

# Unique burger creations lead to rapid expansion for Notre Boeuf De Grâce

## MtlRestoRap

MIKE COHEN



It was 2015 and surrounded by fast food chains and signs that said A LOUER in N.D.G., Jonathan Dresner decided that an upscale burger restaurant was missing.

“Not just any classic burger joint though,” Dresner recalled. “We set out to create a fun, intimate restaurant which would immediately become an integral part of the neighborhood, and a destination for tourists and people from all over Greater Montreal.”

The appropriately dubbed Notre Boeuf De Grâce (www.notreboeufdegrace.ca) was an instant success and expansion happened quickly today there are eight locations (NDG, Downtown, St. Laurent, Pointe Claire, Laval, Terrebonne, Le Village, Le Plateau and Saint-Jérôme) and one more in Blainville on the way later this summer.

Notre Boeuf De Grâce locations grind top quality fresh beef daily on site and sometimes twice a day.



A selection of burgers and poutine.



A burger with fries

They order local ingredients and make almost everything in house, from fresh-cut French fries, homemade sauces, house sodas, shakes, house beer and their hand-crafted, signature cocktails.

Dresner also owns the Pigeon Espresso Bar downtown, the trendy new Pigeon Café on Monkland in NDG and is part of the groups which operate the plant-based restaurant and bars called Hello 123 and Kupfert & Kim and the new vegan burger shop Burger Fiancé in Old Montreal.

Like all other restaurants in Quebec, Notre Boeuf De Grâce has had to focus on take-out and delivery almost exclusively for more than the past year. There is also weekend brunch from 9 am to 3 pm, with some of the items from that menu available each day.

There are variety of salads to choose from via the “In the Beginning” portion of the menu, as well as such items as chicken wings, bacon wrapped dates, potato skins, fried pickles, fried cheese curds, grilled asparagus and fried calamari with lemon aioli. I sampled the latter at my last pickup and it was outstanding.

“The Other Side” of the menu contains barbeque ribs, mac ‘n cheese with ribs, hamburger steak, club sandwich, fried chicken strips, chicken Caesar wraps, fish ‘n chips, grilled cheese, the veggie dog and the DG (Dame Good) Dog – a Hebrew National all beef hot dog with bacon, onion, fried banana peppers, ketchup and mustard, served with fries and a pickle. I can vouch for the latter, which was also included on our list.



The Cheese-US burger

There are different variations of sides and poutines to choose from as well.

Of course if you are going to experience Notre Boeuf De Grâce then their burger creations represent the big draw. I ordered the Cheese-US. This was outstanding and took me two days to eat. It consists of two six ounce beef patties, bacon, grilled cheese buns, cheddar and American cheese, lettuce, pickle, onion and ketchup sandwiched between two pieces of Challah – so basically a mega-grilled cheese sandwich with all the fixings. You can also ask for a special bun or a lettuce wrap.

Dresner introduced the Burger of the Month a few years ago, created by a local hero. They also have veggie, chicken and salmon burgers and a Phillie cheesesteak sub.

Do not forget the desserts. I had a delicious piece of apple pie with vanilla ice cream on the side.

To find the Notre Boeuf De Grace location closest to you go to <https://www.notreboeufdegrace.ca/>

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# La Croquetería Montréal, a unique experience

And now for something completely different.

**La Croquetería Montréal** is a production kitchen that produces frozen, or prêt-à-manger, traditional Spanish Croquetas with deep European roots, a reminder of the homemade and comfort food values, so characteristic in the Mediterranean culture. The products are creamy, light and crispy.

Luis Leon, aka Chef Tigretón, is a Spanish chef from Montreal well known for his TV show “The Latin Kitchen” and over 23 years of experience in the restaurant business all over Spain, England, U.S.A. and Montreal.

I dropped by his popular storefront, **La Croquetería Montréal**, recently at 4520 A Park Avenue for my first take-out order. It was early May and I noticed the empty terrasse. “We have the biggest terrasse in town,” Tigretón smiled through his mask, pointing towards Jeanne Mance Park.

There was a lot to choose from and opted for garlic shrimp, aged cheddar, margherita, smoked meat and strong Gruyere, Hawaiian, Cod and Blue Cheese Valdeon with garlic confit. For dessert I ordered leche merengada

(an infusion of milk, cinnamon and lemon with its sweet touch) and The Munchie (Dulce de leche, candied lemons and coconut with a taste like lime pie and hot fudge).

Crunchy on the outside, each of course had a very different taste. I shared them with family and everyone agreed this is one very unique option for Montrealers.

For more information: [www.lacroqueteriademontreal.com](http://www.lacroqueteriademontreal.com) or call 514-804-0654.

## Ice Cream Delight

**Juliette Brun is a visionary.** From the 2003 debut of her first past Juliette & Chocolat store St. Denis Street in Montreal, there are now nine locations and a factory on the South Shore. She is a hands on owner, visiting each location. By her side is husband **Lionel May**, who oversees marketing and legal matters. Oh yes, somehow Juliette found time to build this successful business while raising five children with Lionel. The latest creation is The Chill Family, seven crazy frosty layered ice cream sundaes. I recently dropped by to sample **Cookie Mamy** – chocolate chip cookie dough, vanilla ice cream, Oreo



Chef Tigretón

cookie crumble and their own cocoa-hazelnut spread, topped with sweet whipped cream. Wow!

– Mike Cohen