



Press release
For immediate release

LES GRANDS BRUNCHS RETURN TO JEAN TALON MARKET Two delicious six-course dining events featuring numerous acclaimed chefs

Montreal, May 13, 2024 – The Société des Marchés publics de Montréal is pleased to announce the return of Les Grands Brunchs – two delicious six-course dining events which will take place in the city’s great temple of gastronomy, **Jean-Talon Market**. **Le Grand Brunch Mange ton Saint-Laurent!** will be back for its **second edition, on June 1 and 2**, with a menu showcasing the edible delights of the St. Lawrence, including the river, estuary and gulf. New this year is the **inaugural Grand Brunch des Pâtisseries**. This brunch, on **June 9 and 10**, showcases the unique expertise of several acclaimed pastry chefs. Each event will take place on a Saturday and a Sunday, with three sittings: 10 a.m., 12:30 p.m. and 3 p.m., with all dishes prepared by local chefs. Tickets are now on sale for \$180 for two people for Le Grand Brunch Mange ton Saint-Laurent! and \$150 for two for Le Grand Brunch des Pâtisseries. Each ticket includes a six-course meal, one mimosa, service charge and ticketing fee; taxes are not included. An excellent selection of drinks – including many Quebec-made ciders, wines, beers and non-alcoholic beverages – will also be available. Hurry, space is limited!



The eagerly anticipated return of Le Grand Brunch Mange ton Saint-Laurent!

Following the success of the inaugural edition, Montreal’s public markets, in collaboration with [Collectif Mange ton Saint-Laurent!](#) and [Hôtel ZÉRO1](#), are pleased to present the second annual Grand Brunch Mange ton Saint-Laurent! with a new six-course menu highlighting the culinary pleasures of the St. Lawrence River, Estuary and Gulf. The eight featured chefs for this edition are **Amine Nasrallah** of [Chaud Devant!](#), **Chloé Ouellet** and **Juliette Fraser Chouinard** of [Au Pâturage - Espace Gourmand](#), **Adrian Pastor** and **Riwan Maire** of [Projet Yaku](#), **Constant Mentzas** of [Palomar](#), **André-Nicolas Medina** of [Rouge Gorge](#) and **Rémy Couture**, [consulting pastry chef](#). They have joined forces to create a decadent menu that will show diners how the St. Lawrence teems with exceptional foods including its famous snow crab and halibut, as well as lesser-known species like sea spinach and Stimpson’s surfclams.

Menu for Le Grand Brunch Mange ton Saint-Laurent!

ADRIAN PASTOR AND RIWAN MAIRE

Projet Yaku

Snow crab, seaweed and sea-spinach kimchee

CHLOÉ OUELLET AND JULIETTE FRASER CHOUINARD

Au Pâturage - Espace Gourmand

Scotch egg with smoked turbot, whelk and seaweed sauce vierge

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AMINE NASRALLAH

Chaud Devant!

Quebec scallop ceviche, seaberry juice, wintergreen mousse, cucumber and sea lettuce

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ANDRÉ-NICOLÀS MEDINA

Rouge Gorge

Quebec asparagus vichyssoise, Nordic shrimp and Stimpson's seaclam salsa

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CONSTANT MENTZAS

Palomar

Halibut sausage, Quebec strawberries and rhubarb

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REMY COUTURE

Consulting pastry chef

Pavlova with cranberry cream, white chocolate and juniper whipped cream with cranberry confit and sumac

Tickets are now on sale for \$180 for 2 people:

<https://www.marchespublics-mtl.com/en/evenements/the-grand-brunch-mange-ton-saint-laurent/>

One mimosa, service and ticketing charges included; taxes not included

Le Grand Brunch des Pâtisseries, featuring edible flowers and plants

Savour delicious pastries, explore the flavours of edible flowers and have a unique gourmet experience with the first edition of Le Grand Brunch des Pâtisseries! Eleven pastry chefs – **Magie Marier and Héra Schneider** of [Ratafia](#), **Christian Campos** of [Pâtisserie Farine et Cacao](#), **Natacha Lehmann** of [Pâtisserie Clémentine](#), **Aurélien Kerzerho** of [Pâtisserie Méliot](#), **Zébulon Vézina** of [Zébulon](#) and **Marine Picouet, Magali Perreault and Roxanne Michaud** of [Nanana](#) – have created a unique six-course menu exploring sweet and savoury flavours. The meal will show diners that the world of pastry, with its remarkable creativity and fascinating techniques, is incredibly delicious, and can offer a complete culinary experience far beyond the simple concept of the sweet final course of a meal.

Menu: Le Grand Brunch des Pâtisseries

MAGIE MARIER AND HÉRA SCHNEIDER

Buffalo ricotta tartlet, sweet-salty dandelion crust, fermented geranium honey, red berry chutney

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CHRISTIAN CAMPOS

Pâtisserie Farine & Cacao

Hojicha tea cream, almond and elderflower mousse, semi-confit peas en gelée and puréed, jelly with lime, elderflower and wood sorrel

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NATACHA LEHMANN

Pâtisserie Clémentine

Fresh cheese and rose cream, green oil infused with lemon balm, Quebec raspberry confit, green alder pepper cookie

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AURÉLIEN KERZERHO

Pâtisserie Mélilot

Wild chamomile ganache, seaberry mousse, madeleine, Linzer, white chocolate crumble and pollen cookie

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ZÉBULON VÉZINA

ZÉBULON

French toast, roasted peaches with herbs, nut cream

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MARINE PICOUET, MAGALI PERREAULT AND ROXANNE MICHAUD

NANANA

White chocolate crisp, pressed rhubarb with elderberries, sweet-brier flower sauce, elderflower panna cotta, angel food cake, flower in isomalt

Tickets are on sale now for \$150 for 2 people:

<https://www.marchespublics-mtl.com/en/evenements/the-grand-brunch-des-patisseries/>

One mimosa, service and ticketing charges included; taxes not included

This event is made possible by the support of the Ville de Montréal.

About the Société des Marchés publics de Montréal

The Société des Marchés publics de Montréal is a social economy enterprise responsible for the planning, development and operation of Montreal's public markets. Its mission is to improve access to fresh food through a network of public markets that brings Montrealers closer to local farmers and agri-food businesses. Since 1993, it has been mandated by the Ville de Montréal to manage the Atwater, Jean-Talon and Maisonneuve markets, six Neighbourhood markets and three Solidarity markets. It is a non-profit organization governed by a board of directors composed of five merchants and five residents of the Montreal urban agglomeration. Its membership includes nearly 200 merchants active at the public markets. The Société's network of public markets is frequented by more than three quarters of Montrealers, with more than 3 million visits annually.

About Mange ton Saint-Laurent!

Using a variety of communication tools, and with Colombe St-Pierre as spokesperson, the mission of Mange ton Saint-Laurent! is to inform the Quebec public about the various scientific and societal issues, as well as about promising initiatives related to fisheries and the development of coastal communities in the Bas Saint-Laurent, the Côte-Nord, Gaspé and Îles-de-la-Madeleine.

About Hôtel Zéro 1

Located in the heart of downtown Montreal, Hôtel ZÉRO1 is a modern, comfortable, independent establishment offering guests a unique stay experience. Hôtel ZÉRO1 has been welcoming international corporate and leisure guests for 13 years. Committed to promoting local culture and with a privileged location in the Quartier des spectacles, ZÉRO1 is proud to support initiatives that showcase the region's talents and products.

If you would like to arrange an interview or require further information, please do not hesitate to contact :

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