



Quebec Terroir Bistro
5308 Boul St Laurent
H2T 1S1 - Mile End - Montréal
Tél : 438 387 6677
caribougourmand.com



WINTER MENU DINNER

TO SHARE

Caribou apéro plate - 20

2 homemade charcuteries, 2 Quebec artisanal cheeses, grapes, toasted bread, homemade trempettes, assorted nuts and homemade pickles.

: Quebec red wine *Canis Minor*

Duck legs - 6 for \$13 - 12 for \$20

Maple and barbecue sauce glazed, fresh herbs sour cream

: White wine *Windsor Esteban Martin*

Creamy brie cheese caramelized - 19

Quebec double cream brie, caramelized with red beer, pears, cranberries, pecans and maple syrup. Accompanied by toasted bread crouton.

: Red wine *Côtes du Rhône*

Raclette cheese flamenkuche - 18

Thin pastry topped with sour cream, bacon, candied onions and raclette cheese from the Fritz Kaiser cheese factory in Noyan.

: White wine *Riesling Lucien Albrecht*

STARTERS

Onion soup - 13

With sausage from Jean Talon's market, gratinated with old cheddar cheese and served with bread croutons.

: White wine *Sirocco trebbiano*

Heart of gravlax - 14

Salmon gravlax with Quebec Gin, hazelnut crumble, avocado mousse and cranberry coulis.

: White wine *Touraine Joël Delaunay*

Home-made black pudding - 14

On a slice of sourdough bread, with forest butter, homemade gravy sauce and apple mesclun.

: Red wine *Beaujolais le Ronsay*

Duck Quebec shepherds pie - 14

Quebec recipe with mashed potatoes, creamy corn sauce, shredded duck and torrefied panko crust.

: Red wine *Ravenswood Zinfandel*

Wild seal from Magdalen island* - 17

Tartar with shallot "marinalgue", capers, seaweed, lime, cider vinegar and Espelette pepper, served with croutons.

: White wine *Liv vinho verde*

Mushroom crisp - 13

Crispy panko ring stuffed with button mushrooms, Chambly oyster mushrooms, Gabrielle potatoes, red onions, thyme and Parmesan.

: White wine *Bio Colli Ripani Pecorino*

EXTRAS

Only to add to your dishes

Homemade fries - 5 Seasoned mesclun - 4

Roasted mushrooms - 7

MAIN COURSES

Duck Burger - 25

In an artisan brioche bun, duck patty, homemade foie gras sauce, apple chutney, baby spinach, Soeur Angèle double cream cheese (half goat's milk and half cow's milk). Accompanied by mesclun and home fries.

: Red wine *Côtes du Rhône*

Sea stew - 32

Duo of fresh fish and shrimp, served with vegetables and rice in a creamy white wine sauce.

: Quebec white wine *Capella*

Cocoa beef cheek - 29

Slow-cooked for 3 hours, topped with a cocoa sauce and served with a garlic and sweet-spice split-pea purée.

: Red wine *Georges 2015*

After ski - 32

This is the Caribou version of the raclette, with a large baked potato gratinated with raclette cheese and served with herb sour cream, beer and maple braised ham, dried duck breast, prosciutto, salami and cornichons.

: White wine *Heideboden gruner veltiner* ou : Red wine *Lynx Pinot noir*

Creamy gnocchi - 27

Homemade gnocchi with mushrooms, peas, truffle oil, torrefied hazelnuts and artisan cheese curds.

: Red wine *Les Darons*

Bison medallion - 39

Served on a creamy polenta with old cheddar and a mushroom forest sauce.

: Red wine *Cahors le Combal*

1855 beef flank steak - MP

On the grill, sauce of the moment, mesclun and homemade fries.

: Organic red wine *Bordeaux Chibaou 2020*

Aged beef prime rib* (to share ... or not) - MP

AAA Canadian beef aged 60 days, marrow bone and sauce of the day, served with roasted mushrooms and homemade fries.

: Red wine *Gigondas Romane Machotte 2020*

DESSERTS

Vacherin - 11

Crunchy meringue, lemon curd, red fruits sorbet, topped with a flambéed Italian meringue.

Crazy choco'praliné - 13

Pecan pastry filled with pecan amandine, decorated with soft praliné and chocolate custard.

Vanilla apple - 12

Sweet pastry tartlet filled with frangipane, candied apples and a white chocolate vanilla mousse.

Creamy coffee - 12

Coffee tiramisu mousse, Bailey's insert, all on a soft cake and enrobed in a chocolate jaconde cake.

ALLERGIES ? It's important, tell your waiter-waitress about it !

In case of error, all non-specified allergies will be charged

MP : Market price * : Depending on arrivals
 : Wine pairing suggestion : Veggie