ACI-NA EXCELLENCE IN AIRPORT CONCESSIONS AWARDS

Best "Green" Concession Practice or Concept

BISTROT MONTRÉAL TRUDEAU

PROUD SPONSOR OF THE 2018 JAMES BEARD AWARDS
Walking into a Bistrot is like entering a welcoming, traditional urban market, a refined yet familiar environment expressed through the skilful hands of authentic artisans of tastes.

Post-industrial decor elements include reclaimed wood, metal piping, and a selection of eco-friendly chairs and soft seating.
The menu is a virtual gallery of local purveyors, from the cheese to the fruit and vegetables used in the daily juice selections, and locally sourced, environmentally friendly grain for the fresh pasta to local sourdough and the daily pastry selections.
BEST "GREEN" CONCESSION PRACTICE OR CONCEPT
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Ethically sourced ingredients is a brand attribute that adds color and an experience of flavors for travelers.
The “green” attribute is not limited to the food and beverage offerings, but how the location is designed using local and recycled products that in the end created an inviting space for travelers to enjoy a well-deserved moment of relaxation and excellent cuisine before their flight.