



# Of Crabs, Clams, Scallops & Lobsters

The couple that cooks and serves together, lives together happily after! Kira and Matthew have achieved a culinary feat of mammoth proportion with *Mateus*, a bistro poised for a Michelin. Not that it matters, *UpperCrust* has already certified!

Text and Photographs:  
**Farzana Contractor**



It is nothing but good fortune that makes you discover a restaurant as fantastic as *Mateus Bistro*. And when the people behind it are as talented and yet as unassuming and humble as Chef-owner, Matthew Krizan and his partner, *Maitre D* and owner, Kira Curtis, its success is a given. In short this is Kira and Mathew's baby and runs as well as it does due to the combined energy that the two infuse into their establishment – a labour of love and passion, cooking skills combined with super fresh and high quality ingredients. An outcome that spells nothing but joy and



happiness for themselves as well as their customers. It was easily the best meal I ate in the entire 10 days that I spent visiting Atlantic Canada and let me assure you I ate at many superlative ones, one better than the other. My review of the place is in the pictures alongside.

Lunenburg County which you have gathered from the previous article is the most iconic county of Nova Scotia and this bistro sits pretty in a little cottage, in the

nape of the Mahone Bay, painted in shades of lavender. The 160-year-old building which has been renovated and refurbished has antique wooden flooring, a cozy bar made of walnut wood, a large patio under a tree, with a live grill, making for perfect *al fresco* dining.

For as far back as his memory can carry him, Matthew Krizan remembers cooking.

In his mother, Anna's kitchen, on the large countertop, Matt would sit near







Chef-owner, Matthew Krizan at the stove where he loves to belong



Kira Curtis, like a young and healthy Barbara Streisand



the window overlooking the communal backyard in the complex they lived in Bratislava, Czechoslovakia. There he would observe the Slovakian and Hungarian dishes created by Anna and her mother, too.

The smells of onion, paprika and chicken filled the kitchen where Matthew learned to love food. This natural inclination to cook brought Matthew to graduate from *Le Cordon Bleu* cooking school in London, England. He carried on his career working in high quality kitchens in Nova Scotia



and Ottawa until moving to Iqaluit. After nearly a decade, Matt decided it was time to open his own restaurant making the food he loves, creating menus following the seasons. The abundance of the Maritimes lured him to Mahone.

I am touched they kept the restaurant open specially for me, on a non-working day. And I repeat, it was a memorable meal, one I would travel miles to go dine at, were I living there. The gentle taste of the crab and the scallop still lingers... 🌿



I am not surprised at the number of people who came knocking and were kindly re-directed to some other restaurant by Kira

