



Paris, May 7th 2026

MICHELIN Guide Quebec welcomes four new One Stars in 2026 restaurant selection

- Year two welcomes four new One MICHELIN Star restaurants
- Three new Green Stars awarded for mindful gastronomy
- 2026 Selection includes seven new Bib Gourmands and 18 new Recommended restaurants throughout the province

This morning the MICHELIN Guide announced the full restaurant selection for the MICHELIN Guide Québec 2026. The anonymous Inspectors welcomed four new One MICHELIN Starred restaurants and three new Green Stars.

Auberge Saint-Mathieu in Saint-Mathieu-du-Parc, **Hoogan et Beaufort** in Montréal and **Le Clan** in Québec were each promoted to One MICHELIN Star in the 2026 selection. **Sushi Nishinokaze** in Montréal also joined the selection this year with One MICHELIN Star. **Tanière³** in Québec maintained Two MICHELIN Stars for the second year in a row.

This year's selection also welcomed three new Green Stars with **Coteau** in Québec, **Huit 100 Vingt** in Saint-Ambroise-de-Kildare and **Les Mal-Aimés** in Cookshire-Eaton being recognized for their efforts in mindful gastronomy. Additionally, seven new restaurants were awarded a Bib Gourmand for their high-quality offerings at good value prices. The full selection including Recommended eateries totals 121 restaurants.

"Last year the MICHELIN Guide made history as we revealed the very first selection of restaurants for the MICHELIN Guide Québec," said Gwendal Poullennec, International Director of the MICHELIN Guide. "2026 marks another tremendous year of achievements for your restaurant community as we welcomed four new Starred restaurants into the MICHELIN Guide family. Our Inspectors have highlighted new discoveries from hidden gems in small towns to modern luxuries in the city center. Congratulations to the chefs and restaurant teams on another magnificent year!"

Here are the new MICHELIN Star restaurants, with Inspector notes from each (Inspectors' comments in full on the MICHELIN Guide website and [mobile app](#)):

One MICHELIN Star: High-quality cooking – worth a stop.

Auberge Saint-Mathieu (Saint-Mathieu-du-Parc; Creative cuisine)

Located near La Mauricie National Park, on the shores of Lake Bellemare, this country inn surrounded by forest is picture-postcard perfect. Chef Samy Benabed crafts exquisitely plated, locally sourced cuisine, harmoniously blending heroically vibrant flavors depicted by smoky BBQ aromas and preserved foods of Scandinavian inspiration (lacto-fermentation, dehydration, etc.) with Quebec spices and citrus fruits. Case in point is his trompe l'oeil dumpling stuffed with pork in a white miso stock with matsutake. Simpler fare is available (summertime only) at the Comptoir Buvette, which also serves as a small grocery store. Book yourself into one of 10 cozy guestrooms, which is just the ticket to recharge your batteries.

Hoogan et Beaufort (Montréal; Modern cuisine)

Set on a repurposed brownfield, this restaurant with an urban-style aesthetic has preserved remnants of its glorious heritage: red-brick walls dating back to 1904 and metal

framework. Under the direction of chef Marc-André Jetté, the house specialty is wood-fired cooking (even the desserts!) and fresh, cherry-picked ingredients. The result is a mouth-watering lineup, starring the likes of house-made agnolotti with celeriac and Louis d'Or cheese, duck wood-fired whole on the carcass, served with quince and braised pointed cabbage, or grilled pear with oats and sweet clover. Other highlights include the superb wine list curated by sommelier Hugo Duchesne, and the delicious cocktails (with or without alcohol) for a perfect start to the experience. The front-of-house team brings precision and warm hospitality.

Le Clan (Québec City; Regional/Modern cuisine)

Catalan chef Stéphane Modat has set up shop in this charming historical house in Old Québec. From the entrance, you get a glimpse of the glass-fronted kitchen before heading up to the dining area with spaces decorated with hunting and fishing trophies (in keeping with the chef's passions). Embracing fish, game and red meats, the tasting menu champions boreal traditions and ingredients from Quebec – Lake Champlain walleye, Arctic char from Rivière-au-Renard in the Gaspé Peninsula and red deer from Saint-Charles-du-Bourget. Expect precise, delicate and indulgent dishes, such as hare cappelletti with vegetable ragout, topped with a creamy hollandaise sauce. Brunch is served on the weekends, and they also serve a reasonably priced set lunch menu on weekdays.

Sushi Nishinokaze (Montréal; Japanese/Sushi cuisine)

In the minimalist and traditional setting of a fine dining sushi counter, Japanese chef Vincent Gee has a demanding and deeply respectful approach to Edomae tradition. Fish, sourced from Japan for the most part and shored up by excellent Canadian produce, is presented at the start of service in traditional box. Particular attention is paid to the rice, which is pesticide-free and stored in straw baskets: it is seasoned with a subtle blend of vinegars and its temperature is adjusted to the fat content of the fish. Skillful curing and marinating demonstrate confident technique, enhancing an experience centered on the inherent quality of the ingredients: dazzlingly fresh Nova Scotia shrimp, precisely prepared bluefin tuna, and precisely vinegared kohada with an intense umami flavour.

Three New Restaurants Highlighted for Their Inspiring Visions

The Green Star editorially highlights restaurants that have inspired and impressed Inspectors with their committed vision for the future of gastronomy. By shaping a community of innovative establishments driven to pursue progress in the role of restaurants, the Green Star fosters dialogue and collaboration, encouraging establishments to inspire and evolve together.

Three new restaurants have newly captured the Inspectors' attention for their inspiring visions: **Coteau** in Québec City, **Huit 100 Vingt** in Saint-Ambroise-de-Kildare and **Les Mal-Aimés** in Cookshire-Eaton. Coteau operates on a farm to table philosophy using vegetables from the restaurant's farm. At Huit 100 Vingt, 80 percent of the ingredients come from the property, including vegetables, fruits, eggs and their barrel-aged maple syrup. Lastly, at Les Mal-Aimés the restaurant itself is built from local wood and the staff sources produce from their garden.

These newly highlighted restaurants join the two establishments already recognized for continuing to impress the Inspectors (Auberge Saint-Mathieu and Espace Old Mill). Together, these five restaurants create a community deeply committed to presenting another vision of mindful gastronomy.

Coteau (Québec City)

Huit 100 Vingt (Saint-Ambroise-de-Kildare)

Les Mal-Aimés (Cookshire-Eaton)

Bib Gourmand

The MICHELIN Guide Inspectors awarded seven new restaurants a Bib Gourmand, which recognizes eateries for great food at a great value. At these establishments, restaurant-goers can enjoy very good food at a moderate price. The full list can be found below.

Québec’s 2026 Bib Gourmand restaurants

Restaurant	Address
Annette bar à vin	4051 rue Molson, local 120, H1Y 3L1, Montréal
Battuto	527 boulevard Langelier, G1K 5P7, Québec
Baumier (new)	695A chemin Avila, J0R 1R3, Piedmont
Bibine Buvette (new)	210 rue Brock, J2C 1M3, Drummondville
Bistro B	1144 avenue Cartier, G1R 2S5, Québec
Buvette Gentille (new)	73 rue Saint-Jean-Baptiste, G3Z 1M6, Baie-Saint-Paul
Buvette Scott	821 rue Scott, G1R 3C8, Québec
Cadet	1431 boulevard Saint-Laurent, H2X 2S8, Montréal
Casavant	350 rue de Castelnau Est, H2R 1P9, Montréal
Coquette (new)	10041 avenue Royale, G0A 3C0, Sainte-Anne-de-Beaupré
Côté Est	76 avenue Morel, G0L 1M0, Kamouraska
Honō Izakaya	670 rue Saint-Joseph Est, G1K 3B9, Québec
Le Clocher Penché (new)	203 rue Saint-Joseph Est, G1K 3B1, Québec
Le Petit Alep	191 rue Jean-Talon Est, H2R 1S8, Montréal
Limbo (new)	45 avenue Mozart Ouest, H2S 1C1, Montréal
Losange	100 rue Saint-Germain Ouest, G5L 4B6, Rimouski
lueur	117 rue Dalhousie, G1K 4C5, Québec
Melba	398 rue Saint-Vallier Ouest, G1K 1K6, Québec
Ouroboros	135 rue Saint-Joseph Est, G1K 3A8, Québec
Parapluie	44 rue Beaubien Ouest, H2S 1V3, Montréal
Rôtisserie La Lune	391 rue Saint-Zotique Est, H2S 1L8, Montréal
Saindoux Restaurant BBQ (new)	100 rue Notre-Dame Sud, G6E 4A2, Sainte-Marie
Torii Izakaya	771 rue Saint-Joseph Est, G1K 3C7, Québec

MICHELIN Special Awards

In addition to the Bib Gourmands and Stars, the Guide announced four Special Awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Thomas Pélissier	Le Clocher Penché
Michelin Sommelier Award	Hugo Duchesne	Hoogan et Beaufort
Michelin Outstanding Service Award	Victoria Savoie	Asteur

Michelin Young Chef Award	Samy Benabed	Auberge Saint-Mathieu
---------------------------	---------------------	-----------------------





Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Québec and throughout the world.






Each hotel in the selection has been chosen by MICHELIN Guide experts for its extraordinary style, service and personality — with options for all budgets — and each can be booked directly through the MICHELIN Guide website and app. The selection for Québec features the province’s most spectacular hotels, including the beautiful lakeside retreat [Manoir Hovey](#) (two MICHELIN Keys), Québec City’s most famous landmark the [Fairmont Le Château Frontenac](#) (one MICHELIN Key), which overlooks the St. Lawrence River and the wellness-forward [Entourage sur-le-Lac](#) set on the shores of Lac-Beauport.

The MICHELIN Guide is a benchmark in gastronomy. Now it’s setting a new standard for hotels. Visit the MICHELIN Guide [website](#), or download the free [app](#) for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.




The 2026 MICHELIN Guide Québec selection:

 (Excellent cuisine, worth a detour)	1
 (High quality cooking, worth a stop)	12
 (Restaurant mindful gastronomy leaders)	5
 Bib Gourmand (Good food at moderate price)	23
Recommended restaurants	85
Total number of restaurants in selection	121

Québec’s 2026 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
Auberge Saint-Mathieu		2081 chemin Principal, GOX 1N0, Saint-Mathieu-du-Parc
Coteau (new)		10 rue Saint-Antoine, G1K 4C9, Québec
Huit 100 Vingt (new)		820 9e rang, J0K 1C0, Saint-Ambroise-de-Kildare
Les Mal-Aimés (new)		429 route 253, J0B 1M0, Cookshire-Eaton
Espace Old Mill		7 chemin Caleb Tree, J0J 2H0, Stanbridge East

Québec’s 2026 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Tanière ³		7 rue du Don-de-Dieu, G1K 3Z6, Québec
ARVI		519 3e Avenue, G1L 2W4, Québec
Auberge Saint-Mathieu (new)		2081 chemin Principal, GOX 1N0, Saint-Mathieu-du-Parc

Hoogan et Beaufort (new)	✿	4095 rue Molson, H1Y 3L1, Montréal
Jérôme Ferrer - Europea	✿	1065 rue de la Montagne, H3G 0B9, Montréal
Kebec Club Privé	✿	767 rue Saint-Joseph Est, G1K 3C6, Québec
Laurie Raphaël	✿	117 rue Dalhousie, G1K 9B7, Québec
Légende	✿	255 rue Saint-Paul, G1K 3W5, Québec
Le Clan (new)	✿	44 rue des Jardins, G1R 3Z1, Québec
Mastard	✿	1879 rue Bélanger, H2G 1B6, Montréal
Narval	✿	144-A avenue de la Cathédrale, G5L 5H8, Rimouski
Sabayon	✿	2194 rue Centre, H3K 1J4, Montréal
Sushi Nishinokaze (new)	✿	5400 boulevard Saint-Laurent, H2T 1S1, Montréal

Québec's 2026 Recommended restaurants

The MICHELIN Guide Inspectors included 18 new restaurants as recommended, bringing the total to 85. Recommended simply means a restaurant is recommended by the Inspectors. The full list can be found below.

Restaurant	Address
Ambre Buvette	2860 chemin des Quatre-Bourgeois, G1V 1Y3, Québec
Asteur (new)	394 chemin de la Grande-Côte, J7G 1B1, Boisbriand
Au Pâturage - Espaces Gourmands (new)	2581 rang Saint-Joseph, J0C 1R0, Sainte-Perpétue
Au Pied de Cochon	536 avenue Duluth Est, H2L 1A9, Montréal
Bar St-Denis (new)	6966 rue Saint-Denis, H2S 2S4, Montréal
Beba	3900 rue Éthel, Verdun, H4G 1S4, Montréal
Bouillon Bilk	22 rue Sainte-Catherine Est, H2X 1K4, Montréal
Cabaret l'Enfer	4094 rue Saint-Denis, H2W 2M5, Montréal
Candide	551 rue Saint-Martin, H3J 2L6, Montréal
Champlain	Fairmont Le Château Frontenac, 1, rue des Carrières, G1R 4P5, Québec
Chez Boulay - Bistro Boréal	1110 rue Saint-Jean, G1R 1S4, Québec
Chez Mathilde	227 rue des Pionniers, G0T 2A0, Tadoussac
Chez Rioux & Pettigrew	160, rue Saint-Paul, G1K 3W1, Québec
Chez Truchon – Auberge & Bistro (new)	1065 rue Richelieu, G5A 2X8, La Malbaie
Coteau	10 rue Saint-Antoine, G1K 4C9, Québec
Damas	1209 avenue Van Horne, Outremont, H2V 1K4, Montréal
Dorsia	396 rue Notre-Dame Ouest, H2Y 1T9, Montréal
Échaudé	73 rue du Sault-au-Matelot, G1K 3Y9, Québec
Épi, Buvette de Quartier	119 rue Radisson, G9A 2C5, Trois-Rivières
Espace Old Mill	7 chemin Caleb-Tree, J0J 2H0, Stanbridge East
Ferreira Café	1446 rue Peel, H3A 1S8, Montréal
Foxy	1638 rue Notre-Dame Ouest, H3J 1M1, Montréal

Garde Manger	408 rue Saint-François-Xavier, H2Y 2S9, Montréal
Hélicoptère (new)	4255 rue Ontario Est, H1V 1K4, Montréal
Huit 100 Vingt (new)	820 9e rang, J0K 1C0, Saint-Ambroise-de-Kildare
Île Flottante	176 rue Saint-Viateur Ouest, H2T 2L3, Montréal
Joe Beef	2491 rue Notre-Dame Ouest, H3J 1N6, Montréal
Juliette Plaza (new)	6220 rue Saint-Hubert, H2S 2M2, Montréal
Kitano Shokudo (new)	143 avenue du Mont-Royal Est, H2T 1N9, Montréal
Kundah Hôtel	325 rue de La Couronne, G1K 6E7, Québec
L'Express	3927 rue Saint-Denis, H2W 2M4, Montréal
La Chronique	104 avenue Laurier Ouest, H2T 2N7, Montréal
La Planque	1027 3e Avenue, G1L 2X3, Québec
La Porte Arrière	356 rue Lafontaine, G5R 3B3, Rivière-du-Loup
Lawrence	9 avenue Fairmount Est, H2T 1C7, Montréal
Le 101 Restaurant (new)	101 rue Saint-Joseph Est, G1K 3A8, Québec
Le Club Chasse et Pêche	423 rue Saint-Claude, H2Y 3B6, Montréal
Le Filet	219 avenue du Mont-Royal Ouest, H2T 2T2, Montréal
Le Géraldine	163 rue Saint-Eustache, J7R 2L5, Saint-Eustache
Le Hatley - Manoir Hovey	575 rue Hovey, J0B 2C0, North Hatley
Le Hobbit	700 rue Saint-Jean, G1R 1P9, Québec
Le Mouso	1025 rue Ontario Est, H2L 1P8, Montréal
Le Parlementaire	1150 avenue Honoré-Mercier, G1A 1A3, Québec
Le Saint-Amour (new)	48 rue Sainte-Ursule, G1R 4E2, Québec
Le Sainti (new)	150 chemin des Bains, G0T 1V0, Saint-Irénée
Le Serpent	257 rue Prince, H3C 2N4, Montréal
Le St-Urbain	96 rue Fleury Ouest, H3L 1T2, Montréal
Le Tap Room - Manoir Hovey	575 rue Hovey, J0B 2C0, North Hatley
Le Vin Papillon	2519 rue Notre-Dame Ouest, H3J 1N4, Montréal
Le Violon	4720 rue Marquette, H2J 3Y6, Montréal
Le Virunga	851 rue Rachel Est, H2J 2H9, Montréal
Leméac	1045 avenue Laurier Ouest, H2V 2L1, Montréal
Les Affamés	200 avenue de la Cathédrale, G5L 5J2, Rimouski
Les Mal-Aimés	429 route 253, J0B 1M0, Cookshire-Eaton
Les Mômes	586 rue Villeray, H2R 1H6, Montréal
Loiseau d'à Côté (new)	10 avenue Filion, J0R 1R0, Saint-Saveur
L'Orygine	36 rue Saint-Pierre, G1K 3Z6, Québec
Maison Boire	13 rue Court, J2G 4Y6, Granby
Maison Boulud	Ritz-Carlton Montréal, 1228, rue Sherbrooke Ouest, H3G 1H6, Montréal
Marcus	Four Seasons Hotel Montréal, 1440, rue de La Montagne, H3G 1Z5, Montréal
Mémo	644 rue Notre-Dame Ouest, H3C 1J2, Montréal
Moccione	7495 rue Saint-Denis, H2R 2E5, Montréal
Mon Lapin	150 rue Saint-Zotique Est, H2S 1K8, Montréal
Monarque	406 rue Saint-Jacques, H2Y 1S1, Montréal
Montréal Plaza	6230 rue Saint-Hubert, H2S 2M2, Montréal

Myranel	241 chemin du Roy, G0A 1S0, Deschambault
Okeya Kyujiro Montréal	1227 rue de la Montagne, H3G 1Z2, Montréal
Oncle Lee	222 avenue Laurier Ouest, H2T 2N8, Montréal
Oncle Lee Kǎo (new)	112 rue McGill, H2Y 2E5, Montréal
Othym	1257 rue Atateken, H2L 3K9, Montréal
Panacée	1701 rue Atateken, H2L 3L4, Montréal
Park	378 avenue Victoria, Westmount, H3Z 2N4, Montréal
Pavane (new)	120 rue Principale, J2G 2V5, Granby
Place Carmin	740 rue William, H3C 1P1, Montréal
Renoir (new)	Sofitel Le Carré Doré, 1155 rue Sherbrooke Ouest, H3A 2N3, Montréal
Restaurant 1668 (new)	18235 boulevard Lacroix, G5Y 5B8, Saint-Georges
Restaurant de l'ITHQ	3535 rue Saint-Denis, H2X 3P1, Montréal
Saison (new)	1380 chemin Sainte-Foy, G1S 2N6, Québec
Salle Climatisée	6448 boulevard Saint-Laurent, H2S 3C4, Montréal
Schwartz's Deli	3895 boulevard Saint-Laurent, H2W 1X9, Montréal
sEb L'Artisan Culinair	444 rue Saint-Georges, J8E 3G4, Mont-Tremblant
Toqué!	900 place Jean-Paul-Riopelle, H2Z 2B2, Montréal
Verre Pickl' (new)	1314 avenue Maguire, G1T 1Z3, Québec
Vin Polisson	197 King Ouest, J1H 1P4, Sherbrooke
Yokato Yokabai	4185 rue Drolet, H2W 2L5, Montréal

The MICHELIN Guide in North America

Michelin announced its first North American Guide in 2005 for New York. Guides have also been added in Chicago (2011); Washington, D.C. (2017); California (San Francisco in 2007, statewide 2019); Florida (Greater Miami, Orlando and Tampa in 2022, adding Greater Fort Lauderdale, The Palm Beaches and St. Pete-Clearwater in 2025, statewide in 2026); Toronto (2022); Vancouver (2022); Colorado (2023); Atlanta (2023), Mexico (2024), Texas (2024), Québec (2024), the American South (2025), Boston (2025), Philadelphia (2025), the Southwest (2026) and the American Great Lakes (2027).

THANKS TO OUR PARTNERS



RESTAURANT DESTINATION PARTNER QUEBEC 2026



About Michelin:





Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com).

Follow all our news on X

 @Michelin



MICHELIN GROUP MEDIA RELATIONS

 112, avenue Kléber - 75116 Paris  +33 (0) 1 45 66 22 22 | 7 days a week  www.michelin.com  @Michelin