



**HMSHost Contact:** Lina Mizerek  
[Lina.Mizerek@HMSHost.com](mailto:Lina.Mizerek@HMSHost.com)  
Phone: 240-694-4196

## For Immediate Release

**HMSHost Debuts Bistrot's First North American Locations at Montréal–Pierre Elliott Trudeau International Airport**  
*Award-winning bistro offers travellers a convenient gourmet dining experience*



*Cutting the ribbon from left to right: Philippe Rainville, President and CEO of Aéroports de Montréal; Gianmario Tondato da Ruos, CEO of Autogrill Group; Steve Johnson, President and CEO of HMSHost; Charles Gratton, Vice President, Real Estate and Commercial Services, Aéroports de Montréal; John Pekka Woods, HMSHost Director of Culinary.*

**MONTRÉAL** — Fresh made pasta using locally sourced flour, a revitalizing juice bar, and the emphasis on baked goods and espresso can now be found at Montréal–Pierre Elliott Trudeau International Airport with the addition of [Bistrot](#) – a European-influenced atmosphere, where multiple local purveyors are used, making it the ideal place for lovers of exceptional, quality food.

The Bistrot concept began in Italy and grew in success throughout Europe with 12 current locations, with 20 more slated for 2017, and now lands in North America with two locations at Montréal–Trudeau Airport's Post-Security Departures Area near Gate 48 and another location near Gate 59. Global restaurateur [HMSHost](#), Autogrill, and Aéroports de Montréal executives celebrated the grand opening of the first North American locations for this award-winning concept at Montréal–Trudeau Airport.

“We are delighted to be adding this outstanding international banner to our growing and increasingly diverse list of commercial offerings,” said Philippe Rainville, President and Chief Executive Officer of Aéroports de Montréal. “Our goal is to offer a wide-range of options to our passengers, with a balanced mix of local and international brands. Not only are these the first Bistrot locations in North America, but they will be the first at Montréal-Trudeau to offer fresh pasta, further meeting our customers’ needs!”

What makes Bistrot unique is its international approach and an intense passion for good, clean, and fair artisanal products that enhance the regional ingredients and recipes created. Developed in partnership with Pollenzo University of Gastronomic Sciences and HMShost’s parent company, Autogrill Group, Bistrot’s layout is reminiscent of a welcoming urban-type market that is designed to showcase multiple food stations through a large bakery component, a bounty of street food fare, a live pasta station, and a world class café component that appeal to Montréal-Trudeau Airport’s diverse, global travellers.

“Born out of the Italian heritage for exceptional quality ingredients and flavours, Bistrot Montréal-Trudeau bolsters the airport’s selection of world-class dining and invites travellers to enjoy a well-deserved moment of relaxation and excellent cuisine before their flight,” said HMShost President and CEO Steve Johnson. “We are thrilled to bring Bistrot’s first location outside of Europe here to Montréal–Trudeau Airport, in partnership with Aéroports de Montréal and our parent company Autogrill.”



The Bistrot menu is a virtual gallery of local purveyors: Alfred Le Fermier Cheese; Hector Larivée for fruit and vegetables used in the daily juice selections; Moulins de Soulanges which provides environmentally friendly grain for the fresh pasta; and Première Moisson for our sourdough and daily pastry selection. Ethically sourced ingredients is a brand attribute that adds colour and an experience of flavours for travellers.

Travellers can start their day with a fair-trade espresso, cappuccino or latte, alongside a beautiful croissant aux amandes (almond croissant), bagel fromage à la crème, saumon et aneth (salmon and dill cream cheese bagel), or seasonal fruits. Travellers can also savour robust options such as the Panini Caprese Au Prosciutto or the Sandwich Au Smoked Meat Du Bistrot, bringing in the local traditional favourite.

Bistrot features pasta made fresh, in-house with crème de parmesan or a house-made arrabiata sauce. Plates can be created selecting from an assortment of proteins, such as Saucisse Paysanne or La Escalope de Poulet, and accompanied by grilled vegetables or roasted potatoes.

Light snacks such as local cheese and charcuterie platters are available, along with soup options. To accompany their meal, travellers can choose from bottled beers and wines, as well as an assortment of desserts. For relaxation before their journey, travellers are encouraged to enjoy the comfortable common seating and lounge area, with floor-to-ceiling windows overlooking the tarmac.

Walking into a Bistrot is like entering a welcoming traditional urban market, a refined yet familiar environment home to ancient craft expressed through the skilful hands of authentic artisans of tastes. The décor is outfitted in reclaimed furnishings that emphasize the recycled materials. Post-industrial elements include reclaimed wood, metal piping, and a selection of eco-friendly chairs and soft seating. Guests can be educated on the brand story through intricate wall murals and designs.

Taking Autogrill’s award-winning Bistrot Centrale in Milan, Italy, Bistrot Montréal-Trudeau captures the design and culinary elements that made its forbearer such a resounding success among hungry travellers seeking quality cuisine options. With this opening of Bistrot and a smaller version by Gate 59 at Montréal-

Trudeau Airport, there are now more than 14 Bistrot locations throughout Europe and Canada. Learn more at [Bistrot.com](http://Bistrot.com) and follow along on Instagram @[bistrotofficial](https://www.instagram.com/bistrotofficial) and at [Facebook.com/bistrotofficial](https://www.facebook.com/bistrotofficial).

### **HMShost Leading the Industry**

HMShost has been recognized by the industry as the top provider of travel dining with awards such as 2017 Best Overall Food & Beverage Operator (for the tenth consecutive year) and Food Operator with the Highest Regard for Customer Service (for the eighth year) by Airport Revenue News. HMShost has also been recognized by Airports Council International-North America, receiving First Place for Best New Food and Beverage (Full-Service Concept) for 1897 Market at Charlotte Douglas International Airport and First Place for Best Innovative Consumer Experience Concept for its Channel Your Inner Chef live culinary contest at Chicago O'Hare International Airport.

### **About HMShost**

Global restaurateur [HMShost](http://HMShost.com) is a world leader in creating dining for travel venues. HMShost operates in more than 124 airports around the globe, including 46 of the 50 busiest airports in North America. The Company has annual sales in excess of \$3.1 billion and employs more than 39,500 sales associates worldwide. HMShost is a part of Autogrill Group, the world's leading provider of food & beverage services for people on the move. With sales of over €4.5 billion in 2016, the Group operates in 31 countries and employs over 57,000 people. It manages approximately 4,000 stores in about 1,000 locations worldwide. Visit [www.HMShost.com](http://www.HMShost.com) for more information. We can also be found on Facebook at [fb.com/HMShost](https://www.facebook.com/HMShost) and on Twitter at [@HMShost](https://twitter.com/HMShost).

### **About Aéroports de Montréal**

Aéroports de Montréal is the local airport authority that has been responsible for the management, operation and development of Montréal-Trudeau and Montréal-Mirabel international airports since 1992. The Corporation employs 650 people at both airports and at head office.

**For more information about Aéroports de Montréal and its activities, visit our website at [www.admtl.com](http://www.admtl.com).**

(30)

Source: Public Affairs and Communications