



Quebec Terroir Bistro
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SUMMER MENU DINNER

TO SHARE

Caribou apéro plate - 18

2 homemade charcuterie, 2 Quebec cheeses, toasted artisanal bread, grapes, trout bites with maple syrup, black garlic aioli, veggie olive tapenade, assorted nuts, dried fruits and condiments

: Organic Red wine Bio Tu vin plus aux soirées 2020

Veggie option : Replacement of charcuterie and trout by vegetable sticks.

Duck Legs - 6 for 12\$ - 12 for 18\$

Maple and Bbq sauce glazed, fresh herbs sour cream.

Crispy calamari - 12 for 16\$

With a spicy secret recipe and served with Quebec black garlic aioli, garlic yogurt dip and quarter of lemon.

Roasted Quebec cherry tomatoes - 12

Roasted in olive oil and herbes de provence, with a garlic yoghurt dip and served with toasted sourdough bread.

STARTERS

Oliver's garden tartlet - 12

Crispy vegetables from the Canton de l'Est (radish, chioga beetroot, cucumber, cherry tomatoes ...) all in a thin old cheddar pie garnished with a homemade vegetarian black olives tapenade.

: White wine Capella from the Gêmeaux vineyard

East Bolton Yak Tatakı - 15

Seasoned with a marinade of citrus, fresh ginger and sesame. Accompanied by garlic flower bites and mustard caviar.

Octopus salad - 19

Octopus salad with Gabrielle potato from Orléans island, green beans and homemade caper and dill mayonnaise.

: Organic white wine Pinot Grigio from Libero vineyard

TARTARES

The main dish format is accompanied by homemade fries and mesclun

Beef tartare - 15/29

Beef from the Jean Talon market, walnuts, homemade tartar sauce with whiskey, pomegranate, fresh herbs, crispy potatoes and homemade croutons.

: Red wine Canis Minor from the Gêmeaux vineyard

Salmon, shrimp and lobster tartare - 16/31

with olive oil, capers, lemon and dill accompanied by homemade croutons.

: White wine Le Petit Balthazard

EXTRAS

Only to add to your dishes

Homemade fries - 4

Seasoned mesclun - 4

Green beans with walnuts and goat cheese - 6

MAIN COURSES

Bison Burger - 20

In an artisanal brioche bun with red onions, crispy bacon, Elizabeth* blue cheese, homemade mayonnaise. Accompanied by mesclun and homemade fries.

*Blue cheese can be replaced by cheddar.

: Red wine Georges 2014

Paella with vegetables and olives - 22

Grilled seasonal vegetables in creamy saffron rice and black olives, served with a parmesan chips.

: Red wine Elégance Pinot Noir 2020

Sage Roasted Trout - 28

Creamy sage sauce, lemon butter, green bean salad with goat cheese and walnuts.

: White wine Touraine Joel Delaunay 2020

Duck breast flambéed with whiskey - 29

Creamy polenta with cheese fondue with rosé cider from Michel Jodoin and served with cherry tomatoes roasted in olive oil.

: Red wine Bordeaux Costes du Château Féret-Lambert 2015

Lobster Thermidor* - 49

Half-lobster gratined with fresh mushrooms and shallots accompanied by seasonal vegetables and smoked bacon.

: White wine Riesling Joseph Beck

Quebec Red Deer Ribs - 31

From the Richard Lemay farm, with a beer marinade, cabbage salad and roasted corn with paprika butter.

: Red wine Falko Rosso Bio 2020

1855 Beef flank steak - MP

On the grill, sauce of your choice: béarnaise or shallots, mesclun and homemade fries.

: Red wine Ars in Vitro 2018

Aged cowboy steak* (to share... or not) - MP

Canadian AAA beef aged 60 days, marrow bones and sauce of the day, accompanied by seasonal vegetables and smoked bacon.

: Red wine Gigondas Romane Machotte 2019

DESSERTS

Choco'fan - 11

Shortbread biscuit coated with chocolate, pieces of brownies, english custard with chocolate, milk chocolate mousse and white chocolate decorations.

Lemon and raspberry rock - 10

A Breton biscuit garnished with lemon cream with a heart of raspberry and mint, decorated with Italian meringue and cotton candy.

Strawberry Elegance - 10

Shortbread biscuit, ganache whipped with lemon and basil, strawberry coulis and brunoise with vanilla syrup, decorated with a crispy biscuit.

Paris to Montréal - 9

The famous french pastry Paris-Brest revisited ... a crispy chou pastry garnished with a blueberry mousse, fresh raspberries and decorated with blueberry petals.

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 option