



Lucie

*A French Letter to Toronto,
Sealed with a Modern Kiss*

WRITTEN BY TERESA GRECO

Step through the doors at 100 Yonge Street and the city falls to a hush. Brass catches the light; velvet softens the edges; the bar glows like a promise. Lucie is Paris after dark written in Toronto ink – elegant, intimate, and quietly confident. CHIL Interior Design shaped an approximately 4,000 square foot room of moody sophistication, with globe lighting, marble, and deep blues, drawing on French cultural cues and personal memories to create a modern salon for conversation

Yannick Bigourdan's reputation precedes him. A seasoned Toronto restaurateur, he's the driving force behind Lucie and a portfolio of polished rooms across the city; Lucie is his most personal project, opened in 2023 and named for his grandmother. Here he distills a lifetime of discipline into something intimate: French technique with contemporary clarity, service that feels

choreographed rather than showy, and a hospitality ethos learned at a family table and refined in the dining rooms he's led.



YANNICK BIGOURDAN



The name matters. Grand-Mère Lucie is the quiet thread of market sensibility, reverence for the table, and tenderness in the details, woven into the palette, the pacing, and the way the bar plays like a stage between acts. Design features note the 70-seat scale and the intent: warm the space's structural edges to invite conversation and let the plate glow without turning the room into background noise.

In the kitchen, Executive Chef Arnaud Bloquel leads with an ingredient-driven, modern sensibility. Born in Guadeloupe, he honed his craft in Michelin-starred brigades in France, earned acclaim with L'Orchidea in the Caribbean, and advanced through rounds of the Meilleur Ouvrier de France before taking the helm at Lucie. On standard evenings, dinner runs from a prix fixe to a six-course tasting, and even the cocktail list keeps a subtle Parisian accent. As the MICHELIN Guide notes, the result is recognizably Gallic with a contemporary edge—finesse without frills, heritage tuned to the present.

La Collab is how Lucie keeps regulars excited—a monthly series pairing Chef Bloquel with standout Toronto kitchens and makers for one-night-only menus. It's ticketed, partner-presented, and paced to feel both special and effortless—the sort of Thursday that turns into a memory.

Beyond these marquee nights, the restaurant's daily rhythm reflects its address. In the Financial District, Lucie favours an unhurried cadence: polished service, a dining room tuned to conversation, and a haloed bar that's ideal for a quiet supper or a second glass. It's luxury that doesn't need to be loud. As MICHELIN frames it, Lucie's voice is unmistakably French—updated for the present day.



The takeaway: A French letter to Toronto, sealed with a modern kiss. Lucie doesn't shout; it speaks in candlelit tones—Paris-after-dark poise meeting Bay Street confidence. The room sets the scene, the kitchen writes the verses, and service adds the quiet punctuation that lets each course linger. You leave composed and a little luminous, like a well-kept secret you're eager to share—already plotting a return, whether for a celebration, a collab night, or the simple pleasure of an elegant evening done right.

How to book: Find Lucie at 100 Yonge Street. Reservations and event announcements (including La Collab dates) are available on the restaurant's site; DINR also lists collaborations and ticketing details.



On June 19, **La Collab No. 11—Auberge du Pommier** × **Lucie**—unfurled like a limited pressing: one night only, designed to be remembered. The evening opened with a flute of Mumm and an amuse-bouche that set the tempo, and the room found its rhythm. The menu read like a love letter to craft: **Coquille St-Jacques** layered scallop and lobster with lemongrass, daikon, sea asparagus, and lobster XO—silk and salinity in equal measure—elevated by Pearl Morissette “*Dix-Neuvième*” 2018. **Le Vivaneau** followed—red snapper with zucchini, yogurt, spring onion, and a glossy extraction jus—counterpointed by Thibault Liger-Belair *Moulin-à-Vent* “*Vieilles Vignes*” 2023. A centrepiece **Wagyu Striploin** deepened the register—beetroot, shiitake, sourdough, chive, cassis, sauce au poivre—paired with *Haut-Médoc* 2012 (Château Haut Courey), a poised Bordeaux that supported the Wagyu's richness without overshadowing it. The meal concludes with a precise, refreshing finish: **Le Citron**—lemon, rosemary, honey, olive oil sorbet—set in high relief beside *Condrieu* “*Les Chaillets*” 2023.