

MONTRÉAL

TRUDEAU

ACI-NA EXCELLENCE IN AIRPORT CONCESSIONS AWARDS

Best "Green" Concession Practice or Concept

BISTROX

E MONTRÉAL 3

PRUDER





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Walking into a Bistrot is like entering a welcoming traditional urban market, a refined yet familiar environment home to ancient craft expressed through the skillful 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.









BISTRO





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PUDEAU

LES CHOIX DURABLES

Construire notre avenir en faisant les bons choix aujourd'hui.



LES SAISONS

Nous préférons utiliser des fruits et légumes de saison parce qu'ils sont meilleurs.



INGRÉDIENTS ET SAVOIR-FAIRE

Chaque produit est aussi unique que l'expérience et le savoir-faire de celui qui l'a fabriqué.



LES BONS VOISINS

Ici, au coeur de la ville, nous redécouvrons le rythme de la terre



LE RESPECT DE L'ENVIRONNEMENT

Nous préférons les matériaux recyclables et nous raccourcissons les distances avec nos fournisseurs.



LA SPONTANÉITÉ

Nous réinterprétons les recettes traditionnelles.









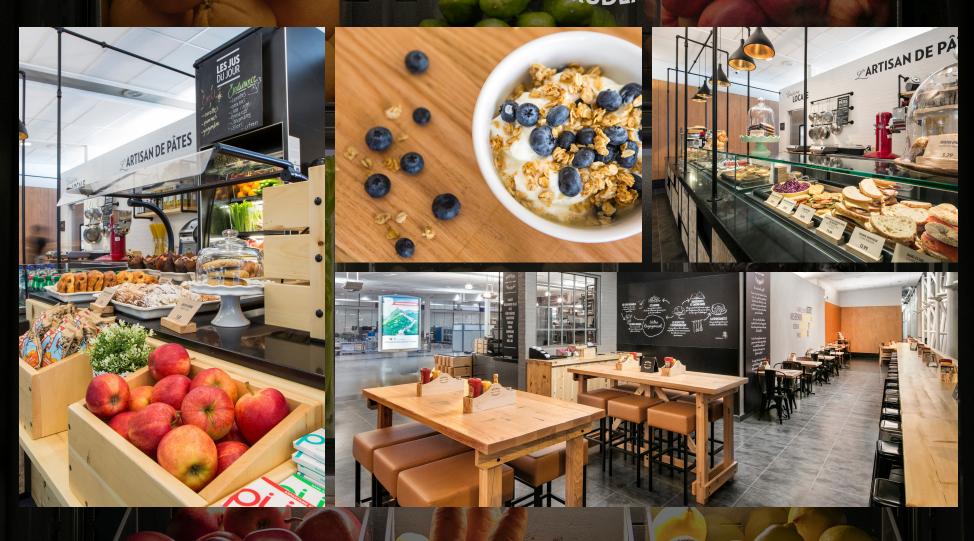
66 Ethically sourced ingredients is a brand attribute that adds color and an experience of flavors for travelers.











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.