



Quebec Terroir Bistro  
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# WINTER MENU DINNER

## TO SHARE

### Caribou apéro plate - 20

2 homemade charcuteries, 2 Quebec artisanal cheeses, grapes, toasted bread, homemade fruits ketchup, assorted nuts, homemade pickles.

: Organic red wine Tu vin plus aux soirées 2020

### Duck legs\* - 6 for 12\$ - 12 for 18\$

Maple and Bbq sauce glazed, fresh herbs sour cream

### Creamy brie cheese caramelized - 19

Double cream Brie from Quebec, topped with caramelized onions and candied apples. Accompanied by toasted bread croutons.

: White wine Riesling Joseph Beck 2019

### Goujonnettes de morue - 6 for 12\$ - 12 for 18\$

Crispy cod bites, served with a homemade tartar sauce, straw potatoes and lemon wedges.

: Québec white wine Capella 2021

## STARTERS

### Yack creton - 11

Traditional recipe with the addition of Yak meat from the East Bolton Yakiti Farm, served with toasted bread croutons, pickles and mustard.

: Red wine Beaujolais le Ronsay 2020

### Beet mezzalune - 14

Fresh homemade ravioli filled with a beet and ricotta mousse, served with a julienne of beets, herbed ricotta and sage butter.

: Red wine Québécois Canis Minor 2019

### Cheese soufflé - 12

Soufflé with Comtomme cheese from the La Station cheese factory and served with a seasonal mesclun.

: White wine Pinot Grigio 2021

### Wild Seal from Magdalen island\* - 15

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

: Red wine Côtes du Rhône Domaine Guy Mousset 2020

### Onion and ham soup - 11

With beer and maple syrup braised ham, gratinated with old cheddar cheese, and served with bread croutons.

: White wine Le Petit Balthazar 2020

## EXTRAS

Only to add to your dishes

Homemade fries - 4

Seasoned mesclun - 4

Roasted mushrooms - 6

## MAIN COURSES

### Red Deer Burger - 22

In an artisanal brioche bun with Quebec camembert cheese, red onions, bacon jam and baby spinach. Accompanied by mesclun and homemade fries.

The red deer comes from the Richard Lemay Farm in St-André d'Argenteuil.

: Québec red wine Canis Minor 2019

### Carrot Stew - 24

Stewed with mushrooms in a red wine sauce and served with old style mashed potatoes with truffle oil.

: Red wine Lynx Pinot noir from California 2020

### Salmon steak with homemade tagliatelle - 28

Salmon steak with a white wine and shallot sauce, served with fresh homemade tagliatelle with spinach and walnuts pesto.

: White wine Touraine 2020

### Beef cheek with cocoa - 27

Stewed for 3 hours, served with a creamy leek fondue and carrots glazed with Montreal honey, topped with a cocoa sauce.

: Organic Red wine Bellflower zinfandel 2020

### Quebec tartiflette - 24

Traditional recipe with potatoes, bacon, onions and leeks, cream, all gratinated with Pied de Vent cheese.

: Québec white wine Capella 2021

### Quebec braised lamb shanks\* - 39

Roasted and glazed with thyme and Montreal honey, accompanied by mashed potatoes with truffle oil and roasted vegetables.

: Red wine Côtes du Rhône Domaine Guy Mousset 2020

### 1855 Beef flank steak - MP

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

: Red wine Bordeaux Les Cèdres de Haura 2016

### 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 Hautes Côtes de Nuits 2019

## DESSERTS

### Bieramisù - 11

Like a tiramisù but with cookies infused by pilsner dark beer Jack Rabbit from Brasseurs de Montebello and decorated with a crunchy chocolate caramel.

### Pistachio framboisier cake - 12

Frozen raspberry mousse on a soft pistachio cake, decorated with a vanilla ganache, accompanied by a raspberry jelly and pistachio chips.

### Caramel apple burst - 11

Caramel mousse, crunchy almond cookie, caramelized apples, mini meringues and jelly apple balls.

### Cygné 2023 - 11

Crunchy chocolate cookie, dark and white chocolate ganache, white chocolate and meringue decor.

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

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

MP : Market price

: Wine pairing suggestion

\* : Depending on arrivals

: Veggie