



Quebec Terroir Bistro  
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# SUGAR SHACK BRUNCH

FRIDAY, SATURDAY AND SUNDAY  
UNTIL APRIL 16<sup>TH</sup> 2023



## SOMETHING TO DRINK ?

### MIMOSAS

Classic Mimosa - 7

Orange - Grapefruit - Apple

Unlimited -> 29\$ / pers

 Sugar Shack Mimosa - 11

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

Mimosa Spritz - 10

Sparkling wine, fresh orange juice, Quebec Spritz.

### SUGAR SHACK BEER

Temps des Sucres - 9,50

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

## HOT BEVERAGES

All our coffees are **roasted locally**

Unlimited filter coffee - 3

Espresso - 3

Cappuccino - 4

Mocaccino - 4

Latte - 4 - Bowl 6

Hot chocolate - 4

Possibility of non-dairy milk + 0.75\$

(Soy, almond or oats)

Tea or infusion  - 4

Ask for the menu !

## JUS DE FRUITS

Petit ou Grand

Fresh pressed orange - 5 / 7

Fresh pressed grapefruit - 5 / 7

Half - Half - 5 / 7

Apple, white or red cranberry,  
pineapple 3 / 5

Smoothie of the day - 8

### ALLERGIES ?

It's important, tell your waiter/ess about it!

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

## BECS SUCRÉS

Maple flake waffle duo - 15

Fresh fruit, maple whipped cream, roasted pecan chips, maple syrup and scoop of vanilla ice cream.

Chocolate chip pancakes - 15

With a scoop of vanilla ice cream, meringues and covered with a milk chocolate coulis with hazelnut chips.

Sweet plate to share ... or not ! - 19

Composed of : 1 maple flake waffle, 2 pets de soeur, 1 potato donut, 1 slice of caramelized pecan pie, 2 cream sugars, fresh fruit, salted butter caramel, maple syrup and maple whipped cream.

## BECS SALÉS

Sugar shack plate - 23

8-hour braised ham, maple sausage of the moment, maple bacon, baked beans, maple scrambled eggs, East Bolton Yakiti Yak creton, fruit ketchup, toasted artisan bread, breakfast potatoes and mesclun.

Croque Cabane - 18

2 slices of artisanal multigrain bread filled with maple braised ham, old cheddar cheese, pickles, maple mayonnaise, mirror duck egg from La Canne Blanche farm and served with mesclun.

 Sweet and salty waffle - 17

Cheese-filled waffle topped with apples, double cream camembert from Quebec, maple leek fondue and decorated with veggies pickles and a fruit ketchup dip. Accompanied by mesclun.

Salmon gravlax - 19

Fresh bagel from Fairmount street, fresh herb whipped cheese, salmon gravlax made with ice cider and maple syrup, scrambled eggs, mesclun and breakfast potatoes.

## CLASSIC BRUNCH

Classic double ham benedict - 18

2 poached eggs on artisanal bread, ham braised in maple syrup for 8 hours, cider fondue cheese hollandaise sauce, served with mesclun and breakfast potatoes.

 Vegetarian option: Braised ham replaced by maple leek fondue and baby spinach.

Crispy Chicken Burger - 18

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

Salty French Toast - 18

French toast topped with market mushrooms, crispy bacon, old cheddar and poached egg. Accompanied by mesclun and breakfast potatoes..

La Bénécochonne - 21

2 poached eggs in an artisanal croissant with béchamel sauce, sausage of the day, organic Comtomme cheese from the La Station cheese factory, all covered with cheese fondue hollandaise sauce with cider. Accompanied by mesclun and breakfast potatoes.

## EXTRAS

Cannot be served on their own

Breakfast potatoes - 4

Maple flake waffle - 4

Part of pecan pie - 5

Scrambled/poached/mirrored egg - 2

Bacon 3 - Sausage of the day - 6

## LITTLE CARIBOU - 9

Children menu up to 12 years old

Waffle with maple flakes

Salted butter caramel, meringues, fresh fruit

OR

Mini Caribou plate

Sausage, breakfast potatoes, scrambled eggs