

"Best Fine Dining in Quebec City"

Created by: Cityseeker

📍 6 Locations Bookmarked



📷 by BurgTender ©

Le Saint-Amour

"Refined Cuisine"

This well-established French restaurant in the Old City has won several awards for its simply exquisite cuisine. The charming dining room at Saint-Amour features stone walls, flowers, and mirrors refined, yet romantic. It specializes in seafood like swordfish with sweet pimento in a cream sauce, game like grilled caribou with poached pear and cedar jelly, lamb dishes like rack of lamb in a fine herb and cheese crust, and Quebec duck foie gras. Desserts are spectacular, and the wine list features a 1928 Sauternes Chateau La Tour.



☎ +1 418 694 0667

🌐 www.saint-amour.com/

✉ delice@saint-amour.com

📍 48 rue Sainte-Ursule, Quebec City QC

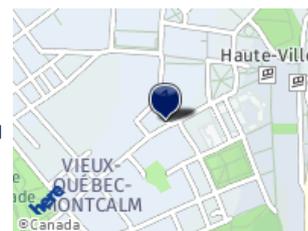


📷 by yesitsfascinating ©

Aux Anciens Canadiens

"Outstanding Quebec Cuisine"

Aux Anciens Canadiens is a well-known restaurant located in the beautiful Maison Jacquet, a 1675 building that was once home to novelist Philippe-Aubert de Gaspé. His novel gives its name to the restaurant. The table d'hôte offers an entrée, soup, choice of main course, desert and coffee or teas. Most of the cuisine is Quebecois, that is the local French-Canadian cuisine, which is distinctively different from French fare.



☎ +1 418 692 1627

🌐 www.auxancienscanadiens.qc.ca/

✉ restaurant@auxancienscanadiens.qc.ca

📍 34 Rue Saint-Louis, Quebec City QC



📷 by oliver.dodd ©

Le Continental

"Elegant Victorian Mansion"

Right in the heart of Old Quebec, near the Château Frontenac, this renowned French restaurant is located in an elegant Victorian mansion built in 1845. Le Continental features a rich and sober decor of deep colors and oak. Over the years, the cuisine and service has been awarded many national and international awards. The menu is made up of classics like snails in garlic butter served in their shells, and various other preparations.



☎ +1 418 694 9995

🌐 www.restaurantlecontinental.com/

✉ continental@webnet.qc.ca

📍 26 Rue St-Louis, Quebec City QC

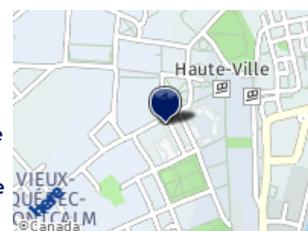


📷 by B ©

Le Champlain

"Dining in a Historic Setting"

Go back in time as you dine in the palatial, oak-paneled dining room of the historical landmark that is the Château Frontenac. Waiters in tux' offer the highest standard of service. Each meal at Champlain is a real feast and the menu is revamped regularly. Duckling, guinea fowl rolled in endive, or veal with ginger and green lemon are just some examples of the fabulous gourmet dinners. Some tables offer majestic view of the Saint Lawrence River.





by loustejskal.com

Restaurant Initiale

"French Cuisine in the Old Port"

Located in the Old Port, Initiale offers a unique culinary experience. The chef uses the purest and the rarest ingredients to create such innovative French cuisine as sweetbreads with pumpkin and caramelized onions. High ceilings, large windows and subtle lighting radiate calm. The popular eight-course grand menu is recommended, along with the roasted lamb and the veal. The food, the decor and the service will enchant you, as will the very good wine list.



+1 418 694 1818

www.restaurantinitiale.com/

info@restaurantinitiale.com

54 Rue Saint-Pierre, Quebec City QC



by twk3

Laurie Raphaël

"Expensive but Worthwhile"

Owners Daniel Vézina and Suzanne Gagnon named this popular and upscale restaurant after their two children. The very friendly couple is well-known in the city for their warm personalities and for high quality cuisine. They have prix fixe as well as a la carte menus that change as per the seasons, enabling one to taste the best of every season. Some of the offerings include duck confit, spinach and citrus ravioli with seared foie gras; seafood cocktail, horseradish sauce and vegetables tempura. The desserts section has some delights such as orange soufflé in store. The impressive wine cellar includes a broad range of countries.



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