



Quebec Terroir Bistro  
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# BRUNCH MENU

FRIDAY, SATURDAY AND SUNDAY

## SOMETHING TO DRINK ?

### MIMOSAS

Classic Mimosa - 7

Orange - Grapefruit - Apple

Spritz'Mimosa - 11

Sparkling wine, fresh orange juice, Québec Spritz.

Colada'Mimosa - 11

Sparkling wine, coconut rum, pineapple juice, coconut chips, candied cherry.

Blue'Mimosa - 11

Sparkling wine, curaçao liqueur, lemon lemonade.

## HOT BEVERAGES

All our coffees are **locally roasted**

Unlimited filter coffee - 3

Espresso - 3

Cappuccino - 5

Mocaccino - 5

Latte - 5 - Bowl 7

Hot chocolate - 5

Possibility of non-dairy milk + 0.75\$

(Soy, almond or oats)

Tea or infusion  - 5

Ask for the menu !

## COLD BEVERAGES

Iced coffee - 5

Iced caramel latte - 8

Salted butter caramel and maple whipped cream.

Alcoholic iced coffee - 11

With blueberry Coureur des bois whisky cream, maple whipped cream.

Espresso Martini - 11

Lemon lemonade - 5

Iced tea with red fruits - 5

**FRESH PRESSED JUICE** 5 / 7

Orange, grapefruit or half and half

**CLASSIC JUICE** 3 / 5

Apple, white or red cranberry, pineapple

### ALLERGIES ?

It's important, tell your waiter/waitress !

Any allergy not reported at the time of ordering will be charged in case of error

## BECS SUCRÉS

Filled waffles - 14

2 waffles filled with homemade hazelnut spread, sprinkled with salted butter caramel and with almond bits. Served with fresh fruits and maple whipped cream.

Caribou french toast - 15

2 slices of homemade Brioche, cheesecake mousse, fresh strawberries and blueberries, coconut chips and maple syrup.

Sweet plate to share ... or not ! - 17

Includes: waffle filled with hazelnut spread, French toast, homemade chouquettes, blueberry scone, salted butter caramel, maple whipped cream and fresh fruits.

## BECS SALÉS

 Decadent grilled cheese - 18

Prepared in artisanal multigrain bread from the brioche à tête bakery, with Gouda le fin renard from the Bergeron cheese factory, apple slices, caramelized onions, mirror duck egg from the Canne Blanche farm. Accompanied by mesclun and squash seeds.

Crispy chicken waffle - 18

Crispy Québec chicken on a waffle topped with onion confit and gratined with Bergeron's Gouda le fin renard, barbecue sauce, baby spinach and mirror egg. Accompanied by mesclun.


Gourmet option: Add crispy bacon + \$3. - Change your egg for a duck egg + \$3.

Caribou Plate - 23

Sausage from Jean Talon market, beer pulled pork, yak meatballs\* with homemade tomato sauce, crispy bacon, maple scrambled eggs, toasted sourdough bread from brioche à tête bakery, breakfast potatoes and mesclun. \*Yak meat is from the Yakiti Yak Farm in East Bolton.

Gravlax and pancake - 22

Salmon gravlax prepared with ice cider and maple syrup, avocado cream, yellow onion pickles, served on a sweet potato pancake and topped with a poached egg. Served with mesclun.

 Summer tartine - 18

Artisan bread, green pesto, cantaloupe, cucumber slices, cherry tomatoes, feta cheese Fleur de Neige from vieux Saint-François cheese factory, balsamic vinegar cream. Accompanied by mesclun.

Gourmet Burger - 22

Artisan brioche bun, Jean Talon market beef patty, homemade burger sauce, crispy summer vegetables, pickle, old cheddar, straw potatoes and mirror duck egg, mesclun and breakfast potatoes.

## DOUBLE BÉNÉDICT

Double bûnedict - 18

2 poached eggs on English muffin, beer pulled pork, old cheddar hollandaise sauce, served with mesclun and breakfast potatoes.

 Veggie option: Replace pulled pork with summer vegetables, baby spinach and asparagus.

Deluxe Double bûnedict - 23

An artisan croissant topped with 2 poached eggs on pulled bison, covered with old cheddar hollandaise sauce, served with mesclun and breakfast potatoes.

## EXTRAS

Only to add on your dish

Breakfast potatoes - 4 Fresh fruits - 5

Scrambled/poached/mirrored egg - 2.5

Bacon 3 - Sausage of the day - 6

French toast - 5 Filled waffle - 5

Bowl of 6 chouquettes - 3.5

## LITTLE CARIBOU - 9

Children menu up to 12 years old

Nature french toast or  
Waffle with hazelnuts spread  
Caramel au beurre salé, chouquette, fruits frais

OR

Little Caribou breakfast plate  
Sausage, breakfast potatoes, scrambled eggs