



Quebec Terroir Bistro
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SUMMER 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.

: Rosé wine C'est la Vie 2020

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

Maple and barbecue sauce glazed, fresh herbs sour cream

Quebec nachos - 18

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 Roulepiere 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.

: Red wine Georges 2014

Wild seal from Magdalen island* - 15

Tartar with shallot "marinangle", 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 Roulepiere 2021

EXTRAS

Only to add to your dishes

Homemade fries - 4 Seasoned mesclun - 4

Roasted vegetables from the market - 6

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.

: 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.

: 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.

: White wine Chardonnay Angeline 2020

1855 Beef flank steak - MP

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

: 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.

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

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

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