



Montreal for Chocolate Lovers -SAMPLER PACKAGE-

Our day long, self-paced chocolate lovers' tour leads you to the best chocolate in Montreal. Our mouthwatering itinerary starts in the Latin Quarter, winds through the Plateau, and ends at the Jean-Talon Market. The tour includes 12 chocolate stops, and lots more interesting sights along the way. Our written directions make finding your way a cinch. You will:

- Get to know Montreal as you discover fine chocolate in many forms: hand-dipped, molded, in *crêpes*, pastry, ice cream, hot chocolate, and more
- See chocolates being made
- Visit the city's first and only chocolate lounge
- Find the best chocolate for kids
- Learn which bonbons make the best gifts (and for whom)
- Taste, taste, taste!

Below are the first three stops on the tour. Enjoy your chocolate sampler!

Your tour leader. In 1999, while dipping a Montreal *chocolatine* into a bowl of *café au lait*, Montreal by Design owner Karen Kane made a life-changing decision. A year later, she was living in Paris, writing about Paris food, including chocolate. Karen started Paris by Design in 2002, and Montreal by Design in 2009, to share what she knows about these two great French cities.

We're more than just chocolate fiends. We also offer self-guided Montreal tours on good value eating (Cheap Eats, Cheap Eats II), francophone activities (Montreal for Francophones), and shopping (Vintage and Resale). We also create custom tours.

Using this guide. The tour is laid out sequentially, with numbered stops and written directions to help you navigate the route. Addresses include the nearest cross street and Métro stop, so they're easy to find on a map. You can visit the shops on this tour any time, though warm weather (April through September) will make your outdoor explorations all the more enjoyable. Shops are closed on major holidays. Opening days and hours are included, and our information is as current as possible.

Got an idea for a self-guided tour? Send us your idea - if we use it, you'll receive a free copy of the tour - and full credit for the idea!

Feedback? We adore it! Call (802) 456-8770, or email karen@montrealbydesign.com.

Redeem this sampler. Send your sampler, and we'll send you the complete Chocolate Lovers tour, or any of our other self-guided tours for \$12.95 - a savings of \$2.00. Email pdf to karen@montrealbydesign.com, or send to 200 Hammett Hill Road, East Montpelier, VT 05651.

1. Juliette et Chocolat. Best hot chocolate, most kid friendly. The first of two Juliette et Chocolat locations, this one caters to the younger demographic. The #1 reason kids come here is the hot chocolate. On a recent Saturday afternoon, I eavesdropped as five middle schoolers taste-tested several types. Since the chocolate here comes from around the world, ordering required that they choose between Venezuela and Africa.

Once their individual pitchers of European style hot chocolate arrived, my neighbors poured the dark, thick liquid into cups, inhaled the rich aromas, and swished the hot chocolate in their mouths, like wine tasters. Then all pretense at sophistication ended as sips turned to gulps, interrupted by “Yum,” “Mmm,” “Wow.”

But *chocolat chaud* isn't the only kid-pleaser here. To my left, a ten-year-old and his younger sister took turns lowering slices of apple and banana into a pot of chocolate fondue. At my table, talk turned to sweet vs. savory *crêpes*. The shop serves both, and we settled on one of each, to compare.

And the most fun of all was when our server delivered a *crêpe* filled with vanilla ice cream and covered with melted chocolate to the high school couple sitting next to us - and set the dish ablaze. This is a great place to celebrate a birthday with a small group - but avoid Sundays, as it gets quite crowded.

1615 rue St Denis, at Maisonneuve, M: Berri-UQAM. (514) 287-3555. Open Sun-Th 11am-11pm; F Sat 11am-midnight.

->>> Walk north on St-Denis.

2. Suite 88 Chocolatier. Chocolate lounge. Stark white walls, red leather chairs, molded chocolates filled with tequila and sake - welcome to Montreal's first chocolate lounge.

Yes, of course, you can give their gorgeous Mosaïques as gifts. These dark chocolate squares, filled and printed with stunning designs will be especially welcome to visual types. And you'll want a few green tea flavored chocolate bars, to tuck into your purse or pocket for snacking later.

But now that you're here, sit, sample, and sip. The most popular chocolates are Shooters: elegant, cone-shaped dark chocolates, filled with 1/3 oz of alcohol (plus sweeteners), meant to be opened at the top with a nibble, then drunk.

3957 Rue St-Denis, at Duluth, M: Mont-Royal. (514) 844-3488. Open M-W 11am-7pm; Th 11am-9pm; F S 11am-11pm; Sun 11am-5pm.

->>> Turn right onto Rue Duluth Est.

3. Les Chocolats de Chloé - Chloé's Chocolates. Fine handmade chocolates. Two steps into this tiny shop, and you're embraced by warm, sweet, comforting aromas. Natural light from a bay window brightens the space, and there is little in the way of decoration. Chloé Gervais-Fredette, the petite, ever-smiling shop owner, thinks good chocolate should speak for itself. And speak it does.

Choose from orange, mint, and caramel flavored chocolate bars; homemade *guimauves* (marshmallows) dipped in dark chocolate; and *sardines pralineés*, wonderfully detailed little “fish” packed with milk chocolate and hazelnut paste.

The hand dipped dark chocolates sit in scallop-edged, brown striped paper cups, their smooth tops flecked with powdered sugar, studded with pumpkin seeds, and dotted with pepper flakes and saffron. The centers contain caramel, passion fruit, ginger, lemon, and *fleur de sel*. Fabled French Valrhona chocolate lies at the base of these confections, which you can watch being made in the spotless kitchen at the back of the store.

546 Rue Duluth Est, at St-Hubert, M: Mont-Royal. (514) 849-5550. Open T W 10am-7pm; Th F 10am-9pm; Sat Sun 11am-7pm; closed M.

->>> Retrace your steps to St-Denis and continue north.

Stay au courant! Stay up-to-date on Montreal chocolates and other necessities of life by subscribing to our blog, What’s New in Montreal, at www.montrealbydesign.com.