

QUEBEC CITY RESTAURANTS | QUÉBEC CITY, QUÉBEC, CANADA

Chez Muffy

Fresh, local Quebecois fare



VERIFIED LUXURY
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The Forbes Travel Guide Four-Star Auberge Saint-Antoine, housed in a 19th-century former warehouse in old Quebec, has relaunched its flagship restaurant (formerly known as Panache) as Chez Muffy, named for the inn's co-owner, Martha "Muffy" Bate Price.

This family-style, Quebecois dining room sources much of its produce from its farm on Île d'Orléans, which you can see from one of the window tables. It specializes in what it terms as "high-end comfort food," offering a contemporary twist on local Quebec specialties.

Chez Muffy, which is led by chef Julien Ouellet, takes pride in using seasonal produce—menus are refreshed every two months to keep things interesting. The restaurant's refined yet relaxed atmosphere makes it an ideal setting for a business date or a romantic meal — the air buzzes with low chatter, against a backdrop of contemporary classics streaming through the sound system during the day — think Everything But The Girl over lunch — and jazzy numbers by night.

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Our Inspector's Highlights

- Locals and tourists alike come for the Quebec restaurant's sophisticated and intimate feel. It's the perfect place for a romantic tête-à-tête where you'll want to look your best.
- The chef's mastery of seasonal produce is best showcased in vegetarian dishes such as the squash lasagne with goat cheese and herb salad.
- Conversation will flow, preferably with one of the fine wines in the Quebec restaurant's impressive inventory, including more than 700 labels from 14 countries. In fact, the restaurant's wine cellar boasts more than 12,000 bottles, many of which are vintage numbers.
- After dinner, you might want to rewind back to the Auberge's Bar Artefact to continue the evening over a nightcap or two, perhaps while listening to a live jazz or soul performance (Thursdays and Saturdays from 7 to 10 p.m.).

Things to Know

- Chez Muffy is located at Auberge Saint-Antoine in the heart of Quebec's Old Port. Diners enter through the Auberge — from the main entrance, swing a left through the bar area and head up the steps to the curtained entrance.
- Chez Muffy is open in the morning when diners can partake in a breakfast buffet. The restaurant also serves lunch and dinner — both times of the day offer a heady fine-dining experience with an extensive wine list.
- Reservations are recommended, especially for Friday and Saturday nights and Sunday brunch, which is hugely popular.

The Food

- Expect sophisticated fare such as braised duck and lobster bisque. The foie gras, served with quince slices cooked in wine, is a pleasant explosion of flavors.
- Begin with juniper-smoked mussels or a caramelized onion tart with argula pesto, followed by locally caught mackerel paired with sweet-and-sour radichio or lobster from Quebec's Gaspé Peninsula.
- For sweets, savor the rosemary- and ginger-infused strawberry salad with goat cheese sorbet or the maple pecan tart with caramel sauce. The salty caramel ice cream, served with almond cake, is also divine, particularly when savored with a glass of maple wine.

The Look

- The 19th-century building's features have been lovingly preserved, with original stone walls and wooden beams crisscrossing the ceiling and no shortage of windows all around.
- In the summer, you can enjoy the view on the patio. In the winter, a central fireplace adds to the cozy intimacy of the premises.
- The tone is established from the moment you walk into the building, the tables elegantly set with silverware and crystal, catching the natural light streaming in through the windows and the glittering lamp fixtures. Everything seems light and airy, an impression enhanced by the relaxed, friendly manner of the staff.
- The waitstaff is friendly and attentive, but never intrusive, ready to translate the menu, which features modern and inventive twists on traditional Quebec fare. Whether seated out on the patio in the summer taking in the river view, or around the fireplace in winter, dining at Auberge Saint-Antoine's restaurant is an experience to be savored.

Amenities

- Bar
- Breakfast
- Brunch
- Business casual
- Dinner
- Gluten-free options
- Kid friendly
- Lunch
- Outdoor seating
- Reservations recommended
- Valet parking
- Vegetarian options



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