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## 5 Must Try Tastes in Montebello

FOOD LOVE | MARCH 14, 2018 | COMMENTS OFF ON 5 MUST TRY TASTES IN MONTEBELLO



Located an hours drive between Ottawa and Montreal, Montebello is one of **Quebec's** most charming tourist villages. With just 1,000 residents, the small town is in full swing year-round thanks to the Fairmont Le Chateau Montebello, which attracts a steady stream of luxury travellers.

Sitting perched over the Ottawa River, Montebello is located in the **Outaouais** region of Quebec, offering road-trippers a picturesque landscape filled with scenic barns, family-run farms, and friendly cafes and bistros.

If you're a food fan keen to make a pitstop between Ontario and Quebec, take a pause in Montebello to sip and nibble through these five delicious delights.



The village thrives year-round off of the luxury travellers who come here to enjoy a rural Quebecois retreat at the impressive **Fairmont Le Chateau Montebello**. Brunch fans should be sure to book themselves a reservation at Aux Chantignoles. Highlights from Fairmont's epic brunch buffet include Quebecois specialties such as pork creton with mustard, maple baked beans, and Fairmont's signature drool-worthy decadence, "maple crepes," featuring thin French pancakes rolled into cigars and topped with maple butter.



Spend some time chatting with locals and they'll immediately suggest you enjoy a night out at **Bistro Montebello**. For a town of just 1,000 inhabitants, Bistro Montebello is the watering hole where locals gather to enjoy honest grub while sipping a pint of craft beer. Located in a 200 year old building, the impressive space can accommodate 120 in its dining room and 160 in the warmer months when the al fresco terrace is buzzing. The restaurant is best known for its wood fired oven pizzas, though specializes in all your favourite comfort food classics such as cheesy French Onion Soup, grilled chicken topped Fettuccini Alfredo, and decadent duck confit topped poutine.





Located in the historic old Montebello Train Station, **ChocoMotive** is a perfect spot to indulge your sweet tooth. The artisanal chocolate maker only uses certified organic and fair trade chocolate to create a parade of decadent bars, truffles and pralines. Truffle highlights include salted caramel, maple cream, and almond praline, while fans of everything hot n' spicy will find themselves hoarding ChocoMotive's impressive pepper bar collection featuring heat from habanero to sichuan.



Skip across the street and hop up on a stool for a beer and good cheer at **Les Brasseurs de Montebello**. Brewer Alain Lariviere runs the village's only craft brewery, offering sud-loving locals and visitors a friendly space to sip inventive brews served straight from the tap. If you're battling through a blizzard grab a seat in the petite dining room and grab one of the brewery's many board games to entertain your day away. Lariviere brews a diverse selection of beer but our faves are The 1952 (an oat flavoured Blonde), The Choco-Bello (Chocolate Amber using cocoa from ChocoMotive), and The Spectrum of Ezilda (a hoppy IPA).





No trip to Quebec is complete without indulging in a proper fromage feast. Opened in August 2011, **Fromagerie Montebello** is a boutique cheese producer whose petite production facility also features a fantastic retail store highlighting some of the region's top tastes (from maple syrup to honey, mustard, jams and jelly). The resident master cheesemaker produces four award winning artisanal cheeses: Rebellion 1837 (a creamy blue), Tete a Papineau (cow's milk with a nutty finish), Manchebello (a sheep cheese reminiscent of Spanish manchego), and the unique Adoray (a soft cow's milk cheese sliced with epicea wood).