

Quebec Terroir Bistro 5308 St Laurent boulevard H2T 1S1 - Mile End - Montréal

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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

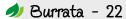
From Brome Lake, lacquered with maple and barbecue sauce and served served with herb sour cream.

T: 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



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

: 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.

: Ouebec 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 ''marinalgue'', 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

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 Auriol

🥏 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.

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.

* : Depending on arrivals : Market price

: Wine pairing suggestion 🧆 : Veggie