



BON APPETIT! Modern dining in historic Quebec City



[Kevin Hann](#) More from [Kevin Hann](#)

Published: January 28, 2020

Updated: January 28, 2020 4:26 PM EST

[Amazing Mazatlan offers combo of sun, surf and sightseeing](#)



Braised beef with bacon, brussels sprouts and peas at Ciel! Bistro-Bar in Quebec City. Kevin Hann

“Dare to get lost.”

This sage advice from Paule Bergeron sets the tone for a Quebec City adventure compelling visitors to discover hidden gems outside its fabled city walls.

“I have two pieces of advice for tourists,” begins Bergeron, of the city’s tourism bureau. “First, bring your best walking shoes and, secondly, leave the main streets and take a narrow side street to somewhere new.”

For food travellers on the prowl, those adventures will take you to some of the city’s hottest dining spots.



View of the St. Lawrence River from Ciel! Bistro-Bar in Quebec City. Kevin Hann

CIEL!

Overlooking the Plains of Abraham and St. Lawrence River, [Ciel! Bistro-Bar](#) takes the steak and seafood concept to new heights. The restaurant, perched on the 28th floor of Le Concorde hotel, rotates 360 degrees every 90 minutes to provide diners with panoramic views of the city.

STORY CONTINUES BELOW

The crunchy beef croquette — stuffed with creamy mashed potato and shredded beef — comes with warm potato salad and a blissful smoked San Marzano tomato sauce.

The braised beef entree with charred brussels sprouts, bacon, spring onions, peas and a red wine sauce is a hearty choice.



A juicy and succulent cut of veal striploin is served with peas, bacon and sweetbreads at Chez Muffy in Quebec City. Kevin Hann

CHEZ MUFFY

Quebec's rich maritime history is celebrated at [Auberge Saint-Antoine](#), a luxurious modern hotel on the site of a warehouse built in 1822. During construction of the hotel, archeologists unearthed incredible artifacts dating back as far as 1600. Those treasures

line the walls of a common area outside the entrance to its upscale restaurant [Chez Muffy](#).

This three-level, farmhouse-inspired setting is resplendent with stone walls, rustic wood beams, uneven planked floors and a lofty arched ceiling.

The dishes here are nothing short of spectacular and most of the produce used is grown at the restaurant's farm on Ile d'Orleans.

Briney mussels are steamed to tender perfection, draped with a tart lime foam and wedged between mini perogy.

Crispy calf sweetbreads from La Ferme de Coteau are a decadent treat and the glistening veal striploin cuts like butter.

The wine cellar stocks more than 12,000 bottles from 14 countries.

THE MARKET

[Le Grand Marche](#) is on par with great markets like St. Lawrence in Toronto, Jean-Talon in Montreal and Granville Island in Vancouver.

Located beside the city's new arena, the airy indoor market thrives with row upon row of fresh fruits and vegetables, local bakers dishing up overstuffed pies and sausage makers stringing up smoked specialties.

From fresh seafood to scratch-made pasta sauces and rich chocolate confections, this market is a one-stop shop for gourmets.



Chef Elliot Beaudoin brings youth and ingenuity to the menus at Legende. Kevin Hann

LEGENDE

It's no surprise an abundance of products from the market gravitate toward the menus of dining hotspot [Legende](#).

“If it doesn't grow here, then we don't use it,” says gracious host Karine Pepin-Oligny. “A lot of thought goes into every dish.”

Indeed. Each new menu (changed quarterly) and its wine pairings undergo a three-week testing process under the guidance of chef Elliot Beaudoin.

“Even with our beers, we sit with suppliers to determine which ones pair best with certain dishes,” says Pepin-Oligny.



Pan-seared halibut with sea buckthorn and pepper sauce and seaweed and cucumber pesto at Legende in Quebec City. Kevin Hann

Biere des Iles from Ecume (using grains grown on Iles-de-la-Madeleine) works well with the chilled Nordic shrimp appetizer encompassed by perky radishes and parsnip chips. Delicate pan-seared halibut, accented by sea buckthorn and red pepper sauce atop cucumber pesto, evokes herbal notes that pair up with a hoppy India Pale Ale from [MonsRegius](#) brewery.

A miso-infused bearnaise sauce kicks up the next dish of fried broccolini and bok choy to pleasantly intense levels aligning nicely with the Magna IPA.

The flawless Jukebox Jazz amber ale is on deck for duck brined in salt, sugar and juniper berries for 24 hours and then dried for a week. Thin slices are brightened by a chive creme and crunchy sage tuiles.



Buttery slices of Highland beef on pea puree with zucchini pickles is a Legende masterpiece. Kevin Hann

Expertly broiled and supple Highland beef — perched on an earthy pea puree with zucchini chips and pickles — steals the show on this night along with Tchuke, a triple blond from [Broadway Microbrasserie](#).

A HISTORY LESSON

Visitors are encouraged to immerse themselves in Quebec City’s rich cultural history. Here are some suggested places to visit:

— [Immersion Quebec](#) is a unique interactive experience. Wearing virtual reality head gear, you’ll witness historical events as if you were there.

— [Le Monastere des Augustines](#) is the site of North America’s first hospital outside of Mexico and now functions as a museum, spa and hostel.

— [Musee de l’Amerique francophone](#) stages exhibitions on the colonial history of America, the evolution of francophone culture in North America and the effervescence of arts and crafts in Quebec.

WHERE TO STAY

C3 Hotel Art de Vivre (lec3hotel.com/en) in the arts and culture district is just a 15-minute stroll from the walled city. This 24-room boutique hotel offers modern amenities in an historic setting.

MORE INFORMATION

For more information on lodging, dining, tours and special events, log on to quebec-cite.com/en.

khann@postmedia.com