





RCR Hospitality's Newest Restaurant - Bistro Le Coq

A fine example of "a very traditional French bistro" in Halifax, NS.

Le Bistro Café was my first fine dining experience when I was young in Halifax. The casually elegant atmosphere in combination with the enticing French cuisine made this place a personal favourite of mine. Le Bistro was owned and operated for over ten years by **RCR Hospitality Group**. Therefore it was with great anticipation that I looked forward to RCR Hospitality's latest venture in French fare, **Bistro Le Coq**.

I recently spoke to RCR vice-president operations Shannon Bruhm who gave me some background on the restaurant, located at 1584 Argyle Street. The concept for the restaurant is based on the idea of "a very traditional French bistro. We have a tin roof [and] lots of rustic, homey French food. It's just good, traditional French cooking," says Bruhm. Melissa Cummings at Design 360 did the interior design work. The location can accommodate approximately 80 people, including a bar and a general seating area, as well as a private dining room.

When asked about the talent in the kitchen Bruhm advised that "Our corporate chef Tahir Salamat oversees it as he does all of our operations. One of our internal chefs, who had been looking over ONYX for the last couple of years, Ashley Davis has moved over to take over the reigns."

RCR Hospitality has certainly had a great deal of success with its other operations, which include ONYX, CUT Steakhouse, Waterfront Warehouse, Victory Arm's Pub and Q Smokehouse. RCR's track record of providing its customers with a comfortably sophisticated atmosphere and a delicious dining experience makes Bistro Le Coquerel a welcome addition to the downtown dining scene.

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