Nightlife Guide

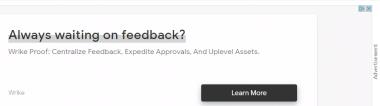




Weather & Climate







CANADA > QUEBEC CITY

The 13 Best Restaurants in Quebec City

Written by SANDRA MACGREGOR | Updated 01/16/20









Despite being a capital city with a population of just over 550,000, Quebec City is a major player in Canada's food scene. Over 400 years of French heritage, an artisanal ethos, and a farm-to-table-friendly agricultural industry have fostered one of Canada's most innovative and exciting food cities. From simple, traditional meals like tourtiere, to high-end, multicourse meals, here are the restaurants that are not to be missed.

01 Battuto



VIEW MAP 🤏

ADDRESS: 527 Boulevard Langelier, Québec, QC G1K 5P7, Canada

PHONE: +1 418-614-4414

WEB: Visit website

Opened in 2017, this tiny 20-seat restaurant has already made a name for itself as the place to go in Quebec City for authentic, modern Italian cuisine. Most of the restaurant's space is taken up by the open kitchen; all the better to watch chefs Guillaume St-Pierre and Paul Croteau prepare your meal. Sommelier Pascal Bussières and server Amélie round out Battuto's staff to a grand total of four, so it's no wonder that another appeal of this eatery is the warm welcome and intimate dinner party. All the breads and pastas are homemade and fantastic but don't overlook the fresh fish dishes—the raw scallops served with buttermilk and melon are incredible.

02 Le Saint-Amour



ADDRESS: 48 Rue Sainte-Ursule, Ouébec, OC G1R 4E2. Canada

PHONE: +1 418-694-0667

WEB: Visit website

A mainstay on Quebec City's culinary scene since 1978, this top-end restaurant continues to stand the test of time. Originally from France, chef Jean Luc Boulay is widely regarded as one of the best chefs in Canada and prides himself on giving classic French cuisine a modern twist. The foie gras, sourced from a local duck farm, is a house specialty and regional meats (including game meat), fish, and cheeses dominate the menu. Be sure to enjoy your meal with a glass of wine or two as the award-winning wine list is extensive. Ask for a reservation in the glass-roofed, atmospheric winter garden room.

Restaurant Tanière³



ADDRESS: 36 Rue Saint-Pierre, Québec, QC G1K 3Z6, Canada

Promote your job. Get 3x more great candidates.



Promote your job. Get 3x more great candidates.



PHONE: +1 418-872-4386

WEB: <u>Visit website</u>

Courtesy of Restaurant Tanière^a

For an immersive deep-dive into Quebec cuisine (every single product, aside from the coffee, comes from the province), Restaurant Tanière³ is the hottest ticket in town. The number 3 in the name refers to the restaurant's number of chef and location changes. Its third iteration finds it in the historic vaults of Place Royale, in the Old Port of Quebec. Adding to its cache, the restaurant only offers a blind tasting of 15 to 20 courses. Guests can choose between eating in the dining room or nab a seat at the counter where they can watch chef François-Emmanuel Nicol put his culinary genius into action before their very eyes. Be warned: You'll need to book months ahead of time

04 Laurie Raphaël

VIEW MAP 🔸

ADDRESS: 117 Rue Dalhousie, Québec, QC G1K 9B7, Canada

PHONE: +1 418-692-4555

WEB: Visit website

Without a doubt, if you want to experience a taste bud-expanding extravaganza you won't soon forget, Laurie Raphaël is the place to go. Chef Daniel Vézina, one of Quebec City's first chefs to lead the locavore movement, presents guests with a choice of a seven- or 11-course menu. It's one of the few restaurants in the city where you can regularly find molecular gastronomy creations and Vézina's stunning plating is second to none. If you're feeling flush, go for the wine pairings and discover for yourself why the restaurant earned a Wine Spectator's Award of Excellence.



CONSTRUIT AVEC FIERTÉ

Promote your job. Get 3x more great candidates.

Linked in Jobs

Linked in Jobs

05 La Traite

VIEW MAP 🧡

ADDRESS: 5 Place de la Rencontre, Wendake, QC GoA 4Vo, Canada

PHONE: +1 418-847-2012
WEB: Visit website

It's worth the 20-minute drive outside the city to the Hôtel-Musée Premières Nations in Wendake for the novel chance to sample First Nation food. Chef Olivier Bernadet highlights Huron-Wendat First Nation staples like deer, boar, juniper, birch syrup, and wild mushrooms in thoughtfully prepared three-, four-, and six-course tasting menus. The decor adds to the meal, with a wood-burning stove, tree trunks like barren totem poles, and deer antlers above the bar, giving the impression that you've been invited to dine at a hunting lodge.

Promote your job. Get 3x more great candidates. Trapad job for the Linked in Jobs

06 Restaurant Légende



VIEW MAP •

ADDRESS:

255 Rue Saint-Paul, Québec, QC G1K 3W5, Canada

PHONE: +1 418-614-2555

WEB: <u>Visit website</u>

Courtesy of Légende

The culinary credo at this restaurant is to pay homage to Quebec's "terre, forêt, and fleuve" (terroir, forest, and rivers) by a strict adherence to serving only provincially sourced meat and produce. Chef Émile Tremblay's explores Quebec's rich culinary history and brings it to life through food. The menu at Légende change with each season but mainstays are the foie gras, elk carpaccio, foraged mushrooms, and monkfish from the St. Lawrence River.

Promote your job.
Get 3x more
great candidates.

Le Clocher Penché Bistrot



VIEW MAP 🤵 ADDRESS:

203 Rue Saint-Joseph E, Québec, QC G1K 3B1, Canada

PHONE: +1 418-640-0597

WEB: Visit website

A beloved local favorite in Quebec City's hip St-Roch neighborhood, Le Clocher Penché Bistrot showcases a slow, artistic approach to food that celebrates a food's colors and textures, as much as its taste. The restaurant relies on sourcing its products from hyper-local, artisanal cheese makers and organic farmers who are highlighted on the restaurant's website. The homemade blood pudding with a hint of maple syrup would tempt even the most dedicated vegetarian. Go for brunch and dive into a plate of pancakes stuffed with duck confit.

08 Restaurant Champlain

VIEW MAP 💡

ADDRESS: 1 Rue des Carrières, Québec, QC G1R 4P5, Canada

PHONE: +1 418-692-3861

WEB: Visit website

Chef Stéphane Modat (who won Quebec's Chef of the Year in 2019) is at the helm of Restaurant Champlain, the upscale French eatery at the city's most iconic hotel, Fairmont Le Château Frontenac. The menu is an intriguing mix of Asian, European, and South American influences all thoughtfully blended with regional ingredients. Guests can choose from a la carte or a tasting menu. Rather unexpectedly for a finedining establishment, the restaurant has one of the best kids' menu in town, making it ideal for families.

Linked in Jobs

Continue to 9 of 13 below Promote your job. Get 3x more great candidates.

09 Chez Muffy

VIEW MAP 🔸

ADDRESS: 10 Rue Saint-Antoine, Québec, QC G1K 4C9,

PHONE: +1 418-692-1022

WEB: Visit website

Located in the stylish boutique hotel Auberge Saint-Antoine, which overlooks the St. Lawrence River, Chez Muffy manages to be upscale but homey. Housed in a historic 1800s warehouse with original stone walls and wood beams, the ambiance-rich, rustic-chic setting amplifies the warm, farm-inspired menu. The restaurant presents modern Quebec food at its finest with an elevated version of tourtiere that features duck and Rouennaise sauce, as well as roasted duckling with daikon and sea buckthorn.

10 Aux Anciens Canadiens



34 Rue Saint-Louis, Québec, QC G1R 4P3, Canada

PHONE: +1 418-692-1627

WEB: <u>Visit website</u> 🗷

Don't let Aux Anciens Canadiens popularity with tourists dissuade you from giving it a try. Built in 1675, the restaurant is located in the oldest home in the city—don't be surprised if you have to duck to get through the door. Inside, each of the small five $\,$

Promote your job. Get 3x more great candidates.

Linked in Jobs

Linked in Jobs

Promote your job. Get 3x more great candidates. Linked in Jobs rooms is full of character with original furnishings and even the servers are dressed in period garb, making it easy to believe you've stepped back in time. The menu is equally as evocative, with dishes representing the epitome of Quebec comfort cuisine like baked beans with maple syrup, meat pie, and caribou.

11 Le Billig

ADDRESS: 481 Rue Saint-Jean, Québec, QC G1R 1P4, Canada

PHONE: +1 418-524-8341

WEB: Visit website

You can't leave Quebec City without trying the crepes at Billig, run by a couple from Brittany, France, the crepe capital of the world. This low-key, affordable, familyfriendly bistro is all about emphasizing the fun in food. Both sweet and savory crepes (known as galettes and made from buckwheat flour) are available, as is cider from Quebec and Brittany. Add some sizzle to a meal with a flaming crepe with poached pears. This place gets especially busy for dinner so be prepared to line-up for a table.

12 La Korrigane



VIEW MAP 🤵

ADDRESS: 380 Rue Dorchester, Québec, QC G1K 6A7, Canada

PHONE: +1 418-614-0932

WEB: <u>Visit website</u> 🗷

No trip to Quebec City would be complete without sampling some of the region's award-winning artisanal ale, which consistently ranks as among the best in the world. La Korrigane is one of the most popular brew pups in the city, as much for its food as $\,$ for its incredibly creative brews. All the beers feature carefully sourced or foraged $\,$ ingredients that come directly from the surrounding forests and farms, like local honey, blueberries, or maple syrup. There's a lovely outdoor terrace in the summer.



Linked in Jobs

Promote your job. Get 3x more great candidates.



13 Le Chic Shack



ADDRESS: 15 Rue du Fort, Québec, QC G1R 3Z8, Canada

PHONE: +1 418-692-1485

WEB: Visit website

If you're looking for some of the best poutine—the quintessential Quebecois dish of fries, cheese curds, and gravy—in the city, casual and friendly Chic Shack has got your covered. This burger joint offers several varieties of poutine like the Forestière with mushroom ragout, parmesan, cheese curds, and herbs, and the Braisée with alebraised beef, curds, pickled onions, and horseradish aioli. Their burgers and homemade milkshakes are also splendid.

WAS THIS PAGE HELPFUL? 🖒 🗇







