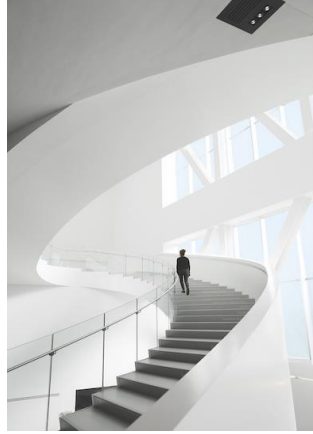


What to Do in Québec City's Old Town

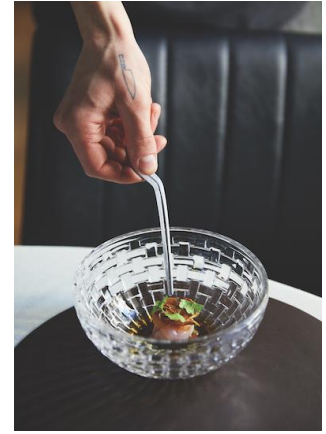
Jen Rose Smith - July 21, 2022



Strøm Nordic Spa.
Dana Dorobantu



Le Musée national des. beaux-arts du Québec
Dana Dorobantu



Le Clan. Dana Dorobantu

The food, bars, shops, and luxury hotels worth visiting on a trip to New France. Go For

For a cobblestoned aerie at the wilderness cusp, [Québec City](#) wears its centuries of history with a distinctly modern sensibility. Founded by explorer Samuel de Champlain in 1608, it was to be New France's riverside heart. Though gabled roofs within the UNESCO-listed ramparts retain a soupçon of Paris, a closer look reveals Northwoods avant-garde. Chic restaurants craft cutting-edge *boréal* cuisine sourced from nearby forests; Inuit sculpture in [Le Musée national des beaux-arts du Québec](#) showcases Indigenous innovators work in bone and rock. Upper-latitude luxuries abound: Boutiques brim with lush woolens, while thermal pools at [Strøm Nordic Spa](#) are steamy vantage points from which to watch tides pulling at the Saint Lawrence River. Over time, the city has swelled to just over half a million residents, but most historic sites cozy into the walkable hilltop Upper Town and riverside Lower Town, with a vintage funicular to link the two.



La Bûche. Dana Dorobantu

Eat

Refined tasting menus at [Le Clan](#) nod to producers with deep ties to the Québec landscape, but the new restaurant transcends the usual farm-to-table fare. Portraits of fishermen and farmers line the moodily hip dining room. One angler even harvests barrels of seawater for use in the restaurant's sour-dough loaves.

A sugar shack is no place for restraint: Re-creating the woody conviviality of maple season, [Restaurant La Bûche](#) is a syrup-drenched entrée to Québécois comfort food. Try hearty poutine, *tourtière* meat pie, or pork *cretons* on toast, followed by a gooey dollop of maple taffy on snow.



La Barberie. Dana Dorobantu

Drink

Exuberant summertime energy feels like a season-long party at [La Cour arrière du Festibière](#), where revelers split sangria pitchers in a riverfront, ankle-deep wading pool from June through September.

In the stylish Saint-Roch neighborhood, a gardenlike terrace wraps cooperative microbrewery [La Barberie](#). Beers range from blackberry-tart Blanche aux Mûres white beer to Marée Basse wild ale, aged for two years in Bordeaux barrels.



A d tikuss fins. Dana Dorobantu

Shop

Amid the Upper Town's centuries-old tangle of streets, Innu-owned [Atikuss](#) sells beaded moccasins and mukluks sewn in Québec's remote North Shore community of Uashat mak Mani-utenam by First Nations women artisans. Accents of fur from responsibly hunted beaver, fox, or seal banish cold in bespoke, knee-high leather "hopeboots" with an Arctic-ready designer sensibility.

From the Upper Town, ride the 1879 funicular downhill to endlessly browsable galleries and boutiques along rue du Petit-Champlain. Sample local treats at [Cidrerie et Vergers Pedneault](#), including piquant ice cider fermented from late-harvest apples left to freeze when winter temps plummet.



The Fairmont over Lower Town. Dana Dorobantu

Stay

Copper-roofed turrets at the 610-room [Fairmont le Château Frontenac](#) crown Québec City's Upper Town, high ground that lends the 1893 property marvelous views. A longtime perch for royalty – both the old-world and Hollywood varieties – the Château's oak-paneled lobby exudes Jazz Age sophistication. Snag a window seat at elegant Champlain restaurant to watch summertime fireworks over the Saint Lawrence. *Virtuoso travelers receive breakfast daily and a \$100 dining credit.*

History is intimate at [Auberge Saint-Antoine](#), whose Lower Town location is a two-minute walk from the Old Port's main cruise terminal. Archaeological artifacts found on-site are displayed in each of its 95 distinctly designed rooms and suites, while flagship restaurant Chez Muffy serves warmly sophisticated farm-to-table cuisine in a stone-walled, 1822 maritime warehouse that's been reverently updated. *Virtuoso travelers receive breakfast daily and a \$100 dining credit.*