

TASTET

GUIDE

# QUEBEC'S TABLES CHAMPÊTRES™

DINING EXPERIENCES

Presented by

**TERROIR  
ET SAVEURS  
DU QUÉBEC**

In partnership with

**TOURISME  
MONTÉRÉGIE**

**CANTONS  
DE L'EST**



### **Stéphanie Hinton**

**Founder and director of Les Cocagnes  
Member of the Board of Directors of  
Terroir et Saveurs du Québec**

On-farm dining is not your typical restaurant experience. Known as a table champêtre (or “country table”) in Quebec, it’s just what it sounds like: enjoying a thoughtfully prepared meal in a bucolic environment, where the food served is grown or raised on the very farm where you’re dining. It is the ultimate farm-to-table experience. Surrounded by the natural elements that inspire the cuisine, this multi-sensory experience offers a true taste of a specific place, celebrating the freshness and authenticity of the farm’s bounty, and of the local terroir at large. It’s also a chance to meet the passionate producers who work to feed our communities, rain or shine, and to show them our gratitude and appreciation for their essential work. Over the last few years, on-farm dining experiences have been springing up all over the countryside, confirming our appetite for authentic gastronomy rooted in local agriculture.

From gourmet family picnics in the middle of a flowery meadow to 8-course dinners in carefully designed dining rooms, there’s something to suit every taste and budget. At times, you’ll witness expertise handed down through the generations, while at others, you’ll be surprised by the explorations and unbridled creativity of newcomers. But wherever you may go, you’ll be amazed by the unwavering commitment to showcasing our terroirs and delighting us all.

**Enjoy your discoveries across  
Quebec !**

# TABLE CHAMPÊTRE™ ?



MAISON DE SOMA

© Maison de Soma

**The designation Tables Champêtres™ emerged in the early 1980s from the desire of farmers to welcome guests onto their farm to enjoy an intimate feast and share their knowledge. It was the perfect opportunity to prepare a meal using produce from their own fields, sometimes in collaboration with other local producers.**

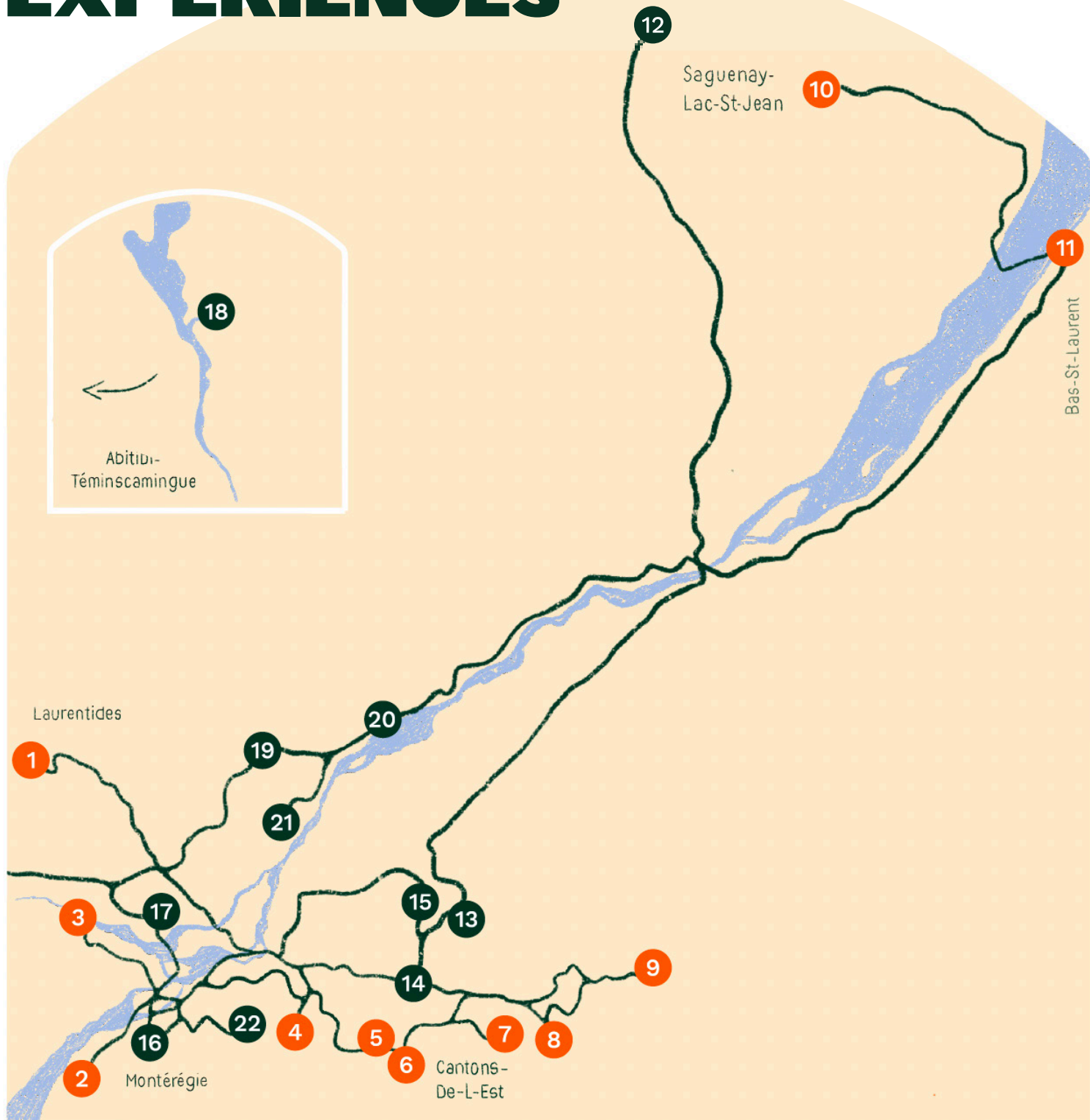
Since then, on-farm dining experiences have given producers the opportunity to introduce themselves, open the doors to their fields and let visitors discover their world. They share the inspiration behind their work and offer an exceptional gastronomic experience.

For producers and epicureans alike, it's a unique opportunity to share common passions: local flavours and drinks, and everything that goes with them. These meals are prepared and served directly on the farm, often in a house or outbuilding. Most of the ingredients used in the menus come from the farm itself. This gives you the chance to try more unusual products, such as wild boar, goat or sea buckthorn.

## Three criteria must be met for a on-farm dining experience to obtain the Table Champêtre™ designation in Quebec.

- ⤵ Be a member of Terroir et Saveurs du Québec, the provincial tourism association responsible for agro-tourism and culinary tourism in Quebec.
- ⤵ Be a producer.
- ⤵ Offer a dining experience that uses at least 51% of products from their own farm.

# QUEBEC'S TABLES CHAPÊTRES™ DINING EXPERIENCES



Having a on-farm dining experience at a Table Champêtre™ is an opportunity to toast local producers and celebrate local agriculture!



MAISON DE SOMA

© Maison de Soma

## LAURENTIDES ↘

### 1. Maison de Soma

Didier Lortie and Edith Foliot, along with their three children, invite you to explore the treasures of the region at their seasonal table. After spending fifteen years in marketing and advertising, they chose to change course and devote themselves to nature and everyday well-being. Located on a 600-acre estate in a bucolic setting, Maison de Soma offers a complete experience with a country-style buvette, a seasonal gourmet dining experience, and a range of transformed products from their land, both farmed and foraged. Each dish showcases fresh ingredients grown on site.

📍 380, chemin Paquette, Mont-Tremblant

## MONTÉRÉGIE ↘

### 2. Le Mangeoir

The owners of Le Mangeoir are a young couple who decided to leave the city in 2020 to set up their agrotourism farm in Saint-Anicet in the Montérégie region. Their aim is to be self-sufficient, serving meats and vegetables produced in an eco-responsible way. In addition to on-farm dining, the farm also offers a bed and breakfast where you can extend the experience and unwind.

📍 6004, chemin Ridge, Saint-Anicet

### 3. Ferme Les Petites Écores

Located in Pointe-Fortune, in the municipality of Vaudreuil-Soulanges, Les Petites Écores farm takes an eco-responsible approach to farming, fostering a beautiful ecosystem with a zero-waste approach and delicious produce. Their operation includes beekeeping, pig and chicken farming, and organic vegetable farming. As well as picking your own sea buckthorn and visiting the farms, you can discover their products at their on-farm dinners. Join the artisans for an intimate evening where beekeeping takes the spotlight.

📍 547, chemin des Outaouais, Pointe-Fortune

### 4. Ferme et Cuisine Bika

Chef Fisun Ercan made her dream of owning a farm come true by moving to Saint-Blaise-sur-Richelieu to open Bika Ferme et Cuisine. At this charming ancestral home-turned-farmstead restaurant, Fisun warmly welcomes her guests with the utmost hospitality. As well as being a bring-your-own-wine restaurant, Bika is unique in that it does not offer an à la carte menu. Instead, it offers a unique Turkish-inspired menu that varies according to the harvest and season. Reservations required.

📍 980, chemin du Grand-Bernier, Saint-Blaise-sur-Richelieu



FERME ET CUISINE BIKA

© Daphné Caron

## 5. Espace Old Mill

Just an hour from Montreal, in the charming village of Stanbridge East, Espace Old Mill is a unique and multifaceted place. Jean-Martin Fortier's project combines a market-garden farm, a farm restaurant, a boutique and an inn with a primary mission of promoting the terroir of Brome-Missisquoi, one of the richest agricultural regions in Quebec. Passionate about agro-ecology and the culinary arts, the team's mission at Espace Old Mill is to promote local producers, and inspire food sovereignty. Above all, it's an unprecedented gourmet experience.

📍 7, chemin Caleb Tree, Stanbridge East



ESPACE OLD MILL

© Mikael Lebleu

## 6. Les Cocagnes

Les Cocagnes is a 40-hectare agro-ecological collective farm in Frelighsburg, but above all it's a magnificent on-farm dining experience. Here, renowned guest chefs create an intimate dining experience where you can enjoy a delicious meal under their pergola, in the middle of blossoming fields overlooking a lovely pond. What makes the experience even more enjoyable is that all proceeds from this Table Champêtre™ go to fund their non-profit organisation, whose mission is to give young, dynamic agro-ecological businesses access to the land.

📍 33, chemin de Dunham, Frelighsburg

## 7. Parcelles

If you're looking for a unique local dining experience, we definitely recommend a visit to Parcelles! In the summer, Dominic Labelle (ex-Hotel Herman, Foxy and Montréal Plaza) offers gourmet picnics full of wood-fired delights. For the rest of the year, his offering is more intimate. From February to May, he welcomes you into his home to enjoy a tasting menu where vegetables take centre stage.

📍 21, chemin Taylor, Austin

## 8. Ferme Au pied Levé

Farm-to-table takes on a whole new meaning at Ferme Au Pied Levé, as almost everything they serve comes directly from the farm; the seasonal vegetables are grown on site, the meat comes from their livestock, the fresh herbs are picked from their garden, and so on. At the farm, visitors can discover a wide variety of animals, from Highland beef to Boër goats, wild turkeys and much more. The animals are raised with the utmost care, in vast open spaces, all year long. There's even a bed and breakfast on site, so you can enjoy the full experience.

📍 1107, chemin de Fitch Bay, Magog

## 9. Restaurant Les Mal-Aimés

Come to Les Mal-Aimés for a unique human and gastronomic experience you won't soon forget. Here, they offer a tasting menu where the featured ingredients are nearly entirely sourced from the farm Le Jardinier Déchaîné. The experience begins with a tour of the farm, followed by a bite to eat, and ends around the fire. If you're lucky, you'll have the chance to witness chef Daniel Charbonneau saber a bottle of champagne with an axe. A delicious homage to Boreal flavours awaits you with elegant cuisine prepared over an open wood fire.

📍 429 QC-253, Cookshire-Eaton

## SAGUENAY ↘ LAC-SAINT-JEAN

### 10. Le St-Sapin

Located in Les Jardins de Sophie overlooking the Saguenay River, Le St-Sapin restaurant was created thanks to the bold initiative of two passionate vegetable farmers. They decided to open their farm and estate to the public to showcase their love of organic farming and their deep attachment to the local terroir. The seasons guide the dishes and reflect the flavours of the moment.

📍 515, chemin. de l'Anse A Pelletier, Saint-Fulgence



PROJET LA RUCHE

© Projet La Ruche



LE ST-SAPIN

© Les Jardins de Sophie

## BAS-SAINT-LAURENT ↘

### 11. Projet La Ruche

Projet La Ruche offers a total immersion in nourishment from the source, from production to tasting. This restaurant-bistro offers a changing menu based on seasonal harvests and the team's inspiration. On the forest terrace, guests can savour small dishes to share in a charming and intimate atmosphere, accompanied by a unique selection of craft beers, natural wines and other local products. Don't forget to take home a jar of their delicious honey.

📍 538, rang 5 Ouest, Baie-des-Sables

# DISCOVER OTHER TABLES CHAMPÊTRES™ IN QUEBEC



LABONTÉ DE LA POMME

© Labonté de la pomme

## 12. À l'Orée des Champs

📍 795, rang 7 Est, Saint-Nazaire

## 13. Au Gîte des Oies

📍 508, chemin Charlebois, Roxton Falls

## 14. Domaine de la Templerie

📍 312, chemin New Erin, Huntingdon,  
Godmanchester

## 15. L'Éden Rouge

📍 51, rue Principale Nord, Saint-Bruno-de-Guigues

## 16. Ferme cidricole Équinoxe

📍 2011, route 104, Farnham

## 17. Huit 100 Vingt

📍 820, 9<sup>e</sup> rang, Sainte-Marcelline de Kildare

## 18. Labonté de la pomme

📍 405, rang de l'Annonciation, Oka

## 19. La Rabouillère

📍 1073, rang de l'Égypte, Saint-Valérien

## 20. Le Rieur Sanglier

📍 671, Grande Rivière Nord, Yamachiche

## 21. La Seigneurie des Patriotes

📍 573, Montée Ste-Marie, L'Assomption

## 22. Terre des Boers

📍 1749, chemin de la Rivière, Sainte-Clotilde



AU GÎTE DES OIES

© Au Gîte des Oies



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