



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

caribougourmand.com



SPRING MENU DINNER

TO SHARE

Caribou apéro board - 22

2 charcuteries of the moment, 2 Quebec artisanal cheeses, grapes, toasted bread, homemade trempettes, assorted nuts and homemade pickles.

: Quebec red wine *Canis Minor*

Duck legs - 6 for \$13 - 12 for \$20

From Brome Lake, lacquered with maple and barbecue sauce and served served with herb sour cream.

: Red wine *Les Darons*

Cod bites and crispy calamari - 12 for 20\$

Bites of breaded cod and crispy calamari served with a homemade tartar sauce and lemon wedge.

: Quebec white wine *Capella*

Burrata - 22

Perfectly creamy, presented on a beet humus, with croutons and crunchy vegetables.

: Orange wine *Pinot gris Peter Weber*

STARTERS

Char tartare - 16

Prepared with orange and lemon zest, pomegranate, dill, fresh herbs, olive oil and a touch of Apérol. Accompanied by croutons.

: White wine *Sirocco trebbiano*

Yak gravlax - 14

On a slice of sourdough bread, organic confit cherry tomatoes from the Eastern Townships, goat cheese, spinach pesto and yak gravlax from Bolton East.

: Quebec red wine *Canis Minor*

Beet salad - 13

Thinly sliced beets served with orange supremes, grilled bacon and a white balsamic vinegar vinaigrette.

Vegetarian option : replace grilled bacon with fresh pomegranate

: Rosé wine *C'est la Vie*

Candied leeks - 12

Roasted leek hearts, both crunchy and melting, with shallot vinaigrette, garlic yogurt cream, beluga lentils and a sprinkling of candied egg yolk.

: Red wine *Pinot noir*

Wild seal from Magdalen island* - 17

Tartar with shallot "marin角度", capers, seaweed, lime, cider vinegar and Espelette pepper, served with croutons.

: White wine *Liv vinho verde*

EXTRAS

Only to add to your dishes

Homemade fries - 5 Seasoned mesclun - 4

Roasted vegetables - 7

MAIN COURSES

Bison burger - 24

In an artisan brioche bun, bison patty, maple candied onions, blue cheese cream, roasted pecans, homemade mayonnaise, baby spinach. Accompanied by mesclun and home fries.

: Red wine *Bordeaux grande réserve Mayne Valentin*

Cod tournedos - 29

Fresh cod tournedos served with asparagus, homemade lobster bisque, roasted hazelnuts and linguine pasta.

: White wine *Touraine Joël Delaunay*

Wild boar rib - 39

On the grill and served with creamy polenta with aged cheddar and chorizo, mild chorizo sauce and maple syrup-glazed carrots..

: Red wine *Cahors le Combal*

Spring risotto - 32

Cooked with a cream of asparagus and parmesan, served with lobster, shrimp, asparagus and topped with a poached duck egg from the Canne Blanche farm.

: White wine *Chardonnay la Folie St Auriole*

Vegetarian chili - 27

On a base of beluga lentils, red beans, spring vegetables, sour cream, old cheddar, lightly spiced chili sauce and served with corn tortilla.

: Organic white wine *Colli Ripani Pecorino*

Nagano pork ribs - 32

From Quebec, marinated for many hours and caramelized with a whisky barbecue sauce. Accompanied by small potatoes from Orléans Island roasted in olive oil and thyme, and a homemade burger sauce.

: Red wine *Zinfandel Ravenswood*

1855 Beef flank steak - MP

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

: Red wine *Georges or les Darons*

Aged beef prime rib* (to share ... or not) - MP

AAA Canadian beef aged 60 days, marrow bone and sauce of the day, served with roasted vegetables and homemade fries.

: Red wine *Saint Emilion Côtes Rocheuses*

DESSERTS

(All our desserts are homemade by our pastry cheffe)

Oh' my strawberry - 13

Tartlet of sweet pastry with almonds, strawberry confit, vanilla custard, whipped cream, fresh strawberries and decorated with a cookie tuile.

Amazing - 12

Sweet pastry tartlet with hazelnuts, salted butter caramel, vanilla rice pudding and praline ganache.

A taste of summer - 11

Coconut panna cotta, mango cream on a crispy coconut cookie.

Choco'peanut - 12

Sweet almond pastry, melting salted butter caramel, roasted peanuts, milk chocolate ganache and mascarpone mousse with peanut butter.

MP : Market price

: Wine pairing suggestion

* : Depending on arrivals

: Veggie

ALLERGIES ? It's important, tell your waiter 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.