

- [The 5 Best Sugar Shacks \(cabanes à sucre\) Around Montreal](#)



Written by Felicia Di Palma on 04.03.14

Maple season is finally upon us. Quebec is home to hundreds of the best cabanes à sucres (aka sugar shacks) in the world and supplies about 80% of its maple syrup. Selecting the ultimate best sugar shack can be a difficult task, thankfully we lined up the top 5 destinations you must try out. Whichever you choose, always remember to make reservations ahead of time and schedule your dentist appointment as soon as your sugar high has worn off.

[Cabane à sucre Au Pied Du Cochon](#)

Martin Picard is the mastermind behind Au Pied de Cochon and since 2009, he is also the brains behind Cabane à sucre Au Pied De Cochon. This sugar shack is unlike any other. Not only does it elevate traditional sugar shack cuisine to an uber gourmet level, it also does so with an untamed imaginative

flare. Pea soup with foie gras, mackerel omelet, pancakes fried in duck fat and smothered in the *cabane's* maple syrup are just few of the dishes that have been featured at Picard's sugar shack. The desserts are just as innovative! **Maple cotton candy**, maple whippet cookies, and a yogurt gelatin with jello cubes of maple inside are just the beginning. Au Pied du Cochon has kept the best for last with its 2014 menu. Many have speculated that Picard's favourite ingredient, foie gras, will be highlighted in a soufflé with pork rinds. Suspected to be on this year's menu are sturgeon quenelles, sweet potatoes topped with marshmallows, duck breast stuffed with innards, and squid ink pasta with blood sausage. Au Pied de Cochon sugar shack is already **fully booked** for the 2014 maple season, so if you would like to **reserve your spot for the 2015 maple season**, submit a reservation request as of **December** and await confirmation.

Kids under 3 years: free

Kids under 12 years: \$20

Adults: \$62

[11382, rang de la Fresnière, St Benoit de Mirabel, QC J7N 2R9](#)

(450) 258-1732



[Érablière Charbonneau](#)

Érablière Charbonneau has been around since 2004 and within this short time frame they have received countless well deserved positive reviews as a top **family destination** sugar shack. Guests can enjoy **maple taffy demonstrations**, live music every Saturday night and a petting zoo. Looking to take in

the quiet and serene nature that surrounds the shack? Charbonneau also offers **sleigh rides, snowshoeing**, as well as **pony rides** in the maple forest. As for the menu, it consists of your traditional sugar shack favourites: Homemade meat pies, cretons (pork spread), buckwheat pancakes, pea soup and of course, baked beans and of course plenty of the best maple syrup around. L'Érablière Charbonneau serves up more than just maple syrup, they also produce their own ciders using their own local brewery as well as apples from their orchard.

Kids under 3 years: free

Kids between 3-10 years: \$8.50

Kids between 11-15 years: \$11.75

Adults (on the weekend): \$25.75

[45 ch du Sous Bois, Mont-Saint-Grégoire, QC J0J 1K0](#)

(450) 347-9090



[Cabane à sucre Bouvrette](#)

Bouvrette has been producing maple syrup since 1947. This **family-owned business** still offers its customers the **authentic** Quebecois maple experience, with some welcomed upgrades for both children and adults. Customers can explore the forest and catch a glimpse of the maple trees by horse-drawn sleigh or by train at \$3 a person. Want to enjoy a free activity? Children (and children at heart) can visit Bouvrette's **petting zoo** and spend some time with friendly animals. Bouvrette also has a dance room if you happen to find yourself there on a Friday or Saturday evening and want to dance off your snow maple taffy sugar rush. Speaking of eating, Bouvrette delivers its customers some of the best traditional

Quebecois sugar shack meals: Baked beans, pea soup, homemade pickles, pork rinds, and more are on the menu.

Saturdays:

Kids 0-5years: \$7

Kids 6-12 years: \$12

Lunch for adults: \$19

Dinner for adults: \$21

[1000 Rue Nobel, Saint-Antoine, QC J7Z 4N1](#)

(450) 438-4659



[Érablière au Sous-Bois](#)

Érablière au Sous-Bois isn't like most traditional *cabanes à sucre*. What makes it really stand out from the crowd is its menu, serving up an interesting tasty twist of your Quebecois sugar shack classics. After listening to the history of Canadian maple syrup and witnessing how maple syrup and maple butter are made, it's time to eat. At the buffet, you will find staples like *grand-père au sirop d'érable* (a dumpling-like treat that is boiled in maple syrup) and *pouding chômeur* cake made with hot maple syrup or caramel poured on the batter before baking. The buffet also includes beet salad, rice salad, crepes soufflé, sausages and eggs in maple syrup. For dessert, guests can choose from over a dozen options, including carrot cake, bread pudding, and tapioca. **Érablière au Sous-Bois** also offers **dancing until 1:00am** on Fridays and Saturdays as well as **caricaturists** and face painters on the weekends.

Saturdays:

Kids 0-3 years: free

Kids 4-12 years: \$8

Kids 13-15 years: \$10

Lunch for adults: \$19

Dinner for adults: \$20

[150 Chemin du Sous Bois, Mont-Saint-Grégoire, QC J0J 1K0](#)

(450) 460-4069



[Cabane à sucre La Branche](#)

La Branche offers everything a traditional Quebecois sugar shack should offer along with some secret family recipes. Expect nothing less than great maple syrup, a hearty traditional meal, Quebecois music, and crisp country air. So why is it on our top 5 list? La Branche sugar shack also includes [Domaine La Branche](#): their **homemade alcohol product line**. The Domaine includes many interesting homemade **ciders and wines**. Definitely check out their **maple wine** and **maple liqueur** and look out for their ice, sparkling, crackling, still and fire ciders. All of these are made using **ingredients grown locally**, most of which are grown on-site. Domaine La Branche also supplies their red and white wines. Cabane à sucre La Branche is perfect for amateur cooks and foodies proud of Quebec's produce. Before leaving, ask for recipes using their alcoholic products along with their maple products.

Saturday Lunch:

Kids from 3-5 years: \$8.50

Kids from 6-12 years: \$12

Kids from 13-15 years: \$19

Adults: \$23

[565 Rang Saint Simon, Saint-Isidore, QC J0L 2A0](#)

(450) 454-2045



