

Created by: Edward F. Nesta

Montrealais Bistrot-Bar-Restaurant at Fairmont The Queen Elizabeth, Montreal, Canada

[Le Montréalais Bistrot-Bar-Restaurant](#), located at the *Fairmont The Queen Elizabeth* hotel in downtown [Montréal, Canada](#), focuses on Mediterranean cuisine, grilled meat, and fresh fish in a bistro ambience.

In early July 2011, I traveled to Montreal, in the province of Quebec, Canada to participate in the largest gathering of powersports enthusiasts for the [BRP International](#) BRP Club and during my stay at the Fairmont The Queen Elizabeth, I had dinner at Le Montréalais Bistrot-Bar-Restaurant, where the focus is on Mediterranean cuisine. This is a restaurant with a view where you can sit and overlook the landmark Mary Queen of the World Cathedral and downtown Montréal while enjoying your dinner or cocktail. The restaurant has a large bar that also serves food, and is the perfect stop while waiting for your table.



Le Montrealais Bistrot-Bar-Restaurant

The contemporary ambience of Le Montréalais Bistrot-Bar-Restaurant is inviting with large paintings gracing the walls, large pottery and baskets teeming with plants, hanging philodendron plants accenting a ledge, and vases of flowers on the tables.

For dinner I started with the Thon blanc en carpaccio à l'orientale et tartare de saumon à l'huile de tomate séchée en duo (Oriental style white tuna carpaccio and salmon tartare with sun-dried tomato oil), which was a nice blend of thinly shaved delicate white tuna topped with a large quenelle of salmon tartare with minced onions and minced parsley, drizzled with a little olive oil, and garnished with a cherry tomato and a sprig of parsley.

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Oriental Style White Tuna Carpaccio

I continued with a main course of the *Suprême d'omble chevalier aux tomates fraîches et avocat, vinaigrette d'olives noires*, (Grilled fillet of arctic char with fresh tomatoes and avocado, and black olive vinaigrette), which was an ample portion of two fillets on a bed of tomatoes and avocado, with a rich pool of black olive tapenade on the plate, and garnished with sprigs of rosemary and dusted with micro minced chives. The fish was excellent and a treat with every mouthful with its contrasting flavors and complementing tastes, from the grilled arctic char, to the distinct flavor of the black olives, to the blend of fresh, ripe tomatoes, and the creamy avocado. I paired the arctic char with a wine from California, *Au Bon Climat Chardonnay Santa Barbara 2009*. This low alcohol Burgundy-style meets California wine had a buttery start that culminated in a *mélange* of tropical fruit flavors on the palate, and the wine paired nicely with the various flavors of the fish course.



Grilled Fillet of Arctic Char

For dessert, I opted to sample their expansive and inviting dessert buffet so that I could try a little bit of this and a little bit of that. I selected a slice of rum cake with fresh whipped cream filling, and a slice of the berry torte studded with blueberries, raspberries, and strawberries, both of which were rich and 'rewarding', and a nice finish to an excellent day in Montreal.

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Desserts

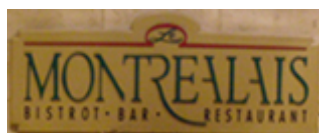
Le Montréalais Bistrot-Bar-Restaurant is open Monday through Friday from 6:30 am until 11:00 pm, on Saturday from 7:00 am until 11:00 pm, with Saturday breakfast buffet served from 7:00 am until 2:00 pm, and on Sunday from 7:00 am until 11:00 pm with Sunday breakfast served from 7:00 am until 10:30 am, and Sunday brunch served from 11:30 am until 3:00 pm. Afternoon Tea & Kaffee Klatsch is offered from Monday through Saturday from 2:30 pm until 6:00 pm and on Sunday from 3:30 pm until 6:00 pm.



Fairmont The Queen Elizabeth

For information on **Le Montréalais Bistrot-Bar-Restaurant** and the **Fairmont The Queen Elizabeth**, please visit the website: www.Fairmont.com/QueenElizabeth.

Read the [Chefs' Recipes](#) section where **Executive Chef Alain Pignard** shares a few of his tempting **recipes**, and read about the **Fairmont The Queen Elizabeth** in the [Hotels and Resorts](#) section.



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Read other articles on **Montréal, Canada** in the [Destinations](#), **Hotels and Resorts**, **Adventures**, **Arts**, **Restaurants**, and **Chefs' Recipes** sections.

For more information on **Montréal, Canada** please visit the websites: www.Tourism-Montreal.org, www.QuebecRegion.com, and www.BonjourQuebec.com.

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