



Bistro de Terroir Québécois  
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# SPRING MENU

## DINER

### TO SHARE

#### Aperitif plate of charcuterie & cheese - 16

Homemade charcuterie, 2 Quebec cheeses, toasted artisanal bread, grapes, chicken liver mousse, tomato and fresh mint salsa sauce, assorted nuts, dried fruits and condiments

: Red wine Bio Tu vin plus aux soirées 2020

#### Veggie aperitif plate & cheese - 16

Carrot and cucumber sticks, 2 Quebec cheeses, toasted artisanal bread, whipped goat cheese, grapes, tomato and fresh mint salsa sauce, assorted nuts, dried fruits and condiments.

#### Duck Legs - 3 for 7\$ - 6 for 12\$ - 12 for 18\$

Maple and Bbq sauce glazed, fresh herbs sour cream.

#### Zucchini fritters - 3 for 5\$ - 6 for 9\$ - 12 for 14\$

Accompanied by a fresh mint salsa sauce.

### STARTERS

#### Creamy asparagus tartlet - 12

Fine old cheddar tart garnished with goat cheese mousse, zucchini caviar, asparagus sprouts and pickles accompanied by asparagus velouté.

: White wine Le Petit Balthazard

#### Wild Seal from Magdalen island\* - 15

Tataki style, blue cheese sour cream, walnuts and mustard caviar.

#### Spring Salad - 10

Wheat semolina, tomatoes, cucumbers, peppers, chickpeas, olives, candied lemons, grilled Quebec halloumi cheese, vinaigrette with herbes du bas du fleuve.

: White wine Arbolencia 2020

### TARTARES

The main dish format is accompanied by homemade fries and mesclun

#### Yak\* tartare from Bolton - 15/29

with Granny Smith apples, green onions, chives, homemade tartar sauce, Haut Marais de l'Isle cheese on the top and croutons.

: Red wine Canis Minor 2019

#### Rainbow Trout Tartare - 15/29

with walnut oil, cucumber, crispy bacon, lime and fresh herbs.

: White wine Jummare Grillo 2019

### EXTRAS

Only to add to your dishes

Homemade fries - 4

Seasoned mesclun - 4

Roasted mushrooms - 6

### MAIN COURSES

#### Wapiti Burger - 20

In an artisanal brioche bun with crispy bacon, chipotle mayonnaise, red onions, baby spinach and old cheddar, the Gédéon du Lac Saint Jean. Accompanied by mesclun and homemade fries.

**Not enough ? Double the meat and cheese in the MAXI Burger + \$ 9**

: Red wine Ars in Vitro 2018

#### Beet pesto spaghetti - 20

Spaghetti cooked with homemade beetroot pesto and served with pickled yellow beets and parmesan.

: Red wine Georges 2014

#### Fish and Chips duo - 19

traditional recipe with cod and salmon, red beer tempura.

Accompanied by mesclun and homemade fries.

: White wine Le Petit Balthazard ou Beer 100 souvenirs Brasseurs de Montebello

#### Braised veal cheek with orange - 26

Accompanied by roasted parsnips and Gabrielle potatoes and mashed peas.

: Red wine Elégance Pinot Noir 2020

#### Duo of cod with mussels - 28

Cod on crispy skin and cod steak served with steamed spinach and mussels from Prince Edward Island with chicken sauce.

: White wine Touraine Joel Delaunay 2020

#### Duck confit risotto - 24

Accompanied by leeks caramelized with beer and parmesan.

: White wine la Baie Orientale 2020

#### Bison Medallion - 32

accompanied by a mushroom sauce and creamy old cheddar polenta.

: Red wine la Goutte du Seigneur Côtes du Rhone 2020

#### 1855 Beef flank steak - MP

On the grill, sauce of the moment, mesclun and homemade fries.

: Red wine Falko Rosso Bio 2020

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

Canadian AAA beef aged 60 days, marrow bones and sauce of the day, small potatoes from Orleans island and roasted mushrooms.

: Red wine Gigondas Romane Machotte 2019

### DESSERTS

#### Chocolate Delight - 10

Chocolate biscuit topped with an almond icing, covered with a whipped chocolate caramel ganache and a dark chocolate decoration.

#### Lemon daisy tart - 9

Shortcrust pastry topped with a heart of lemon-lime jelly and Italian meringue.

#### Pistachio flower roll - 9

Garnished with a raspberry mousse and fresh raspberries.

#### Gourmet tuile - 10

Garnished with a mascarpone mousse and fresh fruit, with a peeps of sour jam.

**ALLERGIES ?** It's important, tell your waiter about it!

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

MP : Market price \* : Depending on arrivals  
 : Wine pairing suggestion : Veggie option