



Time Out Market Montréal announces November 14 opening date, reveals final additions to stellar culinary lineup and an exciting mixology programme

MONTRÉAL, QC (October 23, 2019) – [Time Out Market Montréal](#) announces today that it will open to the public on Thursday November 14 at 8:00 a.m. The highly anticipated food and cultural market will bring the best of the city under one roof: there will be food from 16 of Montréal’s most outstanding chefs and restaurateurs, exciting craft cocktails from top mixologists, culinary classes and cultural experiences—all based on editorial curation.

Time Out Market Montréal also reveals the final additions to its all-star lineup: **Chef Paul Toussaint** will serve hearty and spicy Haitian cuisine, **Montréal Plaza Deli** will make simple dishes unforgettable and **Signé Local** will bring its locally produced items to the market’s retail space.

The previously announced curated mix of acclaimed chefs and beloved restaurateurs includes Normand Laprise with Burger T!, Charles-Antoine Crête and Cheryl Johnson of Montréal Plaza, Olive et Gourmando, Claude Pelletier and Mélanie Blouin of Le Club Chasse et Pêche, Moleskine, Jeffrey Finkelstein’s Hof SuCrée and more.

Spanning 40,000 sq ft, Time Out Market Montréal will showcase the very best the city has to offer with its 16 eateries, demonstration kitchen, cooking school, three bars, cultural space and retail area. As the centrepiece of Centre Eaton de Montréal on Sainte-Catherine Street—a major downtown destination owned and managed by global real estate leader Ivanhoé Cambridge—Time Out Market is set to introduce a new culinary and cultural destination into the heart of the city.

Time Out Market Montréal’s opening hours will be Monday to Friday from 8:00 a.m. with some eateries offering breakfast (from 9:00 a.m. on weekends); all other eateries open at 11:00 a.m. It will close Sunday to Wednesday at 9:00 p.m. and Thursday to Saturday at midnight (bar at midnight and eateries at 11:00 p.m.).

*“Time Out Market Montréal will bring a unique experience to the city—we can’t wait to open our doors on November 14 and welcome our guests,” says **Time Out Market CEO Didier Souillat**. “We came to this city with a mission to bring the best of the city under one roof and we are incredibly proud that Montréal’s culinary who’s who accepted our invitation to join Time Out Market. This will be a place where you get a true taste of the city. Every day of the week from morning to night you can choose from more than 100 fantastic dishes—each representing some of the best food Montréal has to offer. There really is something for everyone.*

“Time Out Market is about exploring the different cuisines and cultural experiences, seeing the chefs and their teams cooking right before you; it is about enjoying the casual atmosphere at communal tables and spending time with family and friends. We are dedicated to democratizing fine dining—we are making fine dining casual, and casual extraordinary.”

Final additions to the lineup: top culinary talent, a local shop and an unparalleled beverage programme

Chef Paul Toussaint will serve hearty and spicy Haitian cuisine

Born in Haiti and having moved to Canada when he was 19, Paul Toussaint embarked on his culinary career in Montréal, graduating from Collège LaSalle and later joining the Toqué! team as an apprentice in their revered kitchen. He spent several years in Haiti to help the community after the devastating earthquake and came back to Montréal in 2017 as chef of Agrikol. He is now dedicated to Haiti’s rich culinary and cultural heritage and his Caribbean fare—full of the textures, flavours and spices of Haitian cuisine—has captured diners’ hearts and stomachs. Joining as a signature chef and trading under his own name, Time Out Market Montréal will

become a new stage for Paul Toussaint's incredible talent: he will take diners on a voyage with a menu featuring his crackling griot with piquant pikliz, accra fritters or fall-off-the-bone pineapple-and-rum ribs.

Montréal Plaza Deli will make simplicity unforgettable at Time Out Market

The traditional deli gets a serious kick-start at the Montréal Plaza Deli at Time Out Market. This will be another spot at the market for chefs Charles-Antoine Crête and Cheryl Johnson who will also offer the avant-garde dining of their flagship restaurant Montréal Plaza—one of Canada's most acclaimed restaurants—and Foodchain. With their deli concept, they will take something as simple as an egg salad, minestrone soup or fried-pork-tenderloin sandwich and turn it into something unforgettable and satisfying with an unexpected array of techniques and flavours. Montréal Plaza Deli is like receiving a personal invitation to the home kitchen of a top chef!

Signé Local will bring its locally produced items to Time Out Market Montréal's retail space

Founded in 2015 by entrepreneurs Vanessa Lachance and Maxime Tremblay to promote responsible consumption and buying locally, Signé Local is a store that offers a wide selection of quality products made by Québec artisans and entrepreneurs. The team will now sell its wonderful range in the Time Out Market Montréal retail space and visitors will be able to discover high-quality products made locally, such as local food items, decorative objects, clothing, beauty products and much more.

A beverage programme to complement the culinary experience

Time Out Market Montréal will offer a wide variety of non-alcoholic drinks and several counters serving beer, wine, spirits in addition to an unparalleled menu of craft cocktails featuring recipes from ten of the city's best bars. Signature drinks will include a swanky Martini Sauge from **Pelicano** (vodka and gin mixed with cucumber bitters and a sage leaf garnish to create a flavourful wallop); a refreshing and spicy Yuzu No Hana from **Gokudo** (mezcal and elderflower liqueur shaken with jalapeño slices, lemon juice and yuzu syrup); La Nostalgie from **Coldroom** (vodka punctuated with rhubarb liqueur, raspberry syrup and squeezed lemon, before being topped with a kombucha foam and a dusting of nutmeg); a MN Mai Tai from **Le Mal Nécessaire** (this playful take on the classic tiki drink comprises light and dark rum, falernum syrup, lemon and pineapple juices, and a splash of bitters); and a fruity Isla Mujeres from **Le Royal** (tequila and the Québécois spritz Les Îles is mixed with guava nectar, tamarind, citrus syrup and a bubbly splash of soda). Top bars **El Pequeño**, **Le 132 Bar Vintage**, **Cordova**, **Perles & Paddock** and **Le 4^e Mur** have also contributed specialty cocktails to the bar at Time Out Market Montréal. Rounding out the menu will be mocktails like the Zingi, smoothies like the Açaïa, a large selection of wines, an exclusive choice of natural and orange wines, and draft beers from four of the best local breweries in Québec: Dieu du Ciel, Archibald, Microbrasserie de Charlevoix and Pit Caribou.

Previously announced chefs and restaurateurs to join Time Out Market Montréal

To select Montréal's best culinary talents, the local Time Out editorial team tested and tasted the city's best food and then invited some of the very best chefs and restaurateurs to join Time Out Market. The result of this curation is a stellar lineup, offering an incredible range of local cuisine—served on fine china with flatware, and made affordable and accessible. In addition to the just-revealed **Chef Paul Toussaint** and **Montréal Plaza Deli**, Time Out Market Montréal will feature the following top chefs and restaurateurs that have been previously announced:

- World-renowned, local culinary giant Chef Normand Laprise will bring his ingenious touch to Time Out Market Montréal with **Burger T!**
- Chefs Charles-Antoine Crête and Cheryl Johnson will offer the avant-garde dining of their flagship restaurant **Montréal Plaza**
- Chefs Claude Pelletier and Mélanie Blouin will bring unparalleled meat and fish dishes to Time Out Market with **Le Club Chasse et Pêche**

- **Olive et Gourmando** will offer all-day breakfast, sandwiches and more
- **Romados** will serve their famous Portuguese rotisserie chicken
- Restaurant **Moleskine** will offer Neapolitan-style pizza at Time Out Market Montréal
- **Le Red Tiger** will serve the aromatic cuisine of Vietnam
- With **Il Miglio**, Chefs Claude Pelletier and Mélanie Blouin will bring a concept to Time Out Market Montréal, focused on artisanal fresh pasta and beautifully simple Italian dishes
- Japanese counter experience **Marusan** joins with their savory ramen bowls, donburi and more
- **Foxy** will turn up the heat at Time Out Market Montréal with their delectable grilled cooking
- **Grumman '78**, restaurant and food truck sensation, brings its Mexican-fusion fare to Time Out Market
- **Foodchain** is presenting its plant-forward concept
- **Hof SuCrée**—a new dessert concept brought to Time Out Market by famous Montréal bakery Hof Kelsten—will satisfy every sweet tooth
- **Dalla Rose** will bring artisanal ice creams and ice cream sandwiches
- **Ateliers & Saveurs** will host its culinary classes at Time Out Market Montréal's Cooking School

Time Out Market Montréal is part of the global expansion of this culinary phenomenon

Following the success of [Time Out Market Lisbon](#)—which the editorial team behind Time Out Lisbon opened in 2014 and is now the most popular attraction in the country with 3.9 million visitors in 2018—the Montréal location is one of five food and cultural markets Time Out Group is bringing to North America this year: Time Out Market Miami and New York opened in May 2019, Boston in June 2019, Montréal follows in November 2019 and Chicago later this year. Time Out Market is also set to come to Dubai (2020), London-Waterloo (2021) and Prague (2022).

*“We opened our first Time Out Market in Lisbon in 2014 and it has been a great success, loved by both locals and visitors. Now we are rolling this fantastic format out to other great cities around the world,” said **Julio Bruno, CEO of Time Out Group plc.** “By the end of 2019, there will be six Time Out Markets, offering a total of 185,000 square feet and food from 120 of the world’s best chefs—each and every one is handpicked by our local editors who know the city really well. That’s why Time Out Market is a perfect extension of our iconic Time Out brand: for over 50 years, we have helped people go out better in the world’s greatest cities with our unique content. Now we are bringing this editorial curation of the very best of the city to life in physical locations around the world for everyone to enjoy.”*

Time Out Market is rooted in the heritage of Time Out—a magazine created in London in 1968 to inspire and enable people to explore and enjoy the best of the city. Since then, Time Out editors have been writing about the best food, drink and cultural experiences. Today, a global team of local expert journalists is curating the best things to do in 327 cities in 58 countries across websites, magazines, social media and live events. Now this curation is brought to life at Time Out Market.

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About Time Out Market

[Time Out Market](#) brings the best of the city under one roof: its best chefs, drinks and cultural experiences. The world’s first food and cultural market based wholly on editorial curation, Time Out Market captures decades of local knowledge, independent reviews and expert opinions. Everything that is being offered in Time Out Market must have been tested and tasted and finally selected by independent Time Out journalists.



The first Time Out Market opened in 2014 in a historic market hall in Lisbon and quickly turned into a huge success with 3.9 million visitors in 2018. This unique format, which is all about making high-quality fine food affordable and accessible, is now coming to other great cities around the world as the company is rolling out Time Out Market globally. Time Out Market Miami opened in May 2019, followed in the same month by Time Out Market New York and in June 2019 by Time Out Market Boston; Time Out Market Montréal will open in November 2019 and Time Out Market Chicago later that year. Dubai will follow in 2020, London-Waterloo in 2021 and Prague in 2022 (the sites in Montréal, Dubai and Prague are the Group's first management agreements) – all featuring the cities' best and most celebrated chefs, restaurateurs, drinks and cultural experiences.

Time Out Market is part of [Time Out Group plc](#), a global media and leisure business that inspires and enables people to explore and enjoy the best the city. Time Out launched in London in 1968 with a magazine to help people discover the exciting new urban cultures that had started up all over the city. Today, the Group's digital and physical presence comprises websites, mobile, magazines, Live Events and Time Out Markets. Across these platforms Time Out distributes its curated content – written by professional journalists – around the best food, drink, music, theatre, art, travel and entertainment across 327 cities and in 58 countries. Time Out, listed on AIM, is headquartered in the United Kingdom.