



Quebec Terroir Bistro
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BRUNCH MENU

SATURDAY AND SUNDAY

SOMETHING TO DRINK ?

MIMOSAS

Classic Mimosa - 7

Orange - Grapefruit - Apple

Unlimited -> 28\$ / pers

Spritz'Mimosa - 10

Sparkling wine, fresh orange juice, Spritz the Islands from Quebec, orange.

Mimosa'Colada - 11

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

HOT BEVERAGES

All our coffees are
locally roasted

Unlimited filter coffee - 2.50

Espresso - 3

Cappuccino - 4

Mocaccino - 4

Latte - 4 - Bowl 6

Hot chocolat - 4

Possibility of non-dairy milk + 0.75\$

(Soy, almond or oats)

Tea or infusion  - 4

Ask for the menu !

FRUIT JUICE

Small or large

Squeezed orange - 5 / 7

Squeezed grapefruit - 5 / 7

Half - Half - 5 / 7

Juice of apple, white or red
cranberry, pineapple 3/5

Smoothie of the day - 8

ALLERGIES ?

It's important, tell your waiter about it!

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

BECS SUCRÉS

Banana and chocolate french toasts x 2 - 14

Served with homemade salted butter caramel, maple whipped cream and meringues.

Homemade waffle duo - 13

Fresh fruits, maple whipped cream, pecan, homemade hazelnut spread.

Summer cup to share... or not ! - 16

Composed of: Brownie, scoop of vanilla ice cream, whipped cream with maple syrup, salted butter caramel, cinnamon churros, fresh fruits skewer, almond chips.

BECS SALÉS

 Summer toast - 17

Toasted artisanal bread, veggie olive tapenade, tomatoes from Olivier's garden, mozzarella, fresh basil and salty oregano crumble.

French toast sandwich - 18

2 slices of French toast, ham braised for 8 hours, candied onions, sunny side up duck egg from Ferme la Canne blanche, all gratinated with aged cheddar from ile-aux-Grues. (Extra crispy bacon + \$4).

 Scrambled eggs with mushrooms - 17

Market mushrooms, baby spinach, crushed almonds, toasted sourdough bread.
(Extra crispy bacon + \$4)..

Caribou breakfast plate - 21

Ham braised for 8 hours, sausage of the day, crispy bacon, pulled pork with maple syrup and beer, maple scrambled eggs, toasted artisanal bread, breakfast potatoes and mesclun.

Fried chicken and waffle - 18

Crispy Quebec chicken between 2 waffles with candied onions, Comtomme organic cheese from La Station cheese factory, barbecue sauce, baby spinach and sunny-side egg. Accompanied by mesclun. (Extra crispy bacon + \$4).

Gravlax and corn pancake - 20

Whipped cheese with lime zest and poppy seeds, salmon gravlax with honey and Gin du Québec, avocado, baby spinach, sunny-side up duck egg from La Canne Blanche Farm.

DOUBLE BÉNÉDICT

Classic double benedict with pulled pork - 17

2 poached eggs on english muffin, pulled pork with maple syrup and beer, spinach pesto hollandaise sauce, served with mesclun and breakfast potatoes.

 Double Vegetarian Benedict - 18

2 poached eggs placed on a slice of toasted sourdough bread, cherry tomatoes roasted in olive oil, spinach pesto hollandaise sauce, served with mesclun and breakfast potatoes.

The Béné'croissant - 20

2 poached eggs in an artisanal croissant with Curé Quartier de l'Isle cheese, braised ham for 8 hours, all covered with spinach pesto hollandaise sauce, served with mesclun and breakfast potatoes.

EXTRAS

Only to add to your dishes

Bowl of 6 chouquettes - 3

Breakfast potatoes - 4

French Toast - 4 Waffle - 4

Scrambled / Poached / Mirror Egg - 2

Bacon - 4 - Sausage of the day - 6

LITTLE CARIBOU - 8

Children's menu up to 12 years old

French Toast banana choco
or Waffle

Salted butter caramel, meringue, fresh fruits

OR

Little Caribou Breakfast

Sausage, breakfast potatoes, scrambled eggs