

# It is terrasse season and we have three more great outdoor spots to recommend

## MtlRestoRap

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Through at least the month of September, Montrealers simply love the terrasse season. I must say I look forward to this kind of culinary opportunity all winter and it is a pleasure to share my finds with readers of The Montrealer.

Let me tell you about the latest restaurant to open at the Marriott Château Champlain, what you will find on the 44<sup>th</sup> Floor of Place Ville Marie and an interesting spot on trendy Rue St. Denis.

I will start with Terrasse Belvu. Last winter I had the opportunity to experience *Lloyd*, a new restaurant at the Marriott Château Champlain. This new venture debuted on the fourth floor of the hotel in late May. Our party of three arrived on a gorgeous Sunday evening. The sprawling space can accommodate up to 150 people at tables and an additional 30 at the bar. The right side, where we sat, is called The Plaza and it has more of a bistro atmosphere and a lower volume of music. Turn left and you will find the Garden section, featuring a lounge vibe. That is where the bar is located, the chefs do their food prep and the deejay spins tunes Thursday to Sunday evenings.

Here you can enjoy a sumptuous Asian fusion menu, with one superb cocktail and wine selection. On the



Photo: Eva Blue

The extraordinary rooftop location of *Les Enfants Terribles* at Place Ville Marie

menu, day and night, you'll find Asian dishes to share, such as sashimi, spicy crispy tuna, oysters and more. Of course, there's a meticulously selected wine and cocktail list that I mentioned earlier. The entire cocktail menu is also available without alcohol. We started off with drinks, a Gimlet (ketel one grapefruit & rose, tofu yuzu cream, lime) and two Golden Square Miles. Next came six oysters for us to share, accompanied by chimichurri with yuzu zest and hot sauce. We also split delicious orders of spicy crispy tuna, salmon tartare and sashimi before settling on our main courses. The ladies ordered a sirloin steak, pre-sliced and some outstanding roasted cauliflower on the side. I wish I could make it like that at home. Meanwhile, I had my eye on the wagyu burger - wagyu beef, wagyu bacon, unagi sauce, spicy crispy onions and a side salad to replace the sweet potato fries. That was one fine burger! We shared the decadent choco and dulce pie for dessert. Info: [www.terrassebelvu.com](http://www.terrassebelvu.com)

*Les Enfants Terribles* marked its 15<sup>th</sup> anniversary in June. There are six locations: the original in Outremont, Place Ville Marie, Centropolis Laval, Nuns' Island, Brossard and Magog. Owner Francine Brûlé was a seasoned businesswoman in the fashion business back in 2007 when she developed this concept.

I had been to the Outremont location a few years ago for lunch during *Le Burger Week*. This time I chose Place Ville Marie. My wife and I were so overjoyed with the entire experience. We parked inside, which required us to take an escalator, a promenade through the food court and then another escalator and two elevators. But wow, was it worth the journey to the 44<sup>th</sup> floor. We did secure a coveted table for two on the rooftop terrace with a magnificent view of the city. It is bordered by large glass partitions.

The restaurant can seat 215 people, with 64 seats on the terrasse. After some cocktails - Thé(rible) and a Virgin Outremont - we started off with some appetizers: a dozen delicious New Brunswick oysters and some terrific salmon tartar, fresh and lightly-smoked, with coriander, salsa verde, tostadas, lime and chilli oil and muijol caviar. For the main courses, we shared the steak and fries (substituting the latter with mashed potatoes) and some grilled sea bass. I must say the latter was exquisitely prepared. Crispy on the outside, moist inside and not a trace of bones. Some of the other selections include burgers, pasta, salmon, fish and chips,



The beautiful terrace at the Marriott Château Champlain.

ribs, braised beef and poutine. We saved room to share a dessert and, on this night, it was a special from the chef, a granola praline with lemon and whipped cream. The perfect way to cap off a wonderful dining experience. Info: [www.jesuisunenfantterrible.com](http://www.jesuisunenfantterrible.com)

Finally, a word on *Joséphine* on Rue St. Denis. This trendy fish and seafood restaurant opened five years ago in the heart of Le Plateau Mont-Royal at the corner of St. Denis and Duluth. Jason-Neil Tremblay and Cathy Deschambault opened this establishment five years ago.

Dining solo on a recent Saturday evening, I had reserved a table on the terrasse where my server Jess welcomed me with their impressive menu, divided into four portions: on ice, entrées, mains and desserts. I started off with an order of 12 oysters. For the entrées, I zeroed right in on the salmon tartare with what the restaurant calls "East European" cracker bread. For the mains I opted for the surf-&-turf - lamb with tiger shrimps. I did save some room for dessert: the lemon pie with meringue and rice pudding. Info: [www.josephine-restaurant.ca](http://www.josephine-restaurant.ca)

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## Mike's Notes: Debuts for Madame Poulet on the West Island and Hang Bar in Old Montreal

By Mike Cohen

**Madame Poulet:** Have you heard the news? **Madame Poulet** ([madamepoulet.com](http://madamepoulet.com)) has just opened a brand-new location in Pointe-Claire! My MtlRestoRap colleague Tony Medeiros recently had the pleasure of visiting the restaurant and was delighted by the experience. **Madame Poulet** specializes in authentic chicken-based meals, particularly chicken sandwiches. Tony notes that **Madame Poulet** is a great alternative for those who live in Quebec since there are no **Chick-fil-A** restaurants here. "Having frequented **Chick-fil-A** during my many business trips to the USA, I can confidently say that **Madame Poulet's** chicken sandwiches are far superior," Tony insists. Read his complete story at [www.MtlRestoRap.com](http://www.MtlRestoRap.com).

**Hang:** Montreal hospitality company JEGantic (<https://www.jegantic.com>) has introduced a new Vietnamese restaurant called *Hang*, located at 686 Notre

Dame Ouest in Old Montreal. Opening dates and hours are Wednesday to Sunday from 5 p.m. Some of the favorites include raw beef salad, wagyu and bone marrow, the popular banh mi sandwiches and Hang's specialty soup with sauce au vin, short ribs, and lobster. Doubling as an upscale cocktail lounge, Hang's mixologists combine Vietnamese spices and ingredients into its cocktails. There is also a DIY MIX allowing guests to have a hands-on experience to create their own specialty cocktail. "We wanted to bring the vibrant flavours of Vietnam into a world of sophisticated cocktails and an ambiance of warmth" says JEGantic Founder John E, Gumbley. See [www.MtlRestoRap.com](http://www.MtlRestoRap.com) for Glenn J. Nashen's review.

**NEW TERRASSE:** *Le Molière par Mouso*, which I profiled in May, is located on St-Denis Street at the corner of de Maisonneuve boulevard. Elegant and affordable, this gourmet French brasserie provides direct access to the Espace St-Denis complex, which was



The beautiful forest-like décor of Hang Bar in Old Montreal.

home to the Lasting Impressions art show through June. A few weeks ago, a new terrasse was introduced in an ideal locale for people watching.