Quebec Terroir Bistro
5308 Boul St Laurent
H2T 1S1 - Mile End - Montréal
Tél : 438 387 6677
caribougourmand.com

AUTUMN MENU

SOUPER

TO SHARE

Caribou apéro plate - 20
Homemade dried duck breast, homemade black pudding, 2 Quebec artisan cheeses, grapes, toasted artisan bread, sweet and salt apple compote, veggie olive tapenade, assorted nuts and homemade condiments.
: *Red wine Bio Tu vin plus aux soirées 2020*

Duck Legs - 6 for 12$ - 12 for 18$
Maple and Bbq sauce glazed, fresh herbs sour cream

Creamy brie cheese caramelized - 19
Quebec double cream brie, caramelized with red beer, pears, cranberries, pecans and maple syrup. Accompanied by toasted bread crouton.
White wine Riesling Joseph Beck 2019

Autumn vegetable fritters - 6/10$ - 12/16$
Accompanied by a yogurt sauce with garlic and mint.
Vegan option: Replace yogurt sauce by tapenade
White wine Québécois Capella 2021

STARTERS

VEGAN Pumpkin and apple velouté - 9
With coconut milk, served with small garlic croutons and kale chips.
Non-veggie option : Kale chips replaced with crispy bacon.

East Bolton Yak Carpaccio* - 14
From the Yakiti Yak farm, seasoned with a whiskey sauce and accompanied by a brunoise of beetroot and pickles, with bits of Louis d'Or cheese and mustard caviar.
Quebec Red wine Canis Minor 2019

Autumn salad and hot goat cheese - 12
Roasted autumn squash and vegetables, barley and mesclun salad. All topped with "Le Petit Prince" goat cheese on an artisan bread.
This cheese comes from the Vieux Saint Francois cheese factory in Laval.
Quebec White wine Capella 2021

Wild Seal from Magdalen island* - 15
Tataki style, blue cheese sour cream, caribou mousse, walnuts and mustard caviar.
: *Red wine Beaujolais le Ronsay 2020*

Mushroom tart - 13
Roasted market mushrooms on a thin crispy homemade shortcrust pastry with herb-whipped cheese and Louis d'Or cheese gratin.
This cheese comes from the Presbytère cheese factory in Sainte-Élizabeth.
White wine Le Petit Balthazar 2020

EXTRAS
Only to add to your disches

Homemade fries - 4
Seasoned mesclun - 4
Roasted muschrooms - 6

ALLERGIES ? It's important, tell your waiter about it!
In case of error, all non-specified allergies will be charged

MAIN COURSES

Wapiti Burger - 22
In an artisanal brioche bread with roasted mushrooms, old cheddar cheese from Île-aux-Grues, caramelized onions, pickles and homemade mayonnaise. Accompanied by mesclun and homemade fries.
Red wine Bio Bikandi Rioja 2020

VEGAN Wild rice and roasted beetroots - 22
Mix of 3 rice, beets and roasted green onions served with a creamy Romesco sauce and fresh parsley.
: *Red wine Beaujolais le Ronsay 2020*

Cod steak and homemade tagliatelle - 28
Butter-melting cod steak accompanied by homemade squid ink tagliatelle and a slightly spicy muhammara sauce.
: *White wine Chardonnay Blanc de Lys 2020*

Autumn duck breast - 31
Porto and chocolate sauce, roasted mushrooms, spinach and pan-fried polenta.
: *Red wine nature Tannature Lionel Osmin 2019*

Bison stew with cranberries - 27
Stewed in red wine with mushrooms, cranberries and little potatoes from Orléans island.
: *Red wine Cahors Lionel Osmin 2018*

Quebec Red Deer Ribs - 32
With a beer marinade and homemade BBQ sauce, served with seasoned potato wedges.
: *Red wine Chianti Superiore Castello Trebbio 2019*

1855 Beef flank steak - MP
On the grill, sauce of the moment, mesclun and homemade fries.
: *Red wine Bordeaux Costes du Château Féret-Lambert 2016*

Aged cowboy steak* (to share... or not) - MP
Canadian AAA beef aged 60 days, marrow bones and sauce of the day, served with mushrooms and wild rice..
: *Red wine Hautes Côtes de Beaune 2019*

DESSERTS

Fantastik with 3 chocolates - 12
Chocolate and hazelnut shortbread biscuit, filled with crispy praline and milk, white and dark chocolate ganache.

Autumn pear and hazelnut - 11
A tart filled with half a poached pear, hazelnut praline cream, crunchy pieces of hazelnut and streaked with salted butter caramel.
(Extra scoop of vanilla ice cream +2$)

Lemon cloud - 10
Lemon cake and mousse, topped with a rose of Italian meringue.

Onomatopoeia - 11
2 sticks of meringues with almond chips garnished with a homemade blueberry sorbet, topped with a vanilla mousse, blueberries and a fruit coulis.

MP : Market price
: Wine pairing suggestion
* : Depending on arrivals
: Veggie
VEGAN Vegan