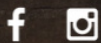




Quebec Terroir Bistro
5308 St Laurent boulevard
H2T 1S1 - Mile End - Montréal
Tél : 438 387 6677
caribougourmand.com



SUGAR SHACK BRUNCH

FRIDAY, SATURDAY AND SUNDAY
UNTIL APRIL 21ST 2024




SOMETHING TO DRINK ?

MIMOSAS

Classic Mimosa - 8

Orange - Grapefruit - Apple


 Sugar shack mimosa - 12

Sparkling wine, maple whiskey, apple juice, salted butter caramel, candied apples.

Mimosa Spritz - 11

Sparkling wine, fresh orange juice, Quebec Spritz.

SUGAR SHACK BEER

 Temps des Sucres - 9,50


Strong black beer brewed by 4 Origins microbrewery with roasted malt and the addition of maple syrup which gives notes of coffee, chocolate and caramel.

HOT BEVERAGES

All our coffees are **locally roasted**

Unlimited filter coffee - 3

Espresso - 3

 Sugar shack latte - 8

Espresso, milk, maple syrup, whipped cream, cinnamon powder and maple flakes.

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 coffee - 5

Lemon lemonade - 5

Iced tea with red fruits - 5

Smoothie of the day - 8

FRESH PRESSED JUICE 5 / 8

Orange, grapefruit or half and half

CLASSIC JUICE 3 / 5

Apple, white or red cranberry, pineapple

ALLERGIES ?

It's important, tell your waiter/waitress !

Any allergy not reported at the time of ordering will be charged in case of error

BECS SUCRÉS

Maple flake waffle duo - 16

Fresh fruits, maple whipped cream, roasted pecan chips, maple syrup and homemade blueberry sorbet.

Banana, chocolate and granola pancakes - 15

Chocolate chips pancake with bananas, homemade granola and meringues. Topped with a milk chocolate sauce with hazelnut chips.

Sugar shake sweet plate, to share ... or not ! - 20

Composed of : 1 maple flake waffle, 1 sugar tartlet, 2 choux filled with maple mousse, 2 sugar creams, fresh fruits, maple butter, maple syrup and maple whipped cream.


BECS SALÉS

Sugar shake plate - 24

Ham braised in maple for 8 hours, apple and maple sausage from Jean Talon market, crispy bacon, baked bacon beans, scrambled maple eggs, Quebec red deer creton, crisse ears, toasted sourdough bread from brioche à tête bakery, breakfast potatoes and mesclun.

Sugar shake cassiolette - 23

Duo of potatoes and butternut squash, onions, bacon, herb sour cream, slices of market sausage, au gratin with Lemerich cheese (cousin of French Reblochon) and topped with a poached egg.

 **Vegetarian option:** replace bacon and sausage with button mushrooms and Chambly oyster mushrooms

Sugar shake poutine - 18

Breakfast potatoes, pieces of ham braised in maple for 8 hours, maple red beer poutine sauce, candied onions, cheese curds, fresh onions, topped with a poached egg.

Salmon gravlax - 23

Sweet potato waffle, herb-whipped cheese, salmon gravlax prepared with ice cider and maple syrup, mirror duck egg from A la canne blanche farm, yellow onion pickles and red cabbage. Accompanied by mesclun salad.

CLASSIC BRUNCH

Double benedict - 20

2 poached eggs on artisan bread, pulled pork with beer and maple syrup, smoked paprika hollandaise sauce, served with mesclun and breakfast potatoes.

 **Vegetarian option:** Pulled pork replaced by button mushrooms, Chambly oyster mushrooms and baby spinach

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.

Cochon croissant - 21

Croissant artisanal from Brioche à tête, braised ham with maple syrup, béchamel sauce, mirror egg, all gratinated with raclette cheese from the Fritz Kaiser cheese factory in Noyan.

Accompanied by mesclun and breakfast potatoes.

EXTRAS

Only to add on your dish

Breakfast potatoes - 5 Fresh fruits - 5

Scrambled/poached/mirrored egg - 2.5

Maple flake waffle - 5

Sugar tartlet - 5

Bacon 3 - Sausage of the day - 6

LITTLE CARIBOU - 9

Children menu up to 12 years old

Maple flake waffle

maple butter, meringues, fresh fruits

OR

Little Caribou breakfast plate

Sausage, breakfast potatoes, scrambled eggs