

**Quebec Terroir Bistro** 5308 Boul St Laurent H2T 1S1 - Mile End - Montréal

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### caribougourmand.com





### DINNER

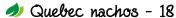
# **TO SHARE**

### Caribou apéro plate - 20

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

🍸 : Rosé wine C'est la Vie 2020

# **Duck legs\* - 6 for 12\$ - 12 for 18\$**Maple and barbecue sauce glazed, fresh herbs sour cream



Prepared with Quebec corn chips, fresh tomatoes, green onions, red onions, peppers, olives and gratinated with old cheddar cheese. Accompanied by sour cream and homemade guacamole.

White wine Côtes du Rhône Roulepierre 2021

### Crispy calamari - 12 for 18\$

With a spicy secret recipe and a yogurt dip with fresh tarragon and sumac and a quarter of lemon.

🕇 : Quebec white wine Capella 2022

### **STARTERS**

### 🥏 Gaspacho - 11

With tomatoes from Cantons de l'Est, roasted vegetables with herbs «du bas du fleuve» and mild goat cheese coulis. Accompanied by croutons.

: White wine Pyrène cuvée Marine

### Pulled bison Arancini - 13

Parmesan risotto ball filled with beer pulled bison meat, then breaded and served with a beer and cider vinegar sauce.

T: Red wine Georges 2014

# Wild seal from Magdalen island\* - 15

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

: Red wine Beaujolais le Ronsay 2020

# TARTARES

The main dish format is accompanied by homemade fries and mesclun

### Bolton Yak\* Tartar - 15/29

Prepared with a homemade tartar sauce, pomegranate, green onions, chives, flakes of gouda cheese «le fin renard» from Bergeron cheese factory, pomme paille and homemade croutons

📍 Red wine Touraine la Brosette 2018

### 🗪 Tuna tartar - 16/31

Prepared with a spicy homemade mayonnaise, sesame oil and lime zest, placed on slices of crispy bagel and decorated with onion sprouts

White wine Côtes du Rhône Roulepierre 2021

# **EXTRAS**

Only to add to your disches

Homemade fries - 4 Seasoned mesclun - 4 Roasted vegetables from the market - 6

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

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

# **MAIN COURSES**

### Pulled bison burger - 24

In an artisan brioche bun, with beer-braised bison, crispy bacon, caramelised onions, gouda cheese «le fin renard» from Bergeron cheese factory, pickled red cabbage, homemade burger sauce, mesclun and home fries.

Québec Red wine Canis Minor 2019

### 🗪 Roasted salmon - hot and cold - 28

Salmon steak cooked in olive oil, served on a cold cucumber and avocado soup, garnished with crispy vegetables.

🛚 : Quebec white wine Capella 2022

### 🗪 Gnocchi with lobster - 36

Homemade potato gnocchi with lobster, smoked bacon, market vegetables and creamy whisky bisque.

: White wine Touraine 2020

### Duck confit risotto - 28

Pulled québec duck with a creamy foie gras sauce with Coureur des Bois whisky. T: Red wine Côtes du Rhône Domaine Guy Mousset 2020

### Wild boar ribs - 34

Braised in a maple syrup, Bourbon and smoked bacon marinade, served with potato quarters and a sweet-and-sour maple sauce.

T: Red wine Beaujolais le Ronsay 2020

# 🥏 Veggie gnocchi - 25

Cooked with asparagus, cherry tomatoes from Cantons de l'Est, kale and a creamy cashew-maple syrup sauce.

bracket : White wine Chardonnay Angeline 2020

#### 1855 Beef flank steak - MP

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

 $\P$  : Organic red wine Bellflower Zinfandel 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 vegetables from the market and homemade fries.

 $\P$  : Red wine Saint Emilion Côtes Rocheuses 2016

# **DESSERTS**

### Little cloud of sweetness - 12

Soft pistachio dacquoise cookie topped with strawberry compote and pistachio bavaroise with fresh strawberries.

### Duo of panna cotta - 11

We start with a vanilla panna cotta and a mango and mint panna cotta, decorated with fresh fruits and accompanied by a spritz cookie stick.

# A midsummer night's dream - 12

Crunchy cookie topped with raspberry coulis, decorated with raspberry and basil mousse. Accompanied by blueberries, haskap and fresh fruits. Decorated with a honeycomb tuile.

### The incredible brownie - 9

Ultra gourmet recipe with cheesecake mousse and topped with homemade salted butter caramel.

MP

\* : Depending on arrivals : Market price

: Wine pairing suggestion 🧆 : Veggie