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MONTREAL

DISCOVER CULINARY HOT SPOTS AND A LIVELY STREET CULTURE. BY STIRLING KELSO

STAY

The eight-year-old **Hôtel Le St.-James** (355 Rue St.-Jacques; 514/841-3111; hotellstjames.com; doubles from \$407), with 60 polished guest rooms and an exceptionally attentive staff, has fast become Montreal's grande dame. Book a treatment in the underground spa, if only to see it—one side of the former bank vault was part of the original 1725 city wall. **GREAT VALUE** Housed in two buildings, including an old leather factory from the 19th century, the 24-room **Le Petit Hôtel** (168 Rue St.-Paul Ouest; 514/940-0360; petithotelmontreal.com; doubles from \$160, including breakfast) appeals to young entrepreneurs with its tech-savvy touches like free Wi-Fi and plasma TV's outfitted



An intersection in Old Montreal.

with Wii Fit stations. **GREAT VALUE** Another new hotel with a piece of the past: **Le Westin Montréal** (270 Rue St.-Antoine Ouest; 877/961-8111; westin.com; doubles from \$185), which consists of a 22-story tower and the former headquarters of the

city's *Gazette* newspaper. The indoor glass-bottomed pool, seemingly suspended over the hotel's main entrance, makes an indelible first impression; a basement corridor connects to the city's famous subterranean shopping mall.



EAT

Decadent foie gras and raw-milk cheeses are staples in every Québécois chef's kitchen. Both are on hand at **La Salle à Manger** (1302 Ave. du Mont-Royal Est; 514/522-0777; dinner for two \$90), where chef Samuel Pinard and his gang of six make almost everything in house—from pastas and bread to the cured sausages hanging in the glass meat locker. At **Kitchen Galerie** (60 Rue Jean-Talon Est; 514/315-8994; dinner for two \$70), just steps from the Jean-Talon farmers' market, diners sit at a counter and watch chef-owners Mathieu Cloutier and Jean-Philippe St.-Denis >>