

Created by: Debra C. Argen

Auberge Saint-Antoine, Quebec, Canada

The 94-room [Auberge Saint-Antoine](#) in [Québec, Canada](#) artfully blends more than 700 historical artifacts with contemporary luxury to create a sophisticated and comfortable ambience for its guests. Conveniently located steps away from history, the hotel provided us with a perfect base from which to explore the charming city of Québec.

Edward and I stayed at the Auberge Saint-Antoine in May 2009 where we were immersed in the history of Québec from the moment that we stepped out of the limousine and noticed three wavy, black paved lines in the street in front of the hotel that upon closer inspection learned that the marks denoted the changing river shoreline beginning in 1600.



Auberge Saint-Antoine Entrance

The hotel opened in 1992 and was renovated and enlarged in 2003 to its present size of 82 rooms and 12 suites. During the excavation, they found an abundance of 5000 artifacts, some of which date to the 1600s, that they have artistically incorporated into the architectural design; the result is a stunning composition of historic and contemporary elements.



Lobby

We thoroughly enjoyed touring the "museum hotel" and admiring the clay pipes, the china, earthenware plates, bottle collection, pewter spoons, shoe fragments, eyeglasses, keys, and much more artfully displayed behind glass-enclosed cases.

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Artifacts Found During Excavation

Each of the guestrooms and the suites tells a story and incorporates a historical element in its design. We stayed in La Chambre de L'Ébéniste, The Cabinetmaker's Suite, which told the interesting story about the Cabinetmaker William Drum, who advertised mahogany card tables and dining room tables, and wardrobes in Le Fantasque of May 12, 1842, and learned that there were one hundred furniture makers in Québec between 1820-1859.

The suite featured a comfortable living room with a violet velvet sofa with decorative pillows flanked by a hand-painted trunk used as a coffee table, a beige upholstered rocker, clear acrylic molded table, an aluminum floor lamp, a full length mirror graced one wall, and a tall metal rack that held a selection of interesting magazines. Against the wall opposite the sofa, there was a chair and a large desk with ample workspace that was perfect for using the complimentary high speed WIFI, a LG LCD HI-DEF stereo television with Dolby, and a Bose system with radio and CD. A niche with a Nespresso machine and a mini bar completed the living room amenities.

Floor-to-ceiling muslin window treatments framed the French doors leading out to a large terrace that was furnished with a woven loveseat with beige, white, and blue striped cushions and decorative pillows, two matching chairs, and a coffeetable. We enjoyed sitting outside overlooking the interesting roof line of the Musée de la civilisation, and watching the boats on the St. Lawrence River, while sipping our morning espressos.



Debra on Terrace Overlooking St. Lawrence River

The bathroom featured a slate grey and ivory tile heated floor, a raised sink on the vanity, walk-in shower, separate soaking tub, hairdryer, and an assortment of We Live Like This amenities. The closets held robes, slippers, iron and ironing board, and umbrellas.

The bedroom featured a queen size bed with a colorful headboard of red, yellow, grey, and purple striped upholstery bordered by wood, and was dressed with a pristine white duvet and yellow print decorative pillows, and a violet velvet bedskirt. Aluminum reading lights flanked either side of the bed, and there was

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an interesting bedside table that incorporated one of the Cabinetmaker artifacts behind illuminated glass. A red tiered bedside stand held a telephone, Bose system with radio and CD, and a selection of CDs to enjoy, and a Samsung television mounted in the corner completed the in-room amenities. The French door was framed with floor to ceiling muslin window treatments leading out to the terrace.

The Auberge Saint-Antoine has two restaurants and two bars, **Café Artefact** for casual dining and light meals, and is a comfortable place to relax and enjoy creative cocktails, and their award-winning **Panache Restaurant** that features the inspired cuisine of **Executive Chef François Blais** who focuses on "French Canadian cuisine with a twist," and has its own bar.



Artifact Cannon Found During Excavation

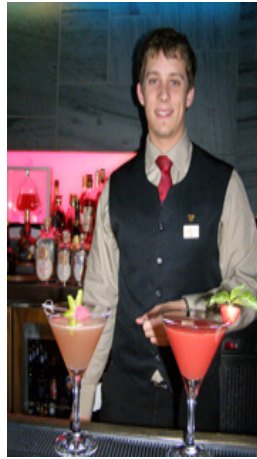
During our stay we liked to begin our evening in **Café Artefact** looking at the many interesting artifacts including a stone wall and canon, while we enjoyed innovative cocktails from their signature menu. Café Artefact, with its inviting niches and fireplaces, is perfect for intimate conversations or for whiling away a rainy afternoon playing one of their many board games.



Artifact Cannon Ball Fused to Wood Found During Excavation

After experiencing two of their signature cocktails, we asked Thomas the barman, if he would share the recipes with Luxury Experience. He graciously shares the recipes for the **Hamack** made with Leblon Cachaça, sugar cane syrup, strawberry purée, fresh basil, fresh ginger, and fresh squeezed lime juice; and the **Pomme Grenade**, made with Sauza Tequila Blanc, Pama Liqueur, and freshly squeezed lime juice, to share a taste of Café Artefact and the Auberge Saint-Antoine.

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Hamack

Yield: 1 cocktail

Glass used: Martini

Ingredients:

2.0

Ounces

Leblon Cachaça

0.5

Ounces

Sugar Cane Syrup

0.5

Ounce

Fresh Squeezed Lime Juice

2

Ounces

Strawberry Purée

4

Fresh Basil Leaves

3

Pieces

Fresh Ginger

Method: Chill Martini glass and set aside. In a mixing glass, add the basil, ginger, strawberry purée, and cane syrup, and muddle. Add the Leblon Cachaça and shake with ice. Strain into the chilled glass and garnish with a strawberry and basil leaves.

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Pomme Grenade

Yield: 1 cocktail

Glass used: Martini

Ingredients:

1.5

Ounces

Sauza Tequila Blanc

1.5

Ounces

Pama Liqueur

0.5

Ounce

Fresh Squeezed Lime Juice

Method: Chill Martini glass and set aside. Add ingredients to a shaker and shake well with ice. Strain into chilled glass and garnish with a carambola "star."



Panache Restaurant



We had an exceptional gastronomic evening in the stunning **Panache Restaurant** located in what was once the 19th century Hunt maritime warehouse, which features stone walls, pine floors, wood beamed ceiling, and whimsical art.

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Executive Chef François Blais' Signature Tasting and Wine Pairing Menu was decadently indulgent and a few of the many highlights of the dinner included Pan Seared Scallop, Classic Hollandaise, Morels and Asparagus; Grilled Rib Eye of Angus Beef, Morels and Foie Gras Feuilleté; and Oxtail and Sweetbreads Compressed with Dried Ham and Pepper Toast.



Grilled Rib Eye of Angus Beef

Although small in stature, the hotel is large on amenities and has a well-equipped fitness center with sauna called **LeGym**, a **Business Center**, and on Wednesday evenings the Auberge Saint-Antoine hosts a special **WelcomeCocktail Hour** for its guests in Café Artefact with champagne and hors d'oeuvres.

The hotel strives to make each guest's experience, a luxury experience, and when we checked out of the hotel, we were given a cellophane bag filled with a delicious assortment of cookies to wish us a sweet departure.

The Auberge Saint-Antoine is located 20 minutes from the Québec City Airport, and is conveniently located in the Old Port section of the City making it ideal for the business or leisure traveler.



Auberge Saint-Antoine

Read about the **Restaurant Panache** in the **Restaurants** section and in [Chefs' Recipes](#) where Executive Chef François Blais shares his recipes for a lovely two-course menu for Mr. Leblond's Golden Beet and Granny Smith Apple Salad, and Hachis Parmentier - Hare from Québec in **English** and in **French**.



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Read other articles on **Québec** in the **Destinations**, [Restaurants](#), [Chefs' Recipes](#), **Arts - Performances**, and **Spassections**.



For more information on **Québec**, please visit the websites: www.QuebecRegion.com and www.bonjourQuebec.com.

For information on traveling by train in Canada, please visit the **Via Rail Canada** website at: www.ViaRail.ca or contact them at: +1-888- 842-7245.

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