

CHAIN RESTAURANTS

CHEZ CORA

Chez Cora has been making breakfast since 1987 when the first location opened. With the reinvention of breakfast, there is no better way to start your day than with scrumptious pancakes, thick slices of French toast, eggs are done to your liking and mounds of fresh fruit. With over 122 locations, mostly in Québec, Cora is a success.

The restaurant is open seven days a week for breakfast and lunch. (11-25\$) | <https://www.chezcora.com/en>

RESTAURANT EGGSQUIS

Breakfast is how one should start their day. With 34 locations in Québec, there is no reason to skip the most important meal of the day. At Eggsquis, there is no need for coffee refills when an entire urn is placed on your table as soon as you take a seat.

Open seven days a week for breakfast and lunch. (6-11\$) | <https://eggsquis.com/>

NICKELS

Created by Céline Dion in 1990, Nickels is a fun casual dining experience in an upbeat atmosphere. Céline Dion eventually pulled out in 1997, but some of her signature dishes remain on the menu, such as the 'Gâteau Céline.' The menu comprises diner-style food such as burgers and milkshakes but has Québécois fare including cretons and poutine.

Nickels is open for breakfast as well as late-night snacking. (8-15\$ per person) | <https://nickelsdeli.com/en/>

PIZZÉDELIC

With 5 locations in the Montréal area, this is the place where dining on gourmet thin crust pizza and homemade pasta takes place.

There is a table d'hôte menu available starting at 9\$ for lunch and 16\$ for dinner. | <http://pizzedelic.net/>

ROTISSERIES ST-HUBERT BBQ

Since 1951 St-Hubert has served delicious rotisserie chicken in over 80 restaurants and at 17 express/take-out locations. A casual place to dine that is great for the whole family. They use disposable place settings at the St-Hubert express locations made from a blend of sugar cane fibres and bamboo. Hence it is renewable and biodegradable.

Their kitchen is also nut and peanut-free. (10-15\$ per person) | <http://www.st-hubert.com/index.en.html>



ROTISSERIES BENNY BBQ

Found on the south shore of Montréal in the Montérégie region, Benny has been serving up rotisserie-style chicken for almost 50 years. A family-friendly restaurant that also has a kid-friendly menu.

Open Sunday-Wednesday from 11:00 a.m. to 10:00 p.m. and Thursday-Saturday from 11:00 a.m. to 12:00 midnight. (7-12\$ per person) | <https://rotisseriesbenny.com/en/>

SCORES

Scores opened in 1995 and quickly became known for their BBQ chicken on a spit and mouth-watering ribs. Despite what the name suggests, it is not a sports bar but a place for casual dining in one of 21 locations.

(10-18\$ per person) | <https://www.scores.ca/en>

ASHTON

Since 1969, Ashton has been grilling burgers and hotdogs across the greater Québec City area in one of their 25 locations. They are known for their fresh-cut fries used for their poutine. Ashton also has a winter promotion scheme where the price of poutine drops with the temperature. If the weather is -30 Celsius, the customer receives a 30% discount!

(10-15\$ per person) | <https://chezashton.ca/>

BATON ROUGE

The moment you walk through the door, you know an extraordinary dining experience awaits. Since we first opened in 1992, our goal has been to indulge our guests in an inviting atmosphere, succulent quality dishes, and outstanding service at each of our growing number of restaurants. Whether you're here for a special celebration, cocktails with friends or an intimate evening for two, the elegant décor and warm hospitality create the perfect ambiance for any occasion. Our attentive and knowledgeable staff will do everything to make you feel at home and turn your meal into an unforgettable dining experience. Our menu features many tempting choices to whet your appetite. The highlight is our famous BBQ baby back ribs, slow-cooked to fall-off-the-bone perfection and basted with our signature BBQ sauce. We also offer tender AAA Sterling Silver steaks grilled to perfection, sumptuous seafood, crisp salads, exquisite appetizers and, of course, decadent desserts to round off your meal. With generous portions prepared fresh from scratch and beautifully presented at your table, there's so much to please your palate.

(15-25\$ per person) | <https://www.batonrouge.ca/en>

VALENTINE RESTAURANTS

A few years later, after the first Valentine's success, founder Jean-Pierre Robin decided to open a second one to meet the growing demand for its famous hotdogs. With more than 32 years in operation, Valentine has one of the most efficient structures and continues to pursue development strategies in different markets throughout the province.

(4-10\$ per person) | <https://www.valentine.ca/en/>



BEN & FLORENTINE

Canadian breakfast and lunch restaurant chain, serving around 2.5 million customers per year. The founders used characteristics from their own families to create the concept of the chain. Each Ben & Florentine restaurant is owned individually as a franchise. Ben & Florentine was founded in 2008 in Saint-Laurent, Quebec and the first restaurant opened in Vaudreuil-Dorion, Quebec. By 2011 it had 16 locations in the province of Quebec. The restaurant chain began by serving an extensive breakfast and lunch menu and later extended hours to include dinner selections. In 2012 the chain expanded into Ontario, and by 2014 there were 31 locations. In 2015 the chain had 43 franchise units.

(10-15\$ per person) | <https://benetflorentine.com/en/>

LA BELLE PROVINCE

The history of La Belle Province restaurants began in 1967 in the heart of downtown Montreal. Nick Glezos and his manager Peter Kivetos, a native of Greece, opened the metropolis doors on Boulevard Ste-Catherine. Unfortunately, the following year, a major fire destroyed the restaurant and the building. The restaurant was moved and rebuilt by Peter Kivetos on Sherbrooke Street in 1969. He founded a unique Fast-Food operating system. Therefore, it was the first La Belle Province restaurant in Quebec with the concept we know today. A thriving 2nd and 3rd restaurant, La Belle Province opened in Saint-Hubert on Taschereau Blvd. and Gouin Blvd. in Roxboro. With only six choices on the menu, succulent hot dogs, fresh fries and its famous smoked meat sandwich, La Belle Province had become a staple in the fast-food of Greater Montreal. Not to mention the cooks' courteous and warm service who prepared the food in front of the customer while entertaining them.

(5-10\$ per person) | <http://restaurantlabelleprovince.com/fr/accueil/>

MY CHOICES

SAINT ALEXANDRE PUB & CHEZ MURPHY'S

1087 & 1093, St-Jean Street
Quebec QC
Tel.: 418-694-0015
pubstalexandre.com | chezmurphys.com
Group

PORTOFINO BRASSERIE ITALIENNE

54, rue Couillard
Quebec, QC
Tel. : 418-692-8888
portofino.ca

SAINT-AMOUR

48, rue Sainte-Ursule
Québec, QC
Tel. : 418-694-0667
saint-amour.com



GIN ST-LAURENT

St. Laurent Gin is a breath of salt-sea air, powerful herbaceous and floral notes interspersed by a pine aroma reminiscent of the Quebec boreal forest. It's a complex gin born of an unlikely union of spices hailing from the four corners of the globe and seaweed of the St. Lawrence River.

BOTANICALS

Juniper berry • coriander seed • angelica root • cassia bark • licorice root • lemon peel • bitter orange peel • cubeb berry • grain of paradise • laminaria seaweed (kombu)
SAQ in Quebec or LCBO Ontario

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