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TOURISM MAGAZINE
FREE

2026—2027

Destination Montréal



A FULL PANORAMA
Montréal
at its best

LAND OF CULTURE
A culture
to treasure

GOURMET BY NATURE
Local flavours,
from farm to table

OUTDOOR PLAYGROUND
Everything for
outdoor enthusiasts

A full panorama

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montregie.ca



A full
PANORAMA

LA BELLE DE
COTEAU-DU-LAC

Exploring the Montérégie region is like stepping into an engaging tangent or a long chapter full of exciting discoveries. Nestled between river and mountains, you can expect to find proud residents and craftspeople, bustling town centres, and astonishing landscapes.

Montérégie reveals its beautiful layers as the seasons come and go. In winter there are cozy cafés, bustling markets, and holiday lights, then the flowering orchards and mild weather of spring. Summer brings festivals, outdoor dining, and family vacations, giving way to fall's blazing colours and copious harvests. The region promises amazing and unforgettable adventures! A satisfying snack after a mountain trek, a relaxing spa visit in a charming setting, a museum that brings you back in time... It's just the place to slow down and savour every moment.

It's easy to fall in love with the splendid farm-to-table restaurants, creative microbreweries, orchards, parks, rivers, and more. Treat yourself to a much-deserved break, just a hop and a skip from Montréal.

Welcome!



We acknowledge that we live and work on inhabited territory whose rich history spans thousands of years. Today, the Kanien'kehá:ka and W8banaki nations are the land and water guardians in this region we call Montérégie, which goes west to Akwesasne, east to Odanak and south of the St. Lawrence to Kahnawà:ke.

Gourmet Montérégie

A full panorama

Stretching over 11,000 km² and nestled along rivers and foothills, Montérégie unfurls like a vast quilt rich in culture, history, open air, and local flavours. Come savour every kilometre of a fertile region where flavour begins and experiences and discoveries never end.

Gourmet by nature

Home to 7,000+ agribusinesses, Montérégie irrefutably lives up to its reputation as “the food pantry of Quebec.” Vineyards, cider houses, maple farms, market garden farms, honeyberry and sea buckthorn fields, etc. This is where the destination is enjoying the fruits of artisans who welcome with open arms the opportunity to share their love of the land. From u-picking apples and pumpkins to visiting public markets to stock up on fresh crops, from farm-to-table dining to gastronomic eateries, local freshness is always on the menu.

Land of culture

Beyond agriculture, the region also has a rich culture. Relive the past by seeing one-of-a-kind historical sites. Explore the Indigenous and religious heritage that has shaped Montérégie. The arts and entertainment are equally plentiful: lively festivals, captivating museums, and show venues combine for a cultural vibe sure to satisfy all appetites for new experiences.

Outdoor playground

After nourishing the palate, mind, and spirit, take to the exceptional playground that is Montérégie to energize the body. Go kayaking in the Sorel islands, riding on the region’s 600 km bike path network, hiking on the Rigaud and Saint-Bruno mountains, or hot-air-ballooning over the Richelieu River. Whatever the sport or outdoor activity, the view is always breathtaking. Make time for some well-deserved rest too, by booking a spa day or perhaps even an overnight at a floating hotel.

Attractions

- | | |
|---|--|
| A. BERRY FARMS | I. FORT CHAMBLY NATIONAL HISTORIC SITE |
| B. QUARTIER DIX30 LIFESTYLE CENTRE | J. ORCHARDS |
| C. PARC NATIONAL DES ÎLES-DE-BOUCHERVILLE | K. FARM-TO-TABLE DINING |
| D. SOREL ISLANDS | L. VINEYARDS |
| E. RESTAURANTS AND HOSPITALITY | M. BREW PUBS |
| F. MARKET GARDEN FARMS | N. INTERNATIONAL DE MONTGOLFIÈRES SAINT-JEAN-SUR-RICHELIEU |
| G. BIKE PATHS | O. FORT LENNOX NATIONAL HISTORIC SITE |
| H. EXPORAIL: THE CANADIAN RAILWAY MUSEUM | P. MAPLE FARMS |

↑
LAURENTIANS

VAUDREUIL-DORION

SAINT LAWRENCE RIVER

MONT RIGAUD

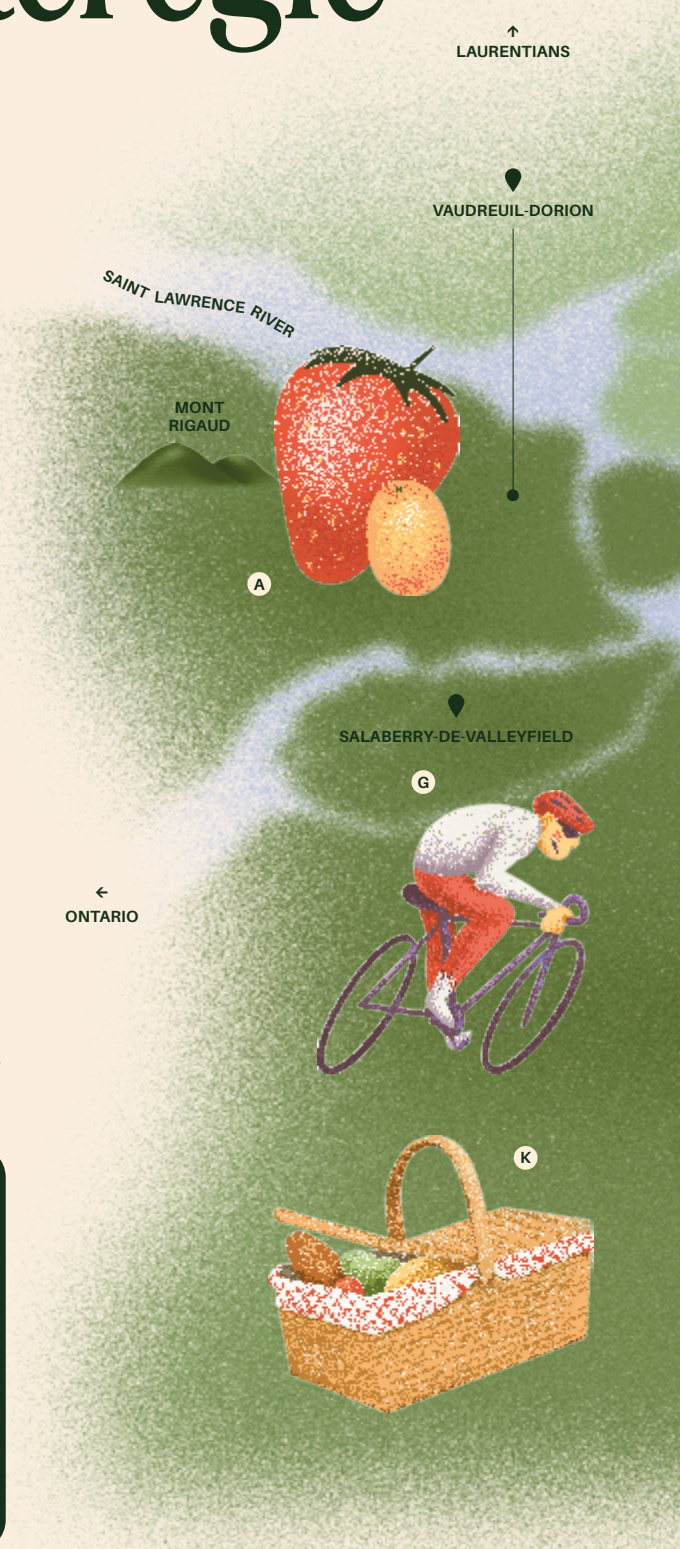
A

SALABERRY-DE-VALLEYFIELD

G

←
ONTARIO

K





ILLUSTRATED MAP BY TREVOR YARDLEY-JONES.
 CHECK OUT HIS CREATIVE TOUR OF THE MONTRÉGIE ON PAGE 34.

Four seasons of Montérégie

Snowflakes that beckon you to play outside, maples with running sap announcing sweet treats in your future, festive patios day and night, hollows that turn red, yellow, and orange. In Montérégie, the four seasons run the show and promise just as many ways to experience the region.

↓ VIGNOBLE ET CIDRERIE COTEAU ROUGEMONT



↑ @LA CABANE DU COUREUR

Spring: Starring maple

The buds emerge and the birds return. It's time to take out a lighter jacket and make tracks to the forest. Take your time and enjoy a stroll, a sweet dish, a pause in the sunlight, and a host of local products. The days stretch during this time of renewal. The view transforms in front of your eyes. On foot, by bike, or in a car—take a detour rich in little delights.

Summer: Feel alive in the great outdoors

Public markets and patios put Québec's pantry front and centre. We dare you to name a more generous area than Montérégie! Pedal, paddle, savour, feast. The region is home to 11,000 km² of easy-to-access activities. Perfect for a gourmet getaway or a longer stay. Kids run around, friends celebrate, the evening wears on. Here, summer is savoured and shared among towns and villages.

Come back when the season changes:
Montérégie hasn't revealed
all its secrets yet



↑ VERGER FAMILLE GOULD

Fall: The time of colours and harvests

Under trees tinted by the new season, baskets fill with apples, squash, and local discoveries. Stop for a cider tasting, visit a vineyard, take some photos along a country lane, and have a picnic bathed in the golden October light. Come celebrate our region's richness with our u-picks, sparkling wines, and farm restaurants!

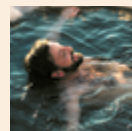
New winter activities!

Parc Safari is now open year-round. Seize a unique opportunity to watch the animals in a winter wonderland.



↑ ©PARC SAFARI

As of January 2026, **NordiQ Sauna**, a floating sauna in Salaberry-de-Valleyfield, is offering Nordic experiences at the water's edge. It's a chance to slow down even when the mercury falls.



↑ ©NORDIQ SAUNA

→
CENTRE-DE-PLEIN-AIR-
RONALD-BEAUREGARD

Winter: Play, laugh, warm up

Try winter sports like downhill and cross-country skiing, fat biking, skating, and snowshoeing, or perfect your technique in a vast playground. Head to our plains and hills for a lungful of fresh air. Keep warm inside and out with family or friends in celebration mode. Enjoy our heartwarming meals, Christmas markets, and festivals that make you want to move. Winter is so easy to love! ●



What's new in Montérégie?

As the seasons change, Montérégie transforms, offering even more to discover: much-loved experiences, attractions that change, and locales that round out the regional tourist landscape. Don't miss these worthwhile spots!

A reimagined country-style dining experience

From June to August, **Ferme Les Petites Écores** welcomes you under a marquee at the heart of its gardens for two distinct country-table experiences. Savour the new summer menu from the Cabane à miel, a four-course meal inspired by traditional sugar shacks where honey takes centre stage. Or choose the gourmet evenings, where guest chefs craft creative menus using ingredients from the farm and local producers.

↓ FERME LES PETITES ÉCORES



New cuvées to sample

Open weekends in August, September, and October, **Domaine Les Petits Cailloux** in Saint-Paul-d'Abbotsford is expanding its product range, which includes sparkling maple water, a cider fermented on Frontenac noir grape skins, reserve wines, and new varietals such as chardonnay, riesling, and gamay. Visit the store to see their new labels and then savour your bottle on the patio while taking in Montérégie valley views at sunset.



↑ ©DOMAINE LES PETITS CAILLOUX

A new wellness experience in Quartier DIX30

AWŪ urban sanctuary is now welcoming visitors to Quartier DIX30 in Brossard. Created by STROM Group, this new wellness concept offers a modern approach to rejuvenation in an urban setting, with a thermal cycle, a movement studio, massage therapy, and treatments. And a café-restaurant and wellness events give you more reasons to stay longer and experience even more. ●

Spotlight on the Gala Reconnaissance 2026 award winners

Tourisme Montérégie's Gala Reconnaissance highlights businesses and personalities who help promote the region's tourism industry. The Prix du public people's choice award recognizes a company the public appreciates for its hospitality and services. The Prix Bâisseurs builder's award is given for a sustained commitment that has shaped tourism development in Montérégie.

Prix du public winner **Héritage Saint-Bernard** is an environmental non-profit that protects and promotes the ecosystems of l'Île Saint-Bernard in Châteauguay. It has charmed the public with its accessible nature experiences, which are deeply rooted in respect for the land. Their sustainable offering including paths, educational activities, and zero-waste dining appeals to visitors and locals alike, attracting more than 276,000 people in 2024.

Over 50 years, **Prix Bâisseurs** winners Richard Blackburn and René Charbonneau built a unique theatrical world in the region. **Théâtre de la Dame de Cœur** in Upton remains a cultural reference that continues to surprise and bring together theatre lovers big and small. ●

We are proud of these businesses that embody our region's tourism excellence!



↑ ©HÉRITAGE SAINT-BERNARD, DOMINIC GENDRON



↑ PRIX DU PUBLIC WINNER: HÉRITAGE SAINT-BERNARD



↑ THÉÂTRE DE LA DAME DE CŒUR



↑ PRIX BÂISSEURS WINNERS: RENÉ CHARBONNEAU AND RICHARD BLACKBURN—THÉÂTRE DE LA DAME DE CŒUR

Montréalégie locals share their favourite places

Residents of Montréalégie are well versed in the area's impressive destinations. Here, locals share some of their favourites that the wider world might not know about but that are cherished by those who live nearby.

↓ VILLAGE DES ÉCLUSES



Marie-Maude

Saint-Lazare

“In winter, I love to go cross-country skiing at **Parc nature les Forestiers-de-Saint-Lazare**. And in summer, the **Village des Écluses** is a great spot to get a drink with my friends while watching the sun set.”



↑ REFUGE FAUNIQUE MARGUERITE-D'YOUVILLE
©DOMINIC GENDRON

Ramona

Delson

“I like taking long hikes at the **Refuge faunique Marguerite-D'Youville** to see all kinds of animals, like frogs, deer, turtles, muskrats, and herons. Birds will even come and eat from your hand. Plus, the natural setting is amazing and quite diverse. The trail first takes you along a river that changes with the tides, then goes through the forest and then skirts a huge lake that seems like the seaside.”

↓ SAINTE-ANNE-DE-SOREL ©BIOPHARE



Maude

Sainte-Anne-de-Sorel

“My favourite peaceful spot is near the water in Sainte-Anne-de-Sorel. That's where I go to recharge when I need it.”



↑ VERGER ET CIDRERIE CHARBONNEAU

André

Saint-Jean-sur-Richelieu

“I always want to go back to the **Verger et Cidrerie Charbonneau** in Mont-Saint-Grégoire, regardless of the season. In summer, I go to pick berries and, in fall, to pick apples. In winter, I love their delicious crêpes for Sunday brunch. And in spring, it’s the perfect place to take in the fresh air.”

↓ PARC RÉGIONAL DES ÎLES-DE-SAINT-TIMOTHÉE



↓ VIEUX-LA PRAIRIE



Eysa

La Prairie

“**Vieux-La Prairie** is a historic part of town with beautiful old homes and small local businesses. Some of the great finds are the **Quartier Général du Vieux-La Prairie** and other restaurants, the **ArchéoMusée Roussillon RS** archeological museum and the **Société d’histoire de La Prairie-de-la-Magdelaine**, which offers guided tours. It’s a lively area that really shows its history and its deeply rooted neighbourhood life.”

Karine

Salaberry-de-Valleyfield

“You can do all kinds of activities at **Parc régional des Îles-de-Saint-Thomé**, like cycling, walking, stand-up paddleboarding, swimming, and sunbathing on the beach. I like to go there any time of year, because it looks different every time and it’s always enjoyable.” ●

An aerial photograph of a town, likely Montérégie, showing a mix of historic and modern buildings. A prominent white building with a green roof and dormer windows is in the center. To its right is a brick building with a blue metal roof and three dormer windows. In the foreground, there are dense green trees. In the background, a parking lot with several cars is visible. The overall scene is vibrant and scenic.

Land of CULTURE

With its historic sites, heritage routes, art galleries and museums, and major events, Montérégie is a premier destination for satisfying your thirst for culture. Meet talented artists and craftspeople, learn about historical gems, and let local imagination charm you.





Fort Chambly National Historic Site: 300 years of history

Dominating the rapids of the Richelieu River, the Fort Chambly National Historic Site is one of the oldest military heritage sites in Québec. Designated a Canadian national historical site in 1920, this iconic installation recounts behind its thick stone walls nearly three centuries of strategic visits and transformations that marked the history of a region.

The **Fort Chambly National Historic Site** offers guided tours led by history enthusiasts, a host of family-friendly activities, and immersive experiences by actors in period costume.* The area around the fort, with its promenade and picnic area, offers a charming spot to slow down. Sit on one of the famous Parks Canada red chairs and be transported by the sound of the river rapids.

The site's origins date back to 1665, when the Carignan-Salières regiment erected the first wooden structure to secure the river route linking Lake Champlain and the St. Lawrence River. Rebuilt from stone between 1709 and 1711, Fort Chambly became a key link in the protection and development of Vallée-du-Richelieu and New France. Three hundred years later, it's a testament to the unique architectural heritage that fascinates visitors of all ages.

Inside, visit exhibitions that depict the fort's evolution, the garrison's daily life, and the structure's architecture. The permanent exhibition, *Mr. Dion, a saviour of the fort!*, showcases the citizen engagement behind the fort's conservation, while the *Smuggling* exhibition casts the Richelieu River in a new light and explores its role as a corridor for illegal trade in the 19th century. ●

*SCHEDULES AND ACTIVITIES VARY BY SEASON. CONSULT THE CALENDAR BEFORE VISITING.

Enjoy the green spaces of the surrounding park, the trails, and the bike path that offer a breathtaking view of the water.



↑ ©PARCS CANADA, ÉRIC LAJEUNESSE

FOUR OTHER **PARKS CANADA SITES** TO VISIT IN MONTÉRÉGIE

Fort Lennox National Historic Site (Île aux Noix)

A 19th century British military fortification, accessible by shuttle, in the middle of the Richelieu River.

Coteau-du-Lac National Historic Site

The country's first lock canal and a passageway that is thousands of years old; remains, viewpoint and interpretation.

Saint-Ours Canal National Historic Site

(île Darvard) Riverside park, lock, and oTENTik accommodations for sleeping near the water.

Chambly Canal National Historic Site

A 20 km waterway with nine locks between Chambly and Saint-Jean-sur-Richelieu; watch the boats navigate the lock while riding on the nearby bike path.

Three unique routes for exploring regional heritage and history



Take Montérégie's heritage routes and explore the places, people, and stories that have shaped the region. With three complementary itineraries, these tours offer immersive experiences that combine culture, spirituality, and collective memory.

↑ SAINT-ANTOINE-DE-PADOUE CO-CATHEDRAL



↑ @SAINTE-MARGUERITE-D'YOUVILLE SANCTUARY



↑ MANOIR D'YOUVILLE

The **Sanctuaires du fleuve (sanctuaries of the river) route**, which celebrates its 10th anniversary in 2026, is a spiritual and cultural journey from Varennes to Châteauguay. It leads to seven iconic sites, including the **Sainte-Marguerite-d'Youville sanctuary** in Varennes dedicated to the first Canadian saint; **Sainte-Famille church** in Boucherville with its majestic high altar; **Centre Marie-Rose** in Longueuil, which is dedicated to the Sisters of the Holy Names of Jesus and Mary and the blessed Marie-Rose Durocher; **Saint-Antoine-de-Padoue Co-Cathedral**, known for its impressive architecture and rich art; and Vieux-La Prairie's **La Nativité-de-la-Sainte-Vierge church**, which houses archeological remnants and witnessed many chapters of history. Stopping at **Kahnawà:ke** will help you better understand Mohawk culture and the legacy of Kateri Tekakwitha, North America's first Indigenous saint. Finally, have a peaceful night at **Manoir d'Youville**, in the former convent of the Grey Sisters of Montréal. Step outside and explore the historic mill and paths on enchanting Île Saint-Bernard in Châteauguay.

The **Sublimes découvertes patrimoniales (sublime heritage discoveries) route** showcases lesser known cultural, artistic, and architectural treasures. This itinerary tells local and provincial history, through five historical buildings, religious objects, archives, and works of art, including Saint-Augustine-de-Canterbury church, a modern heritage jewel of Saint-Bruno-de-Montarville; and L'Acadie heritage site in Saint-Jean-sur-Richelieu, which is intimately linked to the expulsion of the Acadians.

Finally, the **À la découverte de nos audacieuses (discovering our daring women) route** pays tribute to the visionary women whose hard work and commitment profoundly marked religious and social life in Québec. Following in the steps of Saint Marie-Léonie Paradis, Saint Marguerite d'Youville, and the blessed Marie-Rose Durocher, this circuit highlights their leadership, dedication, and spirit of innovation, while casting an illuminating light on the living conditions during their time. ●

EXTEND YOUR STAY

Manoir d'Youville

REG. 162256



Kahnawà:ke Cultural Arts Centre opens its doors

On the banks of the St. Lawrence River, where the current carries stories older than memory, something exciting is rising: Kanatahkwen:ke—a home for Kahnawà:ke to preserve its history and language, share its culture, and showcase its artists.

WORDS BY **KAHNAWÀ:KE TOURISM**



↑ RENDERING BY **PROVENCHER_ROY**

The local community imagined this moment for over 40 years. Elders spoke about it around kitchen tables and at gatherings, artists sketched it in their minds, language teachers built it word by word, and youth dreamed of a place that reflected who they are—strong, creative, proud Kanien’kehá:ka (Mohawk people).

In Summer 2026, that dream becomes reality as the **Kahnawà:ke Cultural Arts Centre (KCAC)** opens its doors. This space is a vibrant, multi-purpose cultural hub created through the joint partnership of the Kanien’kehá:ka Onkwawén:na Raotitióhkwa Language and Cultural Center (KORLCC), Turtle Island Theatre, Kahnawà:ke Tourism, and the Mohawk Council of Kahnawà:ke. **Kanatahkwen:ke** is more than a beautiful building of wood and glass. It’s alive.

Kanatahkwen:ke is Indigenous-led and community-rooted. Elders and knowledge-keepers have guided every detail to ensure authenticity and respect for protocol. “This is your home,” the Centre says to the people of Kahnawà:ke. “Our stories live here.” Every gathering strengthens pride. Every event reinforces cultural sovereignty. Every shared moment carries tradition forward.

Visitors from near and far are welcome, not as spectators, but as guests. Arts and culture lovers will discover exquisite exhibitions. Researchers and scholars will encounter Mohawk perspectives told in Mohawk voices. The museum spaces will house immersive shows to reveal Mohawk history, craftsmanship, resistance, and resilience. This is learning beyond the textbook—hands-on, heart-forward, unforgettable. Children can explore interactive exhibits where ancient teachings meet the future. Imagine hearing a story in Mohawk and feeling it resonate in your heart. Groups seeking meaningful, responsible tourism will plunge into a captivating environment thoughtfully curated for a genuine experience. Here, reconciliation isn’t a banner on a wall—it’s a conversation. It’s sitting together after the visit. It’s asking questions. It’s listening. It’s building real relationships through shared awareness.



↑ RENDERING BY **PROVENCHER_ROY**

Kanatahkwen:ke is where families will share memories. Where schoolchildren become lifelong Kanien’kehá:ka ambassadors. Where artists shine, language grows stronger, and community pride radiates outward. Where every admission ticket supports the revitalization of Kahnawà:ke culture, and every visit helps build a future grounded in respect, creativity, and connection.

On the river’s edge, this is where past and present will meet in the most exciting way possible. A 40-year vision now standing tangibly and alive, boldly, welcomingly, and ready.

Come explore. Come learn. Come celebrate. We can’t wait to welcome you this summer! ●

Honouring Haudenosaunee spirit through art



WORDS BY **KAHNAWÀ:KE TOURISM**
PORTRAIT BY **MCGILL REPORTER**

Owisokon Lahache is a Kahnawà:ke visual artist and matriarch of the Turtle Clan. She has been a presence on the national and international art scene since 1987. Her works grace collections around the world, and she has numerous awards to her name. Nevertheless, she remains grounded in the values of culture, creativity, and community.

When asked about where her journey began, Owisokon doesn't hesitate. "Painting was my first passion," she shares. "It's where I feel most connected." While painting remains at the heart of her practice, her curiosity has led her to explore many other forms of artistic expression. Over the years, she has worked in sculpture, bas-relief ceramics, drawing, stained glass, and even fashion design. For her, growth as an artist depends on constant exploration. "In order to grow, I needed to continuously create—experimenting with different media to develop my skills and broaden my repertoire," she explains.

Her work is deeply entrenched in culture. "My artwork reflects the spiritual aspects of Haudenosaunee culture and the imagery of our unique material culture," she says. Through her art, she recreates items that have long been part of Haudenosaunee life—carved and painted cradleboards, traditional clothing, and contemporary pieces that carry forward those same ancestral teachings and aesthetics. Each work becomes both a creative expression and a cultural statement.

While her exhibitions and awards mark important milestones, Owisokon speaks most passionately about teaching. "Sharing my love of art with the community has had the biggest impact," she says. Passing on knowledge, inspiring creativity, and nurturing confidence in other artists has become one of her proudest accomplishments.

Through her art and mentorship, Owisokon Lahache continues to honour tradition while encouraging innovation—demonstrating that Haudenosaunee culture can not only be preserved, but also actively lived and reimagined through every brushstroke and creation. ●



↑ COSMIC EMBRACE, OWISOKON LAHACHE

ABOUT HAUDENOSAUNEE

The Haudenosaunee Confederacy—called the Iroquois Confederacy by the French and the League of Five Nations by the English—is the official name of this alliance of Nations. Haudenosaunee means "People of the Longhouse," a symbol of unity and shared responsibility.

It brings together the Mohawk, Oneida, Onondaga, Cayuga and Seneca Nations. According to tradition, it was founded long ago by the Peacemaker, with the help of Aionwatha (Hiawatha), to unite the Nations and establish a peaceful decision-making system. Each Nation manages its own affairs through its council, while a Grand Council addresses matters affecting all member Nations. It remains one of the oldest continuing systems of shared governance in the world.

SOURCE: HAUDENOSAUNEE CONFEDERACY CHIEFS COUNCIL. (JUNE 24, 2021). WHO WE ARE. HAUDENOSAUNEECONFEDERACY.COM.



← SUNRISE CEREMONY, OWISOKON LAHACHE

Celebrating the seasons: Kahnawà:ke's festivals

Visitors flock to Kahnawà:ke year-round for seasonal festivals rooted in Kanien'kehà:ka traditions that pay gratitude to the land, the harvest, and the teachings that guide community life.

WORDS BY KAHNAWÀ:KE TOURISM

The festival cycle begins with the **Maple Food Fest**, a month-long celebration of maple water that runs in March. It features a maple brunch, horse-and-buggy rides, and local vendors showcasing maple-inspired creations. In June, the **Strawberry Food Festival** honours the first fruit of the season with family activities, cultural shows, and community gatherings. August brings the **Corn Fest**, with traditional teachings and demonstrations, including the making of corn silk tea, revolving around the recognition of corn as a life-sustaining gift. The festival season concludes in October with the **Harvest Food Fest**, a celebration of gratitude often hosted jointly with an exhibit at the KORLCC spotlighting local artists.



↑ KAHNAWÀ:KE POW WOW, KAHNAWÀ:KE TOURISM

The **Echoes of a Proud Nation Pow Wow**, held in July, is one of the highlights of the summer season. It draws more than 12,000 visitors to Kateri Tekakwitha Island and features over 75 artisan booths, 25 food vendors, vibrant dance competitions, and a Friday night social that sets the tone for a dynamic weekend of culture and festivities.

More than events, these festivals are an open invitation to experience the pride, hospitality, and living culture of Kahnawà:ke—season after season. ●

Discover extraordinary heritage

What does an art gallery and an interpretation centre about electricity have in common? Both showcase the talent and genius of Montérégie's people. Let's go on a culture tour!

Montérégie is awash with culture from one end of the region to the other. In addition to the living art on offer at our theatres and arts centres, museums, art galleries, and interpretation centres feature prominently in any successful Montérégie culture crawl. Here, it's one exhibit after another, all year round!



↑ ©STATERA—L'ARCHIPEL FABULEUX



↑ BIRTHPLACE OF OZIAS LEDUC ©MUSÉE DES BEAUX-ARTS DE MONT-SAINT-HILAIRE

Artistic

If you're interested in art, head to Mont-Saint-Hilaire to visit the **birthplaces of the painters Ozias Leduc and Paul-Émile Borduas**. Did you know that Leduc was also an apple grower and Borduas taught at Montréal's École du meuble furniture and cabinetmaking school?

The **Musée des beaux-arts de Mont-Saint-Hilaire** art gallery is also celebrating these two artists as well as Jordi Bonet—another local—and other Québec artists. Come see their exhibits!

Immersive

In Sorel-Tracy, **Statera—L'archipel fabuleux** presents *La légende de la 104^e île*, an indoor augmented reality experience. Have fun while learning about the Lac Saint-Pierre archipelago! Don't miss the educational and entertaining 360-degree films shown under the dome throughout the day, Wednesdays to Sundays.

In Saint-Hyacinthe, **Interra—Expérience immersive** invites you to explore food transformation processes and the fascinating history of the agri-food industry through an entertaining interactive experience.

Historical

A national historic site, the **Beauharnois hydropower generating station** is one of the largest hydroelectric generating stations in the world. Come admire the art deco architecture and then go down one of the turbine shafts—it's an experience in itself.

Fun

For an unconventional family outing, visit **Électrium** in Sainte-Julie. It's an entertaining way to learn more about electricity through the mysteries of the electric eel and natural phenomena like lightning and the northern and southern lights.

Train enthusiasts big and small will love **Exporail, the Canadian Railway Museum** in Saint-Constant. It's an unconventional exhibition plunging you right into the heart of current issues while honouring 19th-century engineering.

History road rally for families

Rain or shine, hop in your car to discover the architectural and historical riches of the Patriotes. With historian Marilou Desnoyers's booklet in hand, drive from Saint-Jean-sur-Richelieu to Lacolle via Noyan and Saint-Paul-de-l'Île-aux-Noix and discover history that is both vibrant and entertaining. Get your booklet at **Musée du Haut-Richelieu, Fort Saint-Jean Museum**, Presbytère de l'Acadie, or Société Nationale des Québécois Richelieu Saint-Laurent. ●

→
BEAUHARNOIS
HYDROPOWER
GENERATING STATION
©HYDRO-QUÉBEC



→
©EXPORAIL,
THE CANADIAN
RAILWAY
MUSEUM



→
©FORT SAINT-JEAN
MUSEUM





Trevor's creative adventure

An illustrator and graphic designer, Trevor Yardley-Jones is a visual artist who is renowned in Montréal's creative scene and beyond. In fact, the illustrations for the *Gourmet by nature* summer campaign are his! Follow Trevor along the route that inspired the campaign.

WORDS BY **DIANE LABERGE**
PHOTOGRAPHED BY **VINCENT CASTONGUAY**

It all began with a few days spent roaming the hills and valleys, his sketchbook was never far away. His first observation? "I knew that Montérégie was big, but not this big."

On the program: meeting locals, savouring the richness and diversity of the terroir, and experiencing tourist hotspots and travelling off the beaten paths. "Montérégie holds enormous potential for young Montréalers like me, friends, families, and outdoor enthusiasts looking to get out of the city and get some air. With its farmers markets, restaurants, sugar shacks, vineyards, and numerous artisanal breweries, Montérégie is both irresistible and gourmet."



↑ VIEUX SAINT-JEAN



↑ ©LE COUREUR DES BOIS RESTAURANT

Elevated world

In his work, Trevor Yardley-Jones is particularly attracted to the surrealist approach. Digital airbrushing is his specialty. “I adore vintage illustrations from the ’70s and ’80s. For the campaign, we started with photos of iconic landscapes from the region, in which I incorporated highly symbolic illustrated elements.”

For example, Trevor created some illustrations by using berries to create fruit hot air balloons. “I discovered that a lot of arctic kiwi and sea buckthorn grow here.” They’re both must-tries!

An immense airbrushed apple or a giant bottle of wine chilling in clear river water are just some examples of images the artist has created to show the rich and varied products of a region he thinks is not to be missed.

Whether you bring your sketchbook or not, Montérégie promises to blow you and your taste buds away! ●

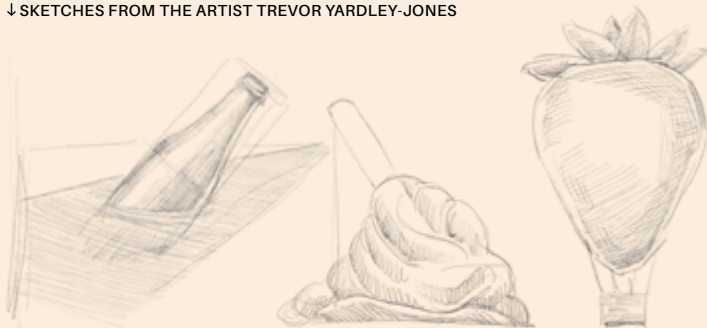


↑ TREVOR'S CHILDHOOD FRIEND, KAYLEE IS THE OWNER AND CHEF AT PETIT POIS
@SANDWICHES PETIT POIS

Starting in June 2026, visit the social media accounts of Tourisme Montérégie to watch the **video of Trevor** roaming the region in search of inspiration!

↓ SKETCHES FROM THE ARTIST TREVOR YARDLEY-JONES



TREVOR'S MONTÉRÉGIE FAVOURITES

Gault Nature Reserve (mont Saint-Hilaire):

“I’ve gone on numerous hikes with my family in this nature reserve without realizing we were here in Montérégie.”

Sandwicherie Petit Pois:

“A childhood friend opened this little neighbourhood eatery in Salaberry-de-Valleyfield. Their sandwiches are perfect for satisfying cravings or rounding out a summer picnic.”

Bike riding along La Riveraine bike path:

“I’ve started to bike more around Montréal, including to the urban suburbs on the south shore. I intend to go further afield this summer to try country routes in Montérégie.”

Festival Bières et Saveurs de Chambly: A fun and tasty toast to summer's end



PHOTOS BY
CAROLINE PERRON
PHOTOGRAPHIES,
FESTIVAL BIÈRES ET
SAVEURS DE CHAMBLY

Late-summer vibes fill the air in Chambly around Labour Day. For four days, bid adieu to summer and ring in fall with food and beer tastings at the Festival Bières et Saveurs de Chambly, one of the area's best-known events.



It's at the foot of the **Fort Chambly National Historic Site** that the scent of hops mingles with barbecue. People stroll, cup in hand, among the hundred or so booths while the kids dance their hearts out near the bands on the main stage. The atmosphere is decidedly festive, fun, and family-friendly.

Since 2002, the Bières et Saveurs de Chambly festival has been serving up sample-sized tastings and face-to-face meetings with local artisans, including microbreweries, cider makers, and other food exhibitors sharing new and classic products in an open, laid-back atmosphere. The event has become one of the biggest brewery showcases in the province. One stop at a time, visitors discover unique styles, daring combinations, and the essentials: refreshing blondes, aromatic IPAs, wheat beers, surprising sours, and special limited editions made just for the occasion.

Passionate, devoted brewers share the effort and enjoyment that go into every sip. Attendees come to taste, discover, and learn.

While wandering through the huge outdoor market, visitors can also taste amazing local products and original, delicious, and creative street food. Guest chefs take the stage before festival-goers to make mouthwatering marriages of foods with beer and cider. Pair up your tacos, barbecue, cheeses, or late-day treats for pure pleasure—lager and fish, IPA and a flavourful dish, cider with dessert—as suggested by the purveyors of such delicacies.

And there's fun in store for the kids, too. They'll make memories at the family zone, craft workshops, games, face painting station, and circus performances, while the older crew takes in the specialized knowledge of local craftspeople.

With rich and varied programming, performances on the main stage all weekend, fun activities for families, and tasty discoveries for all ages, the festival delivers everything needed for attendees to enjoy this happy hiatus between summer and fall. ●

SUGGESTIONS OF **BEERS** AND **OTHER DRINKS** TO TRY:

Petite Gisèle (Table Beer)
by **Terre à boire**

Pamalou (Milkshake IPA)
and Santa Barbara (Blonde Ale)
by **Brasserie Barabas**

Ta meilleure (Northeast IPA)
and their Tiki Sour series (a range
of sour beers based on different
fruits) by **Lagabière**

Aux Trois Thés (Belgian White)
by **Brasseurs du Monde**

NEIPA by **Bièrerie Shelton**

Prepared gin drinks
by **Distillerie 3 Lacs**

Cidre Le Rosé and sparkling
apple must by **Verger et
Cidrierie Charbonneau**



What's on this summer

Get moving, get outside, or get off the ground entirely in Montérégie with activities to fill your summer calendar.



↑ ©RÉGATES DE VALLEYFIELD

Régates de Valleyfield

July 3 to 12, 2026

Experience the biggest hydroplane racing event in North America! Purchasing a passport gives you access to the races and the many concerts and shows, all happening in an electrifying festival atmosphere. Can't make it in July? Plan to attend the **Régates internationales de Sorel-Tracy** in June or the **Régates de Beauharnois** in August.



↑ ©EXPO AGRICOLE DE SAINT-HYACINTHE

Expo agricole de Saint-Hyacinthe

July 23 to August 1, 2026

This agricultural fair celebrates rural life with all kinds of fun, like farmer meet and greets, tractor pulls, rodeos, food tastings, culinary workshops, country dance classes, and more. Families with children will love bottlefeeding the calves!

↓ GIB FEST SOREL-TRACY
©JF MONGEON PHOTOGRAPHIE



Gib Fest Sorel-Tracy

July 9 to 18, 2026

Culture and food combine in this massive festival that takes over the streets of downtown Sorel-Tracy. The festival features major concerts and social and sports activities for the whole family.



↑ ©LA BELLE DE COTEAU-DU-LAC

August and September: Sunflowers and pumpkins

Every summer, La Belle de Coteau-du-Lac farm invites visitors into its flower fields during FestiFleurs. And in August, the sunflowers steal the show. Have your cameras ready! Late September is your family's chance to get lost in the corn maze and enjoy nearly a dozen Halloween scenes. While you're there, pick your own pumpkins during Festiv' Halloween!

2026 UCI Road World Championships Montréal

September 20 to 27, 2026

Cycling devotees and competition fans, on your marks! This year's international cycling event in Montréal takes a major leap in adding a final stage in Montérégie, starting at the **Quartier DIX30**. The course is spectacular and provides the chance to see the world champion defend her title on her home turf. ●

International de montgolfières de Saint-Jean-sur-Richelieu

August 7 to 9 and 13 to 16, 2026

Saint-Jean-sur-Richelieu hosts this incredible annual gathering. Expect hot-air balloon takeoffs, tethered flights, games and activities for kids, as well as musical performances by local and international artists.

↓ INTERNATIONAL DE MONTGOLFIÈRES
DE SAINT-JEAN-SUR-RICHELIEU
©LAURIANNE GERVAIS C.



REG. 186421



VIGNOBLE
LES BACCHANTES
©DAPH & NICO



GOURMET *by nature*

Agricultural and artisanal products are celebrated in Montérégie. With fruit and vegetable growers, vineyards, cider makers and distilleries, cheese makers, gourmet grocery stores, and Tables Champêtres farm restaurants—the region has everything to satisfy gourmands eager for new experiences. Visit Montérégie's countryside and celebrate the freshness and diversity of its terroir.

Montréal's abundance and delights

Did you know that the Montérégie region is one of the closest local suppliers of fresh products for Montréal's farmers markets and fine restaurants? Its fertile soils, warmer climate, and earlier seasons make it the province's most popular locale for producing fruit, vegetables and meat. Learn about five such producers who are well worth the trip!



↑ LE MAS DES PATRIOTES ©SÉBASTIEN ST-JEAN

↓ LE MAS DES PATRIOTES ©JEANNE RONDEAU-DUCHARME



Le Mas des Patriotes

Saint-Jean-sur-Richelieu

A certified organic vineyard, Le Mas des Patriotes puts local grape species from the Haut-Richelieu front and centre. Owner and vintner France Cliche is a pioneer in Québec winemaking. She spent 25 years developing exceptional wines that are both balanced and elegant. The winery, housed in the attractive and quaint restored farm, gives tastings and guided tours and also houses an antique store with carefully selected pieces, highly worthy of consideration.



↑ @FROMAGERIE RUBAN BLEU

Fromagerie Ruban Bleu

Châteauguay

A gourmet grocer and cheesemaker specializing in artisanal goat cheeses, the Fromagerie Ruban Bleu offers one of the most impressive cheese counters in the region and a superb visitor experience. Listen closely to Vincent as he shares precious tips, discloses some of the store's best kept secrets, or suggests favourite cheeses to pair with your go-to recipes and wines. If you're lucky enough to meet owner Caroline while you're there, her deep passion for cheese making will undoubtedly convince you, too.

Terre à boire

Saint-Blaise-sur-Richelieu

Terre à boire is a farm-based craft brewery and distillery run by the Oigny family for four generations. Their multiple award-winning beers are made with 100% organic ingredients grown right on the property. The brewery's hoppy concoctions are best enjoyed on-site—either on the outdoor patio or inside, in the upbeat, family atmosphere. Cyclists have easy access from the Vallée-des-Forts bike route. In summer, ramp up your enjoyment by pairing a refreshing beer with a tasty pizza baked in a traditional wood-fired oven.



↑
TERRE À BOIRE,
GIN FORESTIER,
GOLD MEDAL
WINNER AT
THE COUPE DES
NATIONS 2023

↓ TERRE A BOIRE





↑ ↓ © LE MANGEOIR



Le Mangeoir

Saint-Anicet

Le Mangeoir is an agritourism farm doing double duty by offering a certified Table Champêtre™ restaurant and overnight stays (Reg. 303596). The farm restaurant serves only homemade dishes containing products harvested in their own fields. Chef Guillaume Asselin's cuisine uses the best of each season to delight food lovers of all kinds, while partner Marie Daudelin makes sure visitors get a warm welcome. The bed and breakfast accommodations promise cozy nights in a lovely setting. We've heard the sunsets are stunning.

La Capsule Temporelle

Franklin

La Capsule Temporelle's handcrafted ciders are known for their surprisingly delightful flavour combinations. While you can taste them in Québec's best restaurants, visiting the orchard in person to try Matthiew Quinn's creations is the ideal option. As you sip freshly drawn ciders, Matthiew will tell you about circular agriculture and the ingredients from neighbouring farms used in his golden nectars, like wild honeys, berries, native ginger, fresh hops, and yellow plums. An exquisite stop! ●



→
LA CAPSULE TEMPORELLE ©DAPH&NICO,
COURTESY OF LA MONTRÉGIE,
LE GARDE-MANGER DU QUÉBEC



**Nord
Laboratoire
culinaire:
Terroir at
its best**

A place of culinary creation and discovery affiliated with Strøm Nordic Spa, Nord Laboratoire culinaire is an unmissable locale in the Chambly area. Celebrating local producers' harvests, its fine Scandinavian-inspired cuisine changes with the seasons. Meet executive chef Raphaël Podlasiewicz, for whom showcasing the regions' artisans is an out-and-out mission.

WORDS BY KARINA DURAND

A space for exploration

The Nord restaurants include five establishments in **Strøm Nordic Spas** across Québec. Their Nordic-inspired cuisine highlights fresh products, Québec seasonality, and local know-how. In Chambly, the restaurant plays a key role: it's where Raphaël Podlasiewicz and his team develop the group's culinary vision.



↑ RAPHAËL PODLASIEWICZ ©STRØM SPA NORDIQUE

“**Nord Laboratoire culinaire** is the creative hub of the Nord restaurants, their base camp. Here, we try out new ingredients, test flavour pairings, and workshop new products. It's a space for exploration,” explains Raphaël, who has been in charge of the culinary offering at Strøm Nordic Spa since 2018.

Chambly's culinary offering is a bit more focused on discovery than that of the other locations in the province. With a menu that changes more often—every month—it enables patrons to taste more dishes and drinks.

“With the culinary lab on-site, we can offer our visitors plates that have been polished a bit more and, sometimes, are a bit more surprising,” Raphaël Podlasiewicz explains.

Central to the approach: Local products

The Nord Laboratoire culinaire's restaurant menu is informed by the seasons and the proximity of products—an environmentally friendly approach to gastronomy inspired by values in Scandinavian cuisine.

“The starting point of this approach is the food,” Chef Podlasiewicz explains. “We rely on the full potential of the ingredients; we work with the freshest products; we find creative ways to showcase them without altering them completely.” Hence the importance, he insists, of working with local artisans because they provide the precious raw materials.

Nord Laboratoire culinaire gets their ingredients from numerous local artisans. They include **Ferme des Quatre-Temps**, in Hemmingford, which stands out for the quality of its organic vegetable products, artisanal charcuterie, and fine vinegars. Saint-Ambroise-de-Kildare's Au Jardin des noix provides northern nuts and hazelnuts that have adapted to the region. Ferme Maciocia, in Mont-Saint-Hilaire, is known for its buffalo ricotta and mozzarella and is also one of the producers featured regularly on the menu. The same goes for **Signé Caméline** in Saint-Édouard with its oils and seeds.



↑ @STRØM SPA NORDIQUE



“As chefs, it's our job to help people discover the richness of our land, to celebrate the colossal work of our artisans, and to support food that is respectful of the environment. At Nord Laboratoire culinaire, we take pride in working with local ingredients that are sometimes overlooked and have unique flavour profiles,” Raphaël says.

Montréal's terroir at its best

Because of Nord Laboratoire culinaire in Chambly, the quality of the cuisine served in the Strøm Nordic Spa restaurants—including the one in Mont-Saint-Hilaire—is absolutely worth a detour. Now you can enjoy the sumptuous menu with or without frequenting the spa. For lunch, dinner, or just drinks, Chef Podlasiewicz and his brigade promise a memorable gastronomic experience where you can enjoy Montréal's terroir in all its glory. ●

Great eating in summer and winter

In Montérégie, our eating habits reflect our way of living: outside when it's nice, cozy inside when it's icy cold. Reserve a table at any of these restaurants for their unique settings and mouthwatering menus. Summer or winter, on the patio or toasty inside, it's always excellent.

Summer: Out until late

LE BELVÉDÈRE (SOREL-TRACY)

Sip drinks first then order a choice meat selection grilled on volcanic stone. Time your visit to coincide with the sunset for perfect pictures of the St. Lawrence River in front of you.

LES BERGES DE SAINT-JEAN (SAINT-JEAN-SUR-RICHELIEU)

Need a flawless plan? Share some nachos and a plate of crispy fish and chips on the relaxed riverside patio. Perfect for an extended happy hour!

LES ENFANTS TERRIBLES—SOLAR UNIQUARTIER (BROSSARD)

This urban chic restaurant, just steps from the REM to downtown, offers generous portions. It's a sure thing after shopping or before a show. Come early for a spot on the patio!

ÉCLUSE N°10 (SAINT-OURS)

This colourful eatery facing the locks is an ideal spontaneous stop, whether by bike or by car. Enjoy house-roasted coffee, tartares, paninis, local beers, and ice cream while watching the boats go by.

Winter: Warm inside

BISTRO LA TRAITE (CHÂTEAUGUAY)

Walking into this former dairy barn with rustic, pleasing decor immediately signals comfort. When the temperature dips, there's nothing like the hot meal of the day, warm bread, and a local beer.

CALIBRÉ CUISINE (SAINT-HYACINTHE)

The culinary riches of the region take centre stage at this inventive, refined table. Even in winter, the terroir-inspired menus celebrate local flavours and creativity. A smart plan for your visit includes enjoying a gourmet experience and picking up ready-to-eat dishes to bring home.

LA TAVERNE DE LA FERME (ORMSTOWN)

Warmth, local cuisine, music, and beer are all accounted for! Based on delicious local products from farmers in the area, the menu changes with the seasons, representing the region's rich agricultural history.

CHEZ L'ARTISAN (SAINT-MATHIAS-SUR-RICHELIEU)

The heritage home from 1880 still exudes charm. Ask the host to show you the chalkboard menu and share their selection of microbrews, ciders, and wines. Even when it's below freezing outside, it's never cold in here. ●



↑ @LE BELVEDERE

↓ LA TAVERNE DE LA FERME ©NAT PHOTO



A quick guide to Montérégie's characterful ciders

The Montérégie apple-growing region, from the orchards of Rougemont to Hemmingford's foothills, produces refined, distinctive ciders. Éric Vincent, "the ciderologist," invites you to celebrate apple beverages all year round.



WORDS BY CHARLES-ÉDOUARD CARRIER

Éric Vincent—tour guide at the **Cidrerie Michel Jodoin** from 2002 to 2017, speaker, and winemaker—weaves together botany, chemistry, anthropology, and history to tell the story of cider. Explore the gems of his region!

The taste of Montérégie

Cider starts off in the orchards of the Monteregian Hills and a bit further west in the Appalachian foothills near Hemmingford–Franklin. The land where orchards proliferate is composed of glacier moraines topped with sand and sediment from the ancient Champlain Sea. A generous dose of sunshine produces expressive aromatic profiles, an edgy tartness, and the clean, crisp signature of the region.

Perfect for any occasion

Éric Vincent situates cider midway between beer and wine: “Technically, cider is an apple wine, but given its aromatic profile and alcohol content, we drink it more like a beer.” That’s why it works so well as a before-dinner drink. A dry sparkling cider served cold is a great way to whet the appetite and pairs well with savoury appetizers, mild cheeses, and poultry.

Once at the table, a non-carbonated cider plays a supporting role for lighter dishes, like sushi, fish, and somewhat sweet Asian dishes. “When serving comfort foods, like savoury buckwheat crêpes with ham and cheese, cider is refreshing and light.” Ice cider is a good choice, in small doses, with strong cheeses (blue, sharp cheddar) and charcuterie, where its balanced sweetness accords perfectly with salt and fat.

And think of using it to replace white wine in cooking, for deglazing, fondue, onion soup, blended soup, and so forth. “Slightly oxidized leftover cider adds a pleasant rustic flavour.”



↑ ÉRIC VINCENT

Discover the local ciders

The cider specialist recommends the Rougemont area as an excellent starting point on your discovery of this unique apple product, mainly because that’s where you’ll find the Cidrerie Michel Jodoin, the first apple distillery in Québec that paved the way for this complex terroir product. Next, head to Cidrerie Chemin des Sept in Saint-Jean-Baptiste for natural, unfiltered ciders and then to Cidrerie Cryo in Mont-Saint-Hilaire for their ice ciders.

To the west, the **Cidrerie du Minot** in Hemmingford links European and Québécois traditions. And in Franklin, **Entre Pierre et Terre** makes a local cider with a variety of ancestral apples.

“Tourists now come outside of apple season to visit the area and taste ciders. And we see young people, groups of friends or colleagues, coming to Montérégie to meet cider makers, learn about their products, and enjoy the region’s signature taste.” And more varieties of apples destined for processing are being planted, including heritage and imported varieties, to create even more defined character. Montérégie is nowhere near finished developing its orchards, refining its accent, and thrilling your taste buds! ●

6 ideal spots for a coffee break

Need a hot drink to wake you up, a lunchtime panini, or a baguette to take home? Look no further! Get a taste of the talent of devoted artisans at our warm and welcoming coffee roasters and bakeries, for a quick caffeine fix or a leisurely outing with friends.

La Petite Grange

SALABERRY-DE-VALLEYFIELD

If you're hosting a brunch, load up on staples here. They've got pastries and cakes, breads, chocolates, fine foods, meats and cheeses, a sandwich bar, and gourmet baskets. There's even a chocolate museum in the same building!

↓ LA PETITE GRANGE ©BRUNO PHOTO



Café du QG

VIEUX-BELŒIL

The flavours of Isabella and Nicolas's micro-roasted coffees linger pleasantly. Lunch is the time to go all-in with the Ricanard: Belgian bread spread with mustard, duck rillettes, and homemade caramelized onions. This lovely café in the heart of Vieux-Beloeil was aptly named "headquarters," since everything you could want is just a few steps away.



↑ CAFÉ DU QG ©QUARTIER GÉNÉRAL DU VIEUX-BELŒIL

Whether alone or with company and in search of a comforting cup of coffee, a buttery pastry or a quick lunch to go, these inviting locales deliver hospitality and warmth!



↑ BOULANGERIE DU VIEUX-CHAMBLY

Boulangerie du Vieux-Chambly

VIEUX-CHAMBLY

Their wholemeal breads and baguettes are made with 100% organic flours by veritable artist bakers. And their ready-made meals and pure butter croissants, chocolatines, and other pastries are equally delicious! There are plenty of takeout options for your picnic along the canal or the Chambly Basin.

Café Ruban bleu

MERCIER

This cheesemaker specializing in goat cheeses also hosts a café with an infinite range of choices. Try their sensational smoked salmon bagel with a macchiato, a keto coffee, or a London Fog. Heavenly!

↓ @FROMAGERIE RUBAN BLEU



Pâtisserie Simple et Sweet

SAINT-JEAN-SUR-RICHELIEU

In Vieux-Saint-Jean centre amidst the funky shops, step into cupcake heaven. With dulce de leche and churros, lemon pie, caramel and fleur de sel, cinnamon bun, and a host of other flavours, you'll be inclined to get one of each! ●

↓ @PÂTISSERIE SIMPLE ET SWEET



↑ @L'ÉTAPE (VÉLO-CAFÉ)

L'ÉTAPE (vélo-café)

This intriguing stop in Saint-Bruno-de-Montarville combines a bike store, repair centre, and coffee shop. Pop in for a matcha or latte, breakfast, or their popular sandwich made with Italian-style grilled vegetables.



↑ FRANÇOIS GUILLON, OWNER

Domaine de la Templierie: Farm-to-table experience

Domaine de la Templierie lies in the midst of Godmanchester's green fields, in the rolling Montérégie countryside. Owner François Guillon is a jack of all trades, raising animals, growing vegetables, and hosting crowds of food lovers at his Tables Champêtres™ experience every year. Here's a glimpse of the fine-food world of this artisan of Québec terroir.

WORDS BY KARINA DURAND

Renowned in Montérégie for its gourmet meals, welcoming B&B, sugar shack, and outdoor activities, Domaine de la Templierie is first and foremost a poultry farm that has been owned and operated by the Guillon family for nearly 40 years.

"We raise geese, ducks, pheasants, wild turkeys, and guinea fowl," says François Guillon, who has run the business since 2011. "We also raise boar and calves, grow fruit, vegetables and herbs, and make maple syrup."

Built in 1846 on a 153-acre wooded lot, the ancestral home on the estate welcomes visitors from all over Québec to enjoy fine cuisine made from the farm's freshest ingredients.

"Visitors can also stay overnight," François explains, "in three cozy rooms on the second floor that we offer as lodging (Reg. 208143)."





Straight from the farm to the table

Domaine de la Templerie is a certified Table Champêtre™, meaning it's a farm-based restaurant that showcases the products produced on its land. Created in the 1980s, the concept has helped farmers share their knowledge and skills through meals made with at least 51% of the ingredients sourced from the farm.

"We often go much higher than that," says the owner proudly. "At certain times of year, nearly 90% of our dishes' ingredients come from our own harvests."

Managed by the Terroir et Saveurs du Québec organization, the Tables Champêtres™ program now boasts 21 farm-to-table locations. Just two of those have been running for more than 30 years: Domaine de la Templerie and La Rabouillère, another family farm operation also in Montérégie.

4 TABLES CHAMPÊTRES™ TO TRY IN MONTRÉGIE:

Au Gîte des Oies
Roxton Falls

**Ferme
Les Petites Écores**
Pointe-Fortune

La Rabouillère
Saint-Valérien-de-Milton

Le Mangeoir
Saint-Anicet



The secret of their success: passion

François Guillon notes that every farm-to-table enterprise has its unique element. At Domaine de la Templerie, their special sauces set them apart. Carefully crafted, they bring character to each dish served, to diners' delight.

"The base of our sauces is bone broth, which gives them depth and richness," Guillon explains. "This method also makes use of the entire animal product." One of the farm favourites, veal sweetbreads in pear cream sauce, is beloved by many, as are the artisanal charcuteries.

For François, the success of his Tables Champêtres™ relies on family support and word-of-mouth recommendations from happy diners. As he concludes, "It's clear that my passion for good food is contagious."

A unique experience

Domaine de la Templerie is a culinary and agricultural jewel in Montérégie terroir. Treating yourself to a visit is an excellent way to combine a singular dining experience with the discovery of the region's exceptional flavours. ●

Local flavours: Where to go, what to make

Here are two perfect stops to jumpstart your creativity for hosting or cooking: Les Trouvailles Gourmandes du Canton and Au Gîte des Oies. Visit these authentic breeding farms in the Acton area for top-notch products to cook at home or sample on the go. Fill your basket with ingredients and make the enjoyment of your time in Montérégie last even longer.



Au Gîte des Oies

For a farm-to-table menu that shines the spotlight on local expertise, look no further than goose, a native Québec bird. Stop in to see David, Ahmed, and Safia, owners of **Au Gîte des Oies** farm, to taste some of their delicious products and purchase a few to bring home. Need an appetizer for your next cocktail party? Rillettes on warm bread with condiments will do the trick. A hearty main dish to impress? Goose cassoulet. Looking for something different? Go with a seasonal specialty. And from June to late September, don't miss the Jeudi Buvette evenings, where traditional French singers and a special menu create a festive ambience. Whether you're popping in to taste the wares or just to hang out, a visit to the farm is always enlightening and enjoyable.

←
AU GÎTE
DES OIES



↑ @LES TROUVAILLES GOURMANDES DU CANTON

Les Trouvailles Gourmandes du Canton

Come meet Chantal and Dominic at their family farm in Roxton Falls where they raise lamb. In the farm store, choose from a wide variety of fresh cuts, charcuterie (terrines, sausages, cretons) and prepared meals that will save you time in the kitchen. From leg, rack or roast to sausage for the grill, the devoted team at **Les Trouvailles Gourmandes du Canton** farm will recommend the ideal products to enjoy in the comfort of home. ●

Fill your basket with provisions and enjoy the taste of Montérégie in the comfort of your home!

↓ LES TROUVAILLES GOURMANDES DU CANTON

WHAT TO MAKE AT HOME

Rillettes and pickle board or goose cassoulet with local vegetables.

AU GÎTE DES OIES



← AU GÎTE DES OIES

WHAT TO MAKE AT HOME

Herb-crusted rack of lamb, grilled sausage with your favourite seasonal salad or lamb terrine to start the meal off right.

LES TROUVAILLES GOURMANDES DU CANTON

Arctic kiwi: A singular choice in Montérégie

In Lacolle, not far from the shores of the Richelieu River, is a land where arctic kiwis grow like flowers in the sun. The playful world of the Ferme du Mihouli also includes an inspired chef and unique local products that you can try at the restaurant, in the field, or at home. Their kiwis are so tasty you might want to adopt a vine (and you can!).

WORDS BY **DIANE LABERGE**
PHOTOS BY **FERME DU MIHOULI**

The love story between Nadine and Claude, owners of the **Ferme du Mihouli**, fuelled their urge to put their own twist on agrotourism. Their desire to reconnect with the land led the couple to embrace two unique crops: arctic kiwi and kalette, a small hybrid of kale and Brussels sprouts. And the couple's dream became reality: they created a place where agriculture is the tasty pretext for a welcoming meeting place.



To bring home

Produce, arctic kiwis, jams, sauces, house deli meats, and more.

Kiwis the Mihouli way

Arctic kiwi cultivation adds a new page to Québec's agricultural history. A visit to this unique farm promises a plethora of activities, from savouring a great meal to stocking up on locally made provisions and learning about the unexpected crop. It's even possible to adopt a kiwi plant and come harvest its fruit from late August to mid-October. For an immersive experience, stay overnight in the farm's additional residence (Reg. 321629) in the midst of the kiwi field. The large upper balcony is just the spot to catch unobstructed views of the sunrise.

Chef's feast

Reserve a table on Friday or Saturday at the Buvette de la Barbotte, one of the farm's two dining spaces, to discover Chef Jean-Simon Petit's cuisine, including his famous bullhead catfish rillettes* or his buttery kalettes with two types of meat. Come by on Sunday for his original yet comforting brunch, with blood sausage sandwich and kiwi tatin, bagel with smoked bullhead catfish, Paula's cretons, and house-made sliced meats.

Enjoy a handcrafted pizza for lunch

Summer weekends usher in a crowd favourite: pizza cooked in a stone oven. The Espace Terroir Commun celebrates all things local, including beers, ciders, and wines by the glass. Definitely the place to be for a taste of the Montérégie.

Celebrate harvest time

The end of harvest season in September sparks the urge to celebrate, and that's exactly the purpose of the Grande Tablée des récoltes. The farm serves up a five-course brunch designed by five well-known Québécois chefs paired with the best wines of Montérégie. But the event isn't just a celebration, it's also a fundraiser for La Tablée des Chefs, an organization devoted to feeding people in need and teaching culinary skills to young people. So many great reasons to visit! Ferme du Mihouli is open all year round! ●

*FIND THE RECIPE FOR JEAN-SIMON PETIT'S FAMOUS BULLHEAD RILLETTES ON PAGE 72.



Mihouli refers to the Chinese origin of the small kiwis.



Ferme du Mihouli's bullhead rillettes

RECIPE BY **JEAN-SIMON PETIT, CHEF AT LA BUVETTE DE LA BARBOTTE**
PHOTO BY **FERME DU MIHOULI**

Servings

6 to 8

Ingredients

900 g to 1 kg of bullhead fillets*,
skinless and deboned
2 French shallots, finely chopped
2 tablespoons (30 ml) butter
½ cup (125 ml) dry white wine
1 cup (250 ml) 35% cream
¼ cup (60 g) cold butter, cubed
1 to 2 tablespoons minced
fresh tarragon (ideally from
the garden)
Fine salt
Pepper, freshly ground

* If you can't find bullhead fillets, replace them with walleye fillets. Since its flesh is a bit leaner, add about 2 teaspoons (10 g) of butter during the final assembly to maintain the creaminess of the rillettes.

Terroir tip

Serving with some dandelion capers or chopped homemade pickles will add freshness and contrast.



Preparation

In a pan, melt the butter over low heat. Add the shallots and cook gently 3 to 4 minutes, without browning.

Add the white wine and let it reduce almost completely.

Pour in the cream and bring to a simmer. Add the bullhead fillets.

Cook over low heat 8 to 12 minutes, until the flesh can be pulled apart with a fork.

Remove from the heat. Pull apart into uneven pieces. Incorporate the cubes of cold butter to bind and enrich the texture.

Add the tarragon and salt and pepper.

Put the mixture in a terrine or ramekins. Refrigerate 12 hours before serving.



Outdoor PLAYGROUND

From hiking and mountain biking to water sports, Montérégie offers plenty of options for outdoor enthusiasts. Whether you're looking to get outside and recharge your batteries or tackle a new athletic challenge, you've come to the right place.





**Mont Rigaud:
One destination,
four seasons
to enjoy it**

© MONT RIGAUD,
GABRIELLE BERNARD

Easy trails, diverse activities and plenty of choice for the whole family... Mont Rigaud is a great choice to get outside and get active in every season of the year.



↑ SENTIERS DE L'ESCAPADE

↓ SUCRERIE DE LA MONTAGNE



Winter: a wide range of winter sports

As soon as the snow comes, **Mont Rigaud** invites skiers to come play. With 15 beginner to expert trails, quality snowmaking, a snow park, and night skiing, it's the perfect place to learn how to ski or to make your regular destination. And while you're there, why not change things up and go snowshoeing, backcountry skiing, cross-country skiing, or fat biking near the mountain? A warm and relaxing spell at the **Auberge des Gallant spa** in Sainte-Marthe is a great way to treat yourself after all that exercise.

Spring: the joy of the trail

Come explore the trails at **Sentiers de L'escapade**, on its gentle and well-tended loops. Recharge your walking habit in a peaceful forest and enjoy sugaring off season to the fullest. When visiting Mont Rigaud, stop by the **Sucrerie de la Montagne** at the foot of the mountain, or check out the **Sucrerie des Gallant**, for a traditional meal, tire (maple taffy on snow), and a vast selection of maple products. For the ultimate spring experience, plan a lovely walk in the trees followed by a well-earned feast at the sugar shack for lunch. Some practical tips: reserve your table at the sugar shack of your choice, make sure to wear waterproof boots, and don't forget to stock up on maple syrup, preserves, and desserts to bring some pleasure home.

Summer: the mountain on two wheels

On the cusp of summer, when the ski trails have melted and dried, **Mont Rigaud** transforms into a beloved destination for mountain bikers, with 20 kilometres of maintained trails. The beginner trails are perfect for getting comfortable with steering, riding stance, and braking, while the more technical sections give you the chance to improve at your own pace on fast yet controlled downhills. The surrounding area is great for road cyclists, too, who can rack up the kilometres on relatively quiet country roads.

Nothing beats a spa experience after a full day of biking. You can expect calming treatments, thermal baths, and relaxation areas in the heart of nature!



↑ @MONT RIGAUD, GABRIELLE BERNARD



↑ @AUBERGE DES GALLANT

↓ MONT RIGAUD



EXTEND YOUR STAY

Auberge des Gallant
REG. 566134

Sucrierie de la Montagne
REG. 133851

Fall: Don't miss the Festival des couleurs!

The **Festival des couleurs de Rigaud** is an amazing way to celebrate the beauty of the season. From October 10 to 12, 2026, Mont Rigaud is at its most stunning, decked out in bright reds, oranges and yellows. Take the chair lift to take in the full display of fall foliage, attend family activities and shows, and make the most of the cooler air and gorgeous leaves with a long hike on the **Sentiers de L'escapade** trails. The options are ideal for all ages given the relatively flat terrain, reasonable distances, and clear signage. ●



↑ SOULANGES CANAL PARK

Getaway along the Soulanges Canal

With so many activities to enjoy in summer—beaches, bike path, nearby attractions—the Soulanges Canal park area is a treasure trove to discover. A perfect visit would include the beach in Saint-Zotique, L'Embouchure—Pointe Festive outdoor bar and music venue, La Belle de Coteau-du-Lac farm, and Village des Écluses. An immersion in nature that will refresh you in body and mind!

This regional park has an outdoor activity for everyone. Cycling enthusiasts will adore the 35-kilometre **Soulanges bike path**. The long paved pathway, ideal for walking too, follows the historic waterway that connected Pointe-des-Cascades to Rivière-Beaudette. The trip is enjoyable as a family, in a group, or on your own. By bike or on foot, soak in the area's rich history with a visit to the **Parc des Ancres de Pointe-des-Cascades** or the **Coteau-du-Lac National Historic Site** to see one of the oldest lock canals in North America and the remains of a British fort.

↓ SOULANGES CANAL PARK



↑ COTEAU-DU-LAC NATIONAL HISTORIC SITE,
SOULANGES BIKE PATH

Start your trip at the **Saint-Zotique beach** to fill up on energy before heading out. The kids will have a grand time playing at the inflatable water park. If you dream of lounging under a thatched umbrella like those found in the tropics, this is the place!

Continue your journey along the water to **L'Embouchure–Pointe Festive**. This is a great place to enjoy the summer, comfortably set up with a cocktail and tasty local products on the lively patio. They also offer a full and diverse program of activities and concerts throughout the season. If it's a good day to get out on the water, you can rent a kayak or stand-up paddleboard.

Next stop: Coteau-du-Lac. Definitely plan to pick your own berries or take a few pictures of the magnificent flowering fields at the **La Belle de Coteau-du-Lac** family farm.

If you've still got time and energy in the tank, visit the **Parc nature de Pointe-des-Cascades**. Walk the jetty to the lighthouse at the entry point to the Soulanges Canal, where the Outaouais River meets the St. Lawrence River, and explore the remains of old military canals. And don't miss the **Village des Écluses** on the shore of Lake Saint-Louis—an entertainment hub where you can rent watercraft, eat, and camp out.

Be sure to pop in to some of the many cafés, stores, and restaurants along the way. They're always happy to see you! ●



↑ LA BELLE DE COTEAU-DU-LAC

↓ VILLAGE DES ÉCLUSES



Whether you want to get out in nature, sit back and relax, or share a drink with friends, Village des Écluses is just the ticket!

EXTEND YOUR STAY

Château Vaudreuil
REG. 506402

Hôtel Holiday Inn
Express & Suites
Vaudreuil-Dorion
REG. 286646

Route du Richelieu: Rich in landscapes. Rich in flavours. Rich in discoveries.

Running 260 kilometres along the Richelieu River and located only 20 minutes from Montréal, the Richelieu tourist route crosses an area shaped by local history and now featuring a vibrant art and agrotourism scene.

Rich in landscapes, the Richelieu River becomes your landmark, leading you to various green spaces, waterfront outlooks, and charming municipalities. *Rich in discoveries*, you can travel the Route du Richelieu at your own pace. It is dotted with several spots where you can take a walk, break for a snack, or participate in a cultural activity.

Looking to spend an afternoon outdoors? *Rich in culture and heritage*, the route is easy to spot outside because of the pieces from the **Bestiaire de la Route du Richelieu**, an open-air museum devised by the **Musée des beaux-arts de Mont-Saint-Hilaire**. Spread out along both sides of the river, these 25 animal pieces crafted by renowned artist André Michel take the form of window sculptures that are designed to be in dialogue with the landscape and that invite you to admire the view differently. Accessible all year round, the pieces appear differently depending on the light and the time of year so you have a unique experience each time you visit.

Have a gap in your timetable? *Rich in regional flavours*, the Route du Richelieu has great food around every turn. Stroll around **Vieux-Saint-Jean** to find scores of eateries, and stop in at **Treize Chocolats** for its chocolates, macarons, and sorbets, which are made on-site. For a nice drink, head to the **Domaine Amalgames** vineyard, in Saint-Blaise-sur-Richelieu, where you can walk in the garden, glass in hand, or take a seat in the shade.

And why not spend the night in the area? Amazing accommodations are plentiful near the route so you can extend your getaway. Try **Eau Villa** (Reg. 316210), a floating tiny house in the Chambly marina with a panoramic view of the Richelieu River. In Saint-Jean-sur-Richelieu, **Flotel** (Reg. 309996) lets you stay in a fully kitted out, floating unit. Or, **Domaine Pourki** (Reg. 627541), in Sainte-Anne-de-Sabrevois, transports you abroad with its Bora-Bora huts that call to mind French Polynesia. ●

At your leisure, explore the Route du Richelieu on foot or by car, motorcycle, or bike to uncover the region's historic and natural beauty!



↑ CHAMBLY BASIN



↑ DOMAINE VINÉTERRA



↑ BORA-BORA HUTS, DOMAINE POURKI

On the move in Montérégie

Whether you're looking for an outing to make the most of the good weather, an outdoor sporting challenge, or a unique activity for family time, you'll find countless fun options in Montérégie. Here are a few that are worth checking out.



Smooth sailing

There's nothing like a boat ride for discovering the beauty of the Richelieu River. **Croisières d'Iberville** invites you aboard the *Pierre-Le-Moyne-d'Iberville* for a warm, intimate time on the water. If you would like to explore the richness of the Sorel islands, a unique, incomparable archipelago in the region, **Randonnée Nature du Biophare's** boat is not to be missed. Navigate through a labyrinth of channels in the heart of a luxurious archipelago for an outstanding experience. And **Navark** offers original themed cruises where you can take in a breathtaking fireworks show or enjoy a gourmet wine and cheese evening.

To experience nature up close, rent your own watercraft. **Kayak Beauharnois-Salaberry** rents kayaks and stand-up paddleboards, while **Location des Quatre Lacs** specializes in renting pontoon boats and other non-motorized craft. It's a great idea for a warm, sunny day!

Reaching new heights

If you're looking for thrills, **Arbraska Rigaud**, the biggest adventure park in Québec, and **Arbraska Mont-Saint-Grégoire** have courses of varying levels of difficulty perched in the tree and even zip lines so you can take the plunge!

Want to explore the world of climbing? Brossard's **Clip'n Climb** climbing centre has more than 40 theme walls. For intrepid climbing enthusiasts, the province's highest climbing centre, **Canyon Escalade** in La Prairie, offers cutting-edge experiences, and **Hook** in Sainte-Julie is a must-visit for fans of bouldering.

→
PARC NATIONAL
DES ÎLES-DE-
BOUCHERVILLE



Stretching your legs

To start walking outdoors, to picnic in calm nature, or to take a forest bath, the **Mont-Saint-Bruno** and **Parc national des Îles-de-Boucherville** (both part of the Sépaq network), the **Sentier du Marais** linear bay trail in Sorel-Tracy, and the **refuge faunique Marguerite-D'Youville** wildlife refuge on Île Saint-Bernard in Châteauguay are prime destinations.

Want to take it up a notch? Mont-Saint-Grégoire's **Centre d'interprétation du milieu écologique Haut-Richelieu** and **Mont Rigaud's Sentiers de L'escapade** offer kilometres of marked mountain trails, some of which lead to panoramic viewpoints that are absolutely worth the detour. ●

Into the sky: My hot-air balloon experience



VIEW FROM A
HOT-AIR BALLOON,
RICHELIEU RIVER



WORDS BY **CHARLOTTE BASTIEN**,
COMMUNICATIONS MARKETING
COORDINATOR AT TOURISME MONTÉRÉGIE

I have vertigo. So when I was offered a hot-air balloon ride, my first reflex was to say no, but I quickly reminded myself that an experience like this doesn't come along every day. Letting fear stop me from taking advantage of this chance was out of the question. So there I was signed up for a hot-air balloon ride two days later.

It was gorgeous out in early October, and the conditions were ideal for a flight. The pilot, Martin, confirmed for me a few hours before that the flight would happen in the afternoon because we had to adapt to the weather. The starting point was in the parking lot of the **Holiday Inn Saint-Jean-sur-Richelieu**, where **La Magie de l'air** team welcomed us before shuttling us to the launch site. A few minutes later, we arrived at a large farmer's field, and the entire team immediately got to work inflating the hot-air balloon. It was impressive to see so many people gathered to help us take flight.

The most surprising part of this adventure was the profound calm that came over me, even at 800 metres above the ground.



↑ GETTING READY FOR TAKEOFF



↑ HOT-AIR BALLOONS OVER THE RICHELIEU RIVER

The team told us they were ready for takeoff, so my friend and I got in the passenger basket. The pilot started the burner, warm air filled the balloon, and we left the ground almost at once. The takeoff was surprisingly calm and gentle. The higher we went, the more the team on the ground, the trucks, and the fields shrank, and the view became quite simply spectacular.

Before us were the Richelieu River, Lake Champlain, farmers' fields as far as the eye could see, Montréal, and even another hot-air balloon. Fall colours revealed themselves in the distance. The view was exceptional and a full 360 degrees. I'm used to taking planes, but this was the first time that I could see the landscape from so high up, unobstructed, without a window or a wing in my way.

The landing, which was even more incredible than the takeoff, reminded me that a hot-air balloon is still an immense balloon that's hard to steer. But the pilots' expertise made all the difference: We touched down gently in another farmer's field a few kilometres from our starting point.

La Magie de l'air shuttle joined us soon after, and the experience ended with us all enjoying some sparkling cider together. It was a simple way to conclude this adventure where time seemed to stop, up there, in the air. ●

EXTEND YOUR STAY

Flotel Saint-Jean-sur-Richelieu

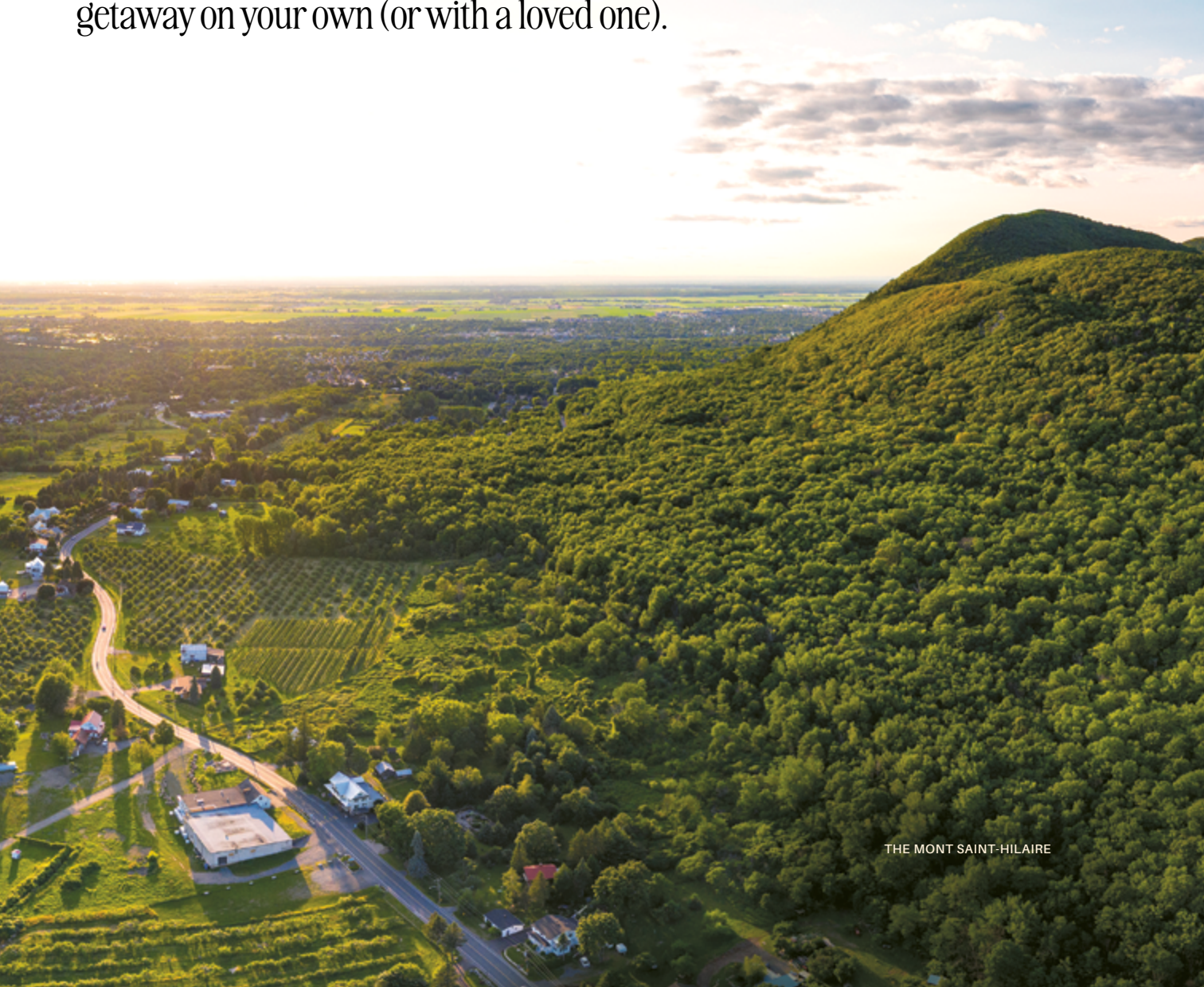
REG. 309996

Holiday Inn Saint-Jean-sur-Richelieu Congrès

REG. 568606

Recharge in nature in Mont-Saint-Hilaire

Feeling overwhelmed by the frantic pace of daily life? Why not take a day to unwind on your own or with a loved one? Famed for its enchanting setting nestled between river and mountain, Mont-Saint-Hilaire is the perfect destination for slowing down, connecting with nature, and recharging. Here's our ideal itinerary for a successful getaway on your own (or with a loved one).



A quiet morning

Start your day with a gourmet breakfast at **Bagels Troubadour** and treat yourself to one of their delicious artisanal sourdough bagels. Fresh out of the oven, they are soft, melt-in-your-mouth, and crunchy. And they pair wonderfully with good coffee and a good read.

Next stop: **Gault Nature Reserve**. Owned by McGill University, this scientific teaching and research station protects and conserves more than 1,000 hectares of natural environment, and offers 25 kilometres of hiking trails. With its panoramic vistas, the nature reserve reveals the greatest vestiges of old-growth forests in the St. Lawrence Valley. You can admire trees that are over 400 years old! Just shy of five kilometres long, the Mauve loop is an easy walk about 1.5 hours long. Take it to get the benefits of being in nature while admiring the beauty of this untamed land. To access the nature reserve, buy your pass in advance online.

→
GAULT
NATURE
RESERVE



→
STRØM SPA
NORDIQUE
MONT-SAINT-
HILAIRE
©BIANCA
DES JARDINS



↓ @STRØM SPA NORDIQUE MONT-SAINT-HILAIRE



A relaxing early afternoon

Take advantage of being in the Gault Nature Reserve and plan a wellness stop at **Strøm Nordic spa Mont-Saint-Hilaire**, a peaceful haven nestled in abundant nature. Having lunch at the Nord restaurant, which is affiliated with the spa, is a must. Strøm table offers fine cuisine inspired by the boreal setting and showcasing fresh, local products.

After a delectable midday meal, it's time to visit Strøm's spa. Outdoor hot baths, temperate and Nordic baths, Finnish saunas, and steam baths with essential oils are just some of the ways you can relax in a locale where silence is golden. You will relish every second of this pure relaxation.

A comforting end of the day

Continue the day in serenity with a stop at **Alpagas du Domaine Poissant** for a unique zotherapy experience involving alpacas. These fascinating animals radiate extreme gentleness and a natural calm that is deeply soothing. You can walk the wooded paths of Mont Saint-Hilaire or take a guided tour of the farm.

End your adventure in a good mood at **Domaine Vinétterra**. Facing Mont Saint-Hilaire, this eight-hectare vineyard is known for its warm hospitality. They offer local wine tastings, fine cheese platters, and delicious wood-fired Italian pizzas. It's the best way to end a day of relaxation in the heart of Mont Saint-Hilaire's generous nature. ●

**EXTEND
YOUR STAY**

Hôtel Rive
Gauche
REG. 545145

**What better way to
end a day outdoors than
to lounge comfortably,
glass in hand, in a
charming setting?**



↑ ALPAGAS DU DOMAINE POISSANT ©KEVIN LOCATELLI



↑ DOMAINE VINÉTERRA

↓ VERGER ET CIDRERIE LE FLANC NORD



**APPLE PICKING
WITH FAMILY OR FRIENDS**

Planning an unplugged day with your favourite people? Make your way to one of Mont-Saint-Hilaire's magnificent orchards.

At **Vergers Petit et Fils**, you can enjoy fun activities, including the giant maze, farm animal visits, and tractor rides, in addition to the vast selection of apples to pick during the season.

And **Verger et Cidrerie Le Flanc Nord** is the ideal location for a picnic in the fresh air. Along with picking apples, plums, cherries, and blueberries, you can taste delicious artisanal ciders and gourmet pastries fresh from the oven.

5 unique places to raise a glass

Montréal is full of places—each more delightful than the last—where you can enjoy a drink in good company.



↑ MICROBRASSERIE LIVINGSTONE BREWING

ON THE SHORES OF THE RIVER

Cabaret Les années folles

In Sorel-Tracy, anyone would find it appealing to grab a bite or sip a cocktail on the cabaret's patio while watching the mesmerizing St. Lawrence. The cabaret atmosphere is as charming as the live concerts held year-round.

↓ ©CABARET LES ANNÉES FOLLES



IN THE ORCHARD

Cidrerie Michel Jodoin

Taste the delicious alcoholic and non-alcoholic ciders and sparkling ciders at the cider mill after hiking the Jean-Baptiste Jodoin trails on Mont Rougemont, or get together with friends and imbibe in one of the cozy winter domes.

Vignoble et cidrerie Coteau Rougemont

You'll find it hard to choose between the Bulles rosé framboise raspberry sparkling cider and the Le Grand Coteau red wine! In spring, the patio provides a spectacular view of the blooming orchards. Here's a tip: If you have a sweet tooth, you'll love the honey and maple products in the shop.

IN THE COUNTRY

Brasserie Barabas

These experts brew scores of artisanal beers. Barabas's oh so refreshing pints are perfect for sipping on the brewery's patio with a delicious house pizza. Plus, they've got shows and food trucks lined up all summer long. Families and dogs are welcome!

Livingstone Brewing Company

Crafted from ingredients grown at the microbrewery and on surrounding farms, Livingstone's farmhouse beers are exquisitely fresh. Enjoy a pint inside the magnificent modern red barn or linger on the patio and take in the sweeping vistas. Keep your eyes peeled in the fall—the colours simply blaze! ●

