



Time Out Market Montréal announces exciting additions to its best-of-the-city lineup of chefs and restaurateurs

MONTRÉAL, QC (September 23, 2019) – As [Time Out Market Montréal](#) prepares for its opening later this fall in Centre Eaton de Montréal, the latest additions to its impressive culinary lineup have been revealed. Joining the curated mix of some of the city’s top chefs and much-loved restaurateurs are **Olive et Gourmando, Marusan, Foxy, Grumman ‘78, Foodchain, Ateliers & Saveurs** and **Dalla Rose**. Normand Laprise with Burger T!, Charles-Antoine Crête and Cheryl Johnson of Montréal Plaza, Claude Pelletier and Mélanie Blouin of Le Club Chasse et Pêche, Moleskine, Hof SuCrée and more have previously been announced.

Time Out Market Montréal is a food and cultural market bringing the best of the city under one roof: its best chefs, drinks and cultural experiences, based on editorial curation. Spanning 40,000 sq ft, Time Out Market Montréal will give guests a true taste of the city with 16 eateries to choose from, a demonstration kitchen, a cooking school, three bars, a cultural space, and a retail area. As the centrepiece of Centre Eaton de Montréal—which is owned and managed by global real estate leader Ivanhoé Cambridge—Time Out Market will be located in a prime location of the city, introducing a new culinary and cultural destination to this neighbourhood.

*“Together with the local Time Out editorial team, we have spent months testing and tasting Montréal’s best food—and this city really has lots of it! We then selected the very best chefs and restaurateurs to join Time Out Market and we couldn’t be more proud that the city’s most acclaimed culinary talent accepted our invitations to join,” commented **Didier Souillat, CEO of Time Out Market**. “This curated mix we are bringing under one roof is a reflection of Montréal’s culinary excellence and will make Time Out Market Montréal a unique place and experience, and a great addition to Centre Eaton. There will be something for everyone—whether you come in the morning, during the day or in the evening. You will get to choose from an incredible range of the city’s best cuisine, served on fine china and enjoyed in a communal setting. We are making fine dining casual, and casual extraordinary—we call it the democratisation of fine dining.”*

The culinary talent announced today to join Time Out Market Montréal include some of the city’s most celebrated chefs and popular restaurateurs, serving an incredibly diverse range of cuisines at an affordable and accessible price:

Olive et Gourmando will offer all-day breakfast, sandwiches, pastries and more at Time Out Market Montréal

An unparalleled breakfast, brunch and lunch menu is what made Olive et Gourmando a much-loved Old Montréal fan favourite. Owners Dyan Solomon and Eric Girard trained at culinary institution Toqué! under the famous Chef Normand Laprise before creating Olive et Gourmando in 1997, and have since gone on to open the restaurant Foxy and aperitif bar Un Po’ Di Piu while maintaining the reputation of Olive et Gourmando. This is a cozy bakery and café where the owners’ fine dining expertise is combined with a casual atmosphere and

homemade goods. After two decades the institution is more popular than ever, serving gooey paninis, refreshing chia bowls, hot-out-of-the-oven pastries, satisfying coffees and more, drawing long lines of insatiable crowds. Now the team will offer their outstanding pastries and sandwiches, breakfast and brunch foods at Time Out Market with a mouth-watering all-day breakfast menu.

Japanese counter experience Marusan joins Time Out Market Montréal with their savory ramen bowls, donburi and more

Since 2016, owner and chef Hideyuki Imaizumi has spearheaded a renewed interest in Japanese cuisine at his restaurant Marusan, where classic dishes are given a new life through bold flavours and textures. A minimalist counter offering quick take-out items at lunchtime that turns into a contemporary and intimate lounge at night, Marusan offers its guests not only unique dishes but an incomparable modern dining experience with bowls of savory ramen and donburi alongside elegant omakase services. At Time Out Market Montréal, Marusan's chef Tetsuya Shimizu—who trained in Tokyo, Vancouver and Toronto before moving to Montréal to open his own Japanese restaurant and teaming up with Imaizumi—will serve his casually cool and familiar dishes such as karaage Japanese curry rice, triple soup tonkotsu ramen and truffle oil onsen egg.

Foxy will turn up the heat at Time Out Market Montréal with their delectable grilled cooking

After almost twenty years of serving delicious brunch and café treats at Olive et Gourmando, owners Dyan Solomon and Eric Girard ventured into evening dining in 2015 with the opening of their instantaneous hit, Foxy. Located on Notre-Dame Street West in Griffintown, Foxy offers dishes cooked on open fires. Menus here are expertly crafted by head chefs Leigh Roper (formerly of Vin Papillon and Joe Beef) and Vincent Russell (formerly of Le Comptoir), using fresh and locally sourced ingredients. At Time Out Market, Foxy will serve up charred, grilled and comforting dishes paired with plenty of fresh produce. The menu will feature oysters served with burnt onion mignonette and house-made hot sauce; Foxy's feta garnished with charred cara cara orange, roasted acorn squash, summer honey, and pumpkin seed chili oil; hand-rolled gnocchi with grilled oyster mushrooms, cacio di bosco cheese and brown butter; and many other flavourful treats.

Grumman '78, restaurant and food truck sensation, brings its Mexican-fusion fare to Time Out Market Montréal

With a philosophy based around the joy of eating and sharing in laughter, Grumman '78 is an establishment like no other, offering guests excellent gourmet dishes in a relaxed space. Co-owners Gaëlle Cerf and Hilary McGown, along with chef Sébastien Harrison-Cloutier, have created a unique eatery at the cutting edge of modern fine dining. Grumman '78 first opened in 2011, solely serving meals from their now-famous food truck (the first ever local food truck in the city). A quickly increasing demand for their unique tacos pushed Cerf and McGown to open Grumman's permanent space later that year, set in a converted garage in Montréal's Saint-Henri neighbourhood. The menu represents an eclectic mix of their Mexican-inspired fare including the fan favourites of fish tacos, gobi halloumi tacos, their jicama salad, and an impeccable wine list sourced entirely through private imports. Winner of the prestigious Food Truck of the Year Lauriers de la gastronomie québécoise award in 2019, Grumman '78's delicious meals and welcoming atmosphere makes it a natural fit for Time Out Market Montréal.

Foodchain is bringing its plant-forward concept to Time Out Market Montréal

Fine dining and fast food are no longer polar opposites on the culinary spectrum thanks to the ingenuity of chefs Charles-Antoine Crête, Cheryl Johnson and Jeffrey Finkelstein. Forming a partnership with co-owners Jean-François Saine and Zebulon Perron (famed Montréal architectural and interior designer), they launched Foodchain—a vegetable-based fast food counter. It took little time after launching for Montréal to get hooked on their take on healthy eating. What's the twist? No lettuce or animal proteins are found on Foodchain's menu and everything is chopped on the spot. Each item on the menu features a different combination of vegetables that are sliced and diced to best highlight each ingredient's texture and flavour. Their salads also include herbs, crunchy seeds, and sharp dressings tailored to optimise flavour. The dishes are wonderfully paired with Jeffrey Finkelstein's new creation "Magic Bread" (the genius pastry chef behind Hof Kelsten and Time Out Market Montréal's Hof SuCrée)—a roll made with caramelised onions, cheese, herbs and spices. Montrealers can expect the ultimate veggie experience at Time Out Market Montréal's Foodchain outpost.

Ateliers & Saveurs will host its culinary classes at Time Out Market Montréal's Cooking

School

Atelier & Saveurs, a cooking school like no other, is the first of its kind in North America to offer cooking workshops, mixology classes and wine tastings all in the same venue. Restaurateur and founder Arnaud Ferrand, and husband and wife duo Éric and Fanny Gauthier first opened the school in Old Montréal in 2008, creating a new way of sharing their passion for cooking and mixology with others. Now they will bring their classes to Time Out Market Montréal's Cooking School—a place where guests of all skill levels will get to learn new recipes and discover the joy of cooking. Each workshop will be given by passionate and seasoned professionals, eager to share their years of experience. Guests at Ateliers & Saveurs at Time Out Market will be able to choose from a multitude of classes from \$22 (which will include not only the cooking and learning from great chefs, but also enjoying the meals they have prepared) as well as wine tasting classes. Classes will be available to book several weeks before the market opens via the [website of Ateliers & Saveurs: www.ateliersetsaveurs.com/en/branche/timeoutmarket](http://www.ateliersetsaveurs.com/en/branche/timeoutmarket)

Dalla Rose will bring artisanal ice creams and ice cream sandwiches

2016 saw the opening of Dalla Rose—an ice cream parlour which has since become a much-loved hot (or rather cold) spot in the city. The Italian-Canadian owners Michael Dalla Libera and Nicholas Rosati met when working together at the restaurant Nora Gray. Nicholas—born in Vancouver—is a hospitality veteran who has worked in the food and wine industry in his hometown, Toronto and Montréal; Michael—a Montréal native—has spent over 15 years working in great restaurants across the city such as Maison Boulud, Nora Gray and Manitoba. Both are passionate about experimenting with local ingredients and putting their culinary experience into their hugely creative products. Dalla Rose's inventive and unconventional flavours change with the seasons, using ingredients like Québec corn, locally grown berries and more. Just like at their popular spot in Saint-Henri, Time Out Market visitors will be able to have a lick and snap a shot of their delicious handmade ice cream by the cone, cup or in a stuffed ice cream sandwich. There will be permanent and seasonal flavours such as Sponge Toffee, Québec Strawberry, Coconut-Camerise and Québec Corn—in addition to gluten-free and vegan options.

These latest additions will join the eight previously announced top chefs and restaurateurs regarded as some of the best the city has to offer, including: Quebec culinary giant **Normand**

Laprise and his new concept **Burger T!**; the avant-garde dining of **Montréal Plaza** with ever-creative chefs **Charles-Antoine Crête** and **Cheryl Johnson**; the unparalleled meat and fish dishes unique to the Quebec culinary scene from **Le Club Chasse et Pêche** with chefs **Claude Pelletier** and **Mélanie Blouin**; the famous Portuguese rotisserie chicken, complete with a signature piri piri sauce from **Romados** and the father and son duo **Fernando and Manny Machado**; authentic Neapolitan-style pizza from **Moleskine** and chef **Fred St-Aubin**; aromatic Vietnamese cuisine from the popular **Le Red Tiger** and chef **Phong Thach**; fresh artisanal pasta and beautifully simple Italian dishes from chefs **Claude Pelletier and Mélanie Blouin**'s second Time Out Market venture, **Il Miglio**; and **Jeffrey Finkelstein** will satisfy every sweet tooth with **Hof SuCrée** – a new dessert concept brought to Time Out Market Montréal by famous Montréal bakery **Hof Kelsten**.

Closer to the opening, Time Out Market Montréal will announce the final additions to its curated mix, as well as details about its beverage and cultural programming.

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

Following the success of the wildly popular [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 with Chicago and Montréal following this fall. Time Out Market is also set to come to Dubai (2020), London-Waterloo (2021) and Prague (2022).

What connects all Time Out Markets is a carefully curated mix of top culinary and cultural talent. The execution of each market is distinctly local to give a true taste of the city it is in. Visitors get to explore local culture and affordable fine dining from a diverse range of eateries and then come together with family and friends to enjoy their meals—on china with flatware—at communal tables.

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 to help people go out better. Today, a global team of local expert journalists is curating the best things to do in 315 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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Notes to editors

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To stay up-to-date on which chefs and restaurants, beverage and cultural programs are to be added next to Time Out Market Montréal please visit <https://www.timeoutmarket.com/montreal/en/> and follow [@timeoutmarketmontreal](#) and well as [@timeoutchefs](#) on Instagram

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; new Time Out Markets are also set to open in Chicago and Montreal this year. Dubai will follow in 2020, London-Waterloo in 2021 and Prague in 2022 (the sites in Montreal, 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 entertainment 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 315 cities and in 58 countries. Time Out, listed on AIM, is headquartered in the United Kingdom.