Notre Dame West in Little Burgundy. You can dine in, take-out or make a delivery order. The online menu is avant-guard and presented in a

clean, colourful and simple format. The traditional sushi selections are all available; but don't be shy to try a few out-there dishes. MtlRestoRap's Glenn J. Nashen and his family were pleasantly surprised by their trendsetting choices. Closed Monday and Tuesday, they are open Wednesday through Sunday evenings from 5pm to 9pm. Sharon has been the friendly manager there for four years.

Smoke Show: Have you heard about Smoke Show? Founded here in Montreal in 2015 by Dave Rose, the vegan and gluten-free Canadian-based hot sauce company creates bottles that are easy to reuse and repurpose and works with local manufacturers to ensure they are supporting their community and only produce in small batches to obtain maximum freshness. Info: <https://smokeshowsauce.com/>

Suzuki Burritos: Quesada, the chain that brings the very best in fresh Mexican-inspired flavors to Quebecers, recently marked #GreenEveryday, a province-wide campaign that takes place throughout April in support of sustainability and the David Suzuki Foundation. Quesada donated a portion of proceeds from sale of every delicious roasted veggie burrito or Quesadilla sold to



A Juliette & Chocolat crêpe

the David Suzuki Foundation, a national, bilingual non-profit organization with offices in Montreal. There are locations here in Côte des Neiges, Pointe Claire, Dollard des Ormeaux, Laval, Sherbrooke, Longueuil, Chicoutimi, Quebec City, Terrebonne and Saint Hubert.

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