



Bistro de Terroir Québécois
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BRUNCH MENU

SATURDAY AND SUNDAY

SOMETHING TO DRINK ?

MIMOSAS

Classic Mimosa - 6

Orange - Grapefruit - Apple

Unlimited -> 26\$ / pers

Sugar Shack Mimosa - 10

Sparkling wine, maple whisky, apple juice, salted butter caramel, candied apple.

Spritz'Mimosa - 9

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

HOT BEVERAGES

All our coffees are
locally roasted by



Unlimited filter coffee - 2.50

Espresso - 3

Cappuccino - 4

Mocaccino - 4

Latte - 4 - Bowl 6

Hot chocolat - 4

Possibility of non-dairy milk + 0.5\$
(Soy, almond or oats)

Tea or infusion  - 4

Ask for the menu !

FRUIT JUICE

Small or large

Squeezed orange - 5 / 7

Squeezed grapefruit - 5 / 7

Half - Half - 5 / 7

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

Smoothie of the day - 7

ALLERGIES ?

It's important, tell your waiter about it!

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

BECS SUCRÉS

Chocolate Chip French Toasts x 2 - 14

Served with strawberries and blueberries, homemade salted butter caramel, maple whipped cream and meringues.

Duo of red velvet pancakes - 12

Topped with mascarpone mousse and served with fresh red fruits. (Extra scoop of vanilla ice cream +2\$).

Sweet plate to share... or not! - 16

Composed of: 1 French toast with chocolate chips, 1 caramelized pecan and chocolate chip cookies, 1 scone with pecans and maple sugar, chouquettes, homemade red fruit jam, salted butter caramel, maple whipped cream and fresh fruits.

BECS SALÉS

 Veggie waffle - 16

Sweet potato waffle topped with herb whipped cheese, sliced avocado, cherry tomatoes, cucumbers, sunny side up egg, mustard caviar and served with mesclun salad. (Extra gravlax salmon +4\$).

Bagel sweet - salty - 17

Spread with fresh cream and mustard, garnished with braised ham, crispy bacon, creamy cheese Le Pizy from the Suisse Normande cheese factory and apple fruit. Served with a creamy coleslaw.

 Mushrooms florentin Poêlée - 16

Market mushrooms, breakfast potatoes, baby spinach, poached egg and béchamel sauce grated with old Gédéon cheddar, toasted bread (Extra crispy bacon +3\$).

Caribou breakfast plate - 20

Jambon braisé pendant 8 heures, saucisse du moment, tranche de bacon, creton de sanglier, oeufs brouillés à l'érable, tartine de pain grillé artisanal, patates déjeuner, mesclun.

Fried chicken and waffle - 18

Crispy Quebec chicken between 2 waffles with candied onions, Comtomme organic cheese from La Station cheese factory, barbecue sauce, baby spinach and sunny-side egg. Accompanied by mesclun. (Extra crispy bacon + \$ 3).

DOUBLE BÉNÉDICTINE

Classic double benedicts with salmon - 16

2 poached eggs on English muffin, salmon gravlax, fresh baby spinach, hollandaise sauce, served with mesclun and breakfast potatoes.

Duck double benedicts - 19

2 poached duck eggs from La Canne Blanche farm, on english muffins, pulled duck, hollandaise sauce, accompanied by mesclun and breakfast potatoes.

 Vegetarian double benedicts - 17

2 poached eggs placed on mini sweet potato waffles, with roasted mushrooms, baby spinach, hollandaise sauce, served with mesclun and breakfast potatoes

The Béné'croissant - 20

2 poached eggs in an artisanal croissant with béchamel sauce, ham braised for 8 hours, raclette cheese au gratin and all covered with hollandaise sauce. Accompanied by mesclun and breakfast potatoes.

EXTRAS

Only to add to your dishes

Bowl of 6 chouquettes - 3

Breakfast potatoes - 4

Chocolate Chip French Toast - 4

Scrambled / Poached / Mirror Egg - 15

Bacon - 3 - Sausage of the day - 5

LITTLE CARIBOU - 8

Children's menu up to 12 years old

Chocolate Chip French Toast
or red velvet pancake topped

Salted butter caramel, meringue, fresh fruits

OR

Little Caribou Breakfast

Sausage, breakfast potatoes, scrambled eggs