

PRESS RELEASE

Sofitel Montreal Golden Mile's Renoir Restaurant featured in Canada's very first Gault & Millau Guide

The restaurant receives high marks and is ranked amongst Montreal's best restaurants, by the prestigious French gastronomic guide Gault & Millau



Montreal, May 31, 2016 - [Sofitel Montreal Golden Mile](#)'s Renoir Restaurant receives two "toques" and a score of 14 out of 20 in Montreal's first edition of the prestigious French gastronomy guide Gault & Millau. This recognition highlights the talent and expertise of Executive Chef Olivier Perret and his team, both in and out of the kitchen. Gault & Millau praised the Renoir Restaurant team for creating an innovative cuisine that showcases the best local products.

"We are honored to be recognized by Gault & Millau. This distinction has such personal meaning for us because it rewards restaurants that pay particular attention to taste, ambience and experience, which are all elements we work on day after day", said Olivier Perret, Executive Chef, Renoir Restaurant at Sofitel Montreal Golden Mile.

A feature of the French gastronomic landscape since 1972, the Gault & Millau Guide launched its first Canadian gastronomic guide this year in Montreal, selecting Renoir amongst the 150 restaurants on Montreal's culinary scene.

"It is truly an honor for Sofitel Montreal Golden Mile's Renoir Restaurant to receive this recognition from such a prestigious guide as Gault & Millau, especially as this is their first ever edition in our city and country," adds Marc Pichot, General Manager, Sofitel Montreal Golden Mile. *"It is also promising for Quebec's unique gastronomy to be highlighted on the international scene with the arrival of this reference."*

The famous French gastronomy guide Gault & Millau evaluates restaurants, hotels, guest houses and wineries based on the quality of their cuisine and their surroundings. The food critics who visit and evaluate each restaurant are anonymous and passionate about good food and local products. The scoring system rates on a scale of 1 to 20 and awards one to five "toques" to the selected establishments, which ultimately puts them in touch with local and international gourmet clients.

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