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report

Renoir Montreal

By Kaili Bisson

Best Restaurants in Montreal

We have stayed at Sofitel numerous nights over the last few years. So how is it that we had not until very recently ever eaten dinner in Sofitel's fabulous Renoir restaurant? Breakfasted there every morning during our stays, but somehow had not graced the door at dinner.



Source: greenlamplady (Kaili Bisson)

That changed during our most recent stay when we were unable to get into any of our restaurants of choice on a particular evening. Le Local in the Old Port was suggested, but it just didn't sound like us. Another only had a table available at 10pm. A quick check on TripAdvisor revealed that Le Local was ranked #393 of almost 4,400 restaurants in Montreal and Le Renoir was ranked...#8? Right under our noses the whole time. What were we waiting for?

Renoir Sofitel Montreal

Tucked into the east side of the hotel's main floor, the bar area and some of the restaurant's tables rest beside soaring floor-to-ceiling windows that allow lovely natural light in during the day. The remainder of the restaurant's tables toward the kitchen is in an area where the ceiling is lower, so it seems more intimate there for dinner.

The restaurant has been [lauded in the press](#) many times.

Breakfast and lunch menus

Renoir is the place where the business elite in Montreal meet for breakfast. It is always busy early in the morning, filled with business men and women in smartly tailored suits. The breakfast menu provides a wonderful selection of items, from fresh fruit to oatmeal, smoothies to heartier fare like bacon and eggs. Especially good are the eggs benedict. The restaurant is open at 6:00am Monday to Friday so you can get a good jump on the day.

The lunch menu offers a wonderful selection of appetizer-sized plates as well as larger mains. Lunch is served from noon until 3:00pm, and the daily specials should not be overlooked. Soups here are fantastic.

Perfectly poached eggs and coffee in a French press...you can see why Renoir is the breakfast choice for Montreal's business-elite



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More by Kaili Bisson



Ginger Roasted Salmon with Pinot Noir Sauce

Red wine and fish? Yes! When you are talking about this match, none is better than salmon paired with Pinot Noir. The ginger and peppercorns in this recipe make this a fish dish that stands up to even the biggest Pinots.



Source: greenlamplady (Kaili Bisson)

Dinner at Renoir

Ah yes, our dinner. Though the regular dinner menu is fantastic, we opted for the “Menu du Marche”, a prix-fixe menu that changes daily and focuses on fresh available ingredients that are often seasonal in nature. Dinner began with the amuse-bouche to wake up the taste buds in preparation for what was to come.

We began with foie gras that was à la carte and not part of the prix-fixe dinner. It was served in a pate style and was smooth in texture and quite delicious.

Next up were PEI oysters served with cabbage, barley, Chinese artichoke and sea urchin. The flavors in this dish were spectacular, the tiny perfect oysters were plump and not a grain of grit was found. The sea urchin was an interesting and wonderful addition. Adding impact as well as flavour was foam made with the juice of the oyster...wow!

At this point I had to meet the “mad genius” who was overseeing the preparation and meticulous plating of such wonderful food. And our server obliged by bringing him to our table. Sous-chef Samuel Sauv -Lamothe... remember that name. He was happy to talk about the dishes we were having and even posed for a photo.

The main course in the dinner was duck breast, served with the more traditional sliced and seared foie gras, as well as beluga lentils (which seem to be the ingredient of the moment in so many restaurants) and Brussels sprouts with a cranberry reduction. Delicious!

Foie gras from the à la carte menu



Source: greenlamplady (Kaili Bisson)

Tiny, perfect oysters served with sea urchin



Source: greenlamplady (Kaili Bisson)

Finally, there was the cheese course. Our server was not happy with the look of the Québec sheep's cheese that was on the menu, so "upgraded" us to a lovely semi-firm cheese from France.

Service

The service at Renoir is always attentive and friendly. The people who work in the restaurant and bar area are younger, and all are very knowledgeable about the dishes. It was Geneviève who took care of us the bulk of the evening we dined there, and I also met up with her when she got me an early morning coffee and chocolate croissant a couple of mornings later.

Rate Me! 1 5 stars for Renoir restaurant Montreal

A view of the dining room toward the kitchen



Source: greenlamplady (Kaili Bisson)

Reservations and prices

Reservations are recommended. The telephone number is (514) 285-9000.

The median price for a main dish at dinner is about \$36, which is very reasonable for this caliber of food and service.

Enfin

This is a fine, fine restaurant. Do not pass GO; proceed directly to dinner here.

How to find Renoir



Sofitel Hotel, home of Renoir - 1155 Sherbrooke St W, Montreal, QC H3A, Canada [\[get directions\]](#)

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xstatic 2 years ago from Eugene, Oregon

Sounds like an outstanding restaurant, and the pictures and descriptions made me hungry as well. It is lunch time here.



Kaili Bisson 2 years ago from Canada

Hub Author

Hi xstatic! Yes, I was hungry when I was writing it :-)



teaches12345 2 years ago

Level 7 Commenter

Love the breakfast! What a nice place to eat. Thanks for sharing.



Kaili Bisson 2 years ago from Canada

Hub Author

Hi teaches...you are most welcome!



mizjo 2 years ago from New York City, NY

What fantastic food, Kaili. Can you actually finish that incredible trayful? I bet I could, whatever my stomach says. It is the most delicious looking food I have ever seen. I must find my way there one of these years!



Kaili Bisson 2 years ago from Canada

Hub Author

Hello mizjo, you would love it. It is a challenge to eat all that but it is so good that it is hard to stop!



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