



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



SPRING BRUNCH

FRIDAY, SATURDAY AND SUNDAY

SOMETHING TO DRINK ?

MIMOSAS

Classic Mimosa - 8
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.

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 caramel latte - 8
Salted butter caramel and maple whipped cream.

Iced sugar shack latte - 8
Maple syrup, whipped cream, cinnamon powder and maple flakes.

Iced coffee - 5

Alcoholic iced coffee - 11
With blueberry Coureur des bois whisky cream, maple whipped cream.

Lemon lemonade - 5

Iced tea with red fruits - 5

Spring smoothie - 8
Soya milk, strawberry, raspberry, camerise, banana, maple syrup.

FRESH PRESSED JUICE 5 / 8
Orange, grapefruit or half and half

CLASSIC JUICE 3 / 5
Apple, white or red cranberry, pineapple

ALLERGIES ? Tell your waiter/ress about it !
Many allergens are present in the kitchen and may come into contact with your dish.
For gluten intolerance, options are available.
Don't hesitate to ask.

BECS SUCRÉS

Duo of strawberry filled french toast - 16

2 slices of French toast filled with strawberry cheesecake cream, served with fresh strawberries, maple whipped cream and maple syrup.

Duo of pralin waffles - 15

2 homemade waffles with pralin inside, topped with a scoop of vanilla ice cream and a chocolate coulis. Accompanied by fresh fruits and maple whipped cream.

Sweet plate to share ... or not! - 18

Composed of : 1 pralin waffle, 1 strawberry-filled french toast, 1 maple pecan scone, meringues, salted butter caramel, maple syrup, maple whipped cream and fresh fruits.

BECS SALÉS

Decadent waffle - 21

Homemade Liège-style waffle with mild chorizo and old cheddar, candied cherry tomatoes from the Eastern Townships, prosciutto ham, goat cheese, basil sauce. Accompanied by mesclun and breakfast potatoes.

Salmon gravlax - 23

Salmon gravlax prepared with Trésor N°13 Gin on a slice of toasted homemade brioche, horseradish sour cream, arugula salad, poached egg and pickled yellow onion. Accompanied by mesclun salad

Pulled pork poutine - 17

Breakfast potatoes, beer pulled pork, homemade poutine sauce, sour cream, corn, artisan cheese curds, fresh onions. **Gourmet option : add a poached egg + \$2.50.**
Vegetarian option : replace pulled pork by mushrooms.

Crispy Cajun chicken waffle - 19

Crispy Cajun-spiced Québec chicken on a waffle with avocado purée and old cheddar cheese gratined, homemade honey mustard sauce, baby spinach and mirror egg. Accompanied by mesclun.

Gourmet option : Add crispy bacon + \$3.

Caribou plate - 23

8-hour braised ham, Jean Talon market sausage, pulled pork with beer, crispy bacon, maple scrambled eggs, toasted sourdough bread from brioche à tête bakery, breakfast potatoes and mesclun.

DOUBLE BÉNÉDICT

Ham double benedict - 20

2 poached eggs on sourdough bread from Brioche à tête bakery, beer and maple syrup braised ham for 8 hours, old cheddar hollandaise sauce, served with mesclun and breakfast potatoes.

Veggie double benedict - 20

2 poached eggs on English muffins with olive oil, candied cherry tomatoes, mozzarella, old cheddar hollandaise sauce and spinach pesto zebra. Accompanied by mesclun salad and breakfast potatoes.

Croissant lux benedict - 24

2 eggs poached in an artisan croissant, braised beef cheek, brie cheese, pickled onions, old cheddar hollandaise sauce, served with mesclun and breakfast potatoes.

EXTRAS

Only to add on your dish

Breakfast potatoes - 5 Fresh fruits - 6
Scrambled/poached/mirrored egg - 2.5
Bacon 3 - Sausage of the day - 6
Filled strawberry french toast - 6
Pralin waffle - 5

LITTLE CARIBOU - 9

Children menu up to 12 years old

Filled strawberry french toast
or Pralin waffle
Maple syrup, meringue, fresh fruits
OR
Little Caribou breakfast plate
Sausage, breakfast potatoes, scrambled eggs