



Bistro de Terroir Québécois
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BRUNCH MENU

SATURDAY AND SUNDAY

SOMETHING TO DRINK ?

MIMOSAS

Classic Mimosa - 5

Orange - Grapefruit - Apple

Unlimited -> 23\$ / pers

Fall Mimosa - 8

Sparkling wine, apple juice, salted butter caramel, cinamon sirup.

Spritz'Mimosa - 8

Sparkling wine, fresh orange juice, Spritz the Islands from Quebec, orange

HOT BEVERAGES

All our coffees are
locally roasted by

CAFE
LIEGEOIS

Unlimited filter coffee - 2

Espresso - 3

Cappuccino - 4

Mocaccino - 4

Latte Macchiato - 4 - Bowl 6

Hot chocolat - 4

Possibility of non-dairy milk + 0.7\$
(Soy, almond or oats)

Tea, infusion  - 4

Ask for the menu !

FRUIT JUICE

Small or large

Squeezed orange - 4/6

Squeezed grapefruit - 4/6

Half - Half - 4/6

Juice of apple, white or red
cranberry, pineapple 3/5

Smoothie of the day - 6

ALLERGIES ?

It's important, tell your waiter about it!

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

BECS SUCRÉS

Tatin style Hazelnut waffle Duo - 12

Pochead and caramelized apples, vanilla ice cream, maple sirup, whipped cream and salted butter caramel.

French chocolate chips toast x 2 - 14

Served with sliced of bananas, homemade dulce de leche, flaked almond and meringue.

Sweet plate to share... or not ! - 15

Composed of: 1 hazelnut waffle, 1 chocolat chip french toast, 1 slice of banana bread with walnuts, chouquettes, homemade dulce de leche, salted butter caramel, maple whipped cream and fresh fruits.

BECS SALÉS

Tartin'flette - 15

Artisanal bread toast topped with Gabrielle potatoes from the Orleans Island, bacon, gratined with organic cheese Le Fou du Roy from Sainte Sophie. Accompanied by mesclun.

 Fall croque - 15

2 slices of artisanal bread filled with mushrooms, pickles, maple scrambled eggs, baby spinach, old cheddar Le Gédéon from Lac Saint Jean and homemade mayonnaise. Served with breakfast potatoes and mesclun.

Salmon gravlax - 16

On a potato waffle, whipped cheese with herbs, beetroots salmon gravlax with Trésor N°13 Gin from Quebec, duck egg from La Canne Blanche farm, accompanied by an autumn mesclun with walnuts and pumpkin seeds.

 Mushrooms Poêlée - 15

Mushrooms from the market, roasted Gabrielle potatoes from the Orleans Island, fresh baby spinach, duck fried egg from La Canne Blanche farm, toasted bread. (Extra smoked bacon + \$ 3).

Caribou breakfast - 19

Sausage of the moment, beer pulled pork, slices of bacon, maple scrambled eggs, homemade creton, artisanal bread, breakfast potatoes and mesclun.

DOUBLE BENEDICTS

Classic double benedicts - 16

2 poached eggs on english muffins with bacon slices, hollandaise sauce with smoked Oka cheese, accompagnied by mesclun and breakfast potatoes.

Duck double benedicts - 19

2 poached duck eggs from La Canne Blanche farm, on english muffins, pulled duck confit, hollandaise sauce with smoked Oka cheese, accompagnied by mesclun and breakfast potatoes.

 Vegetarian double benedicts - 17

2 poached eggs placed on a spinach pancake garnished with pan-fried mushrooms, feta, caramelized onions and flaked almonds, hollandaise sauce with smoked Oka cheese, served with mesclun and breakfast potatoes.

The double bène'cochonne - 19

2 poached eggs on a croissant with béchamel sauce, beer pulled pork and old cheddar gratin.
All covered with smoked Oka cheese hollandaise sauce and accompanied by mesclun and breakfast potatoes.

EXTRAS

Only to add to your dishes

Bowl of 6 chouquettes - 3

Breakfast potatoes - 4

Hazelnut waffle - 4

Scrambled / Poached / Mirror Egg - 15

Bacon - 3 - Sausage of the day - 4

LITTLE CARIBOU - 8

Children's menu up to 12 years old

Chocolate chips french toast
or hazelnut waffle

Salted butter caramel, meringue, fresh fruits

OR

Little Caribou Breakfast

Sausage, breakfast potatoes, scrambled eggs