



CARIBOU GOURMAND

Quebec Terroir Bistro
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caribougourmand.com

WINTER BRUNCH

FRIDAY, SATURDAY AND SUNDAY

SOMETHING TO DRINK ?

MIMOSAS

Classic mimosas - 9

Choice of : orange, grapefruit or apple.

Winter mimosas - 13

Prosecco, fresh apple juice, ice cider, cinnamon sugar rim, dried apple slice.

Spritz mimosas - 13

Prosecco, fresh orange juice, Quebec Spritz.

HOT BEVERAGES

All our coffees are **locally roasted**

Unlimited filter coffee - 3

Espresso - 3

Cappuccino - 5

Mocaccino - 5

Latte - 5 - bowl - 7

Hot chocolate - 5

Possibility of non-dairy milk + 0.85\$
(Soy, almond or oat)

Tea or infusion - 5



Ask for the menu !

Winter matcha latte - 8

Vanilla syrup and a touch of maple syrup combine to create the most comforting matcha latte.

Sugar shack latte - 8

Maple syrup, whipped cream, maple flakes, and salted butter caramel rim.

COLD BEVERAGES

Lemon mint lemonade - 5

Apple pear iced tea - 5

Blueberry smoothie - 7

Blueberries, milk, Greek yogurt, maple syrup, bananas, and cinnamon.

FRESH PRESSED JUICE 5 / 8

Orange, grapefruit or half and half

CLASSIC JUICE 3 / 5

Apple, white or red cranberry, pineapple

ALLERGIES ? Tell your waiter.ress 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.

BECS SUCRÉS

Duo of stuffed french toast - 16

2 slices of French toast stuffed with blueberry cheesecake cream, served with fresh blueberries, maple whipped cream, and maple syrup.

Duo of chocolate-crazy waffles - 15

2 homemade waffles with chocolate chips, served with praline chocolate ganache, a scoop of chocolate ice cream, and topped with chocolate sauce.

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

Composed of: 1 chocolate chip waffle, 1 blueberry cheesecake-filled French toast, 1 pecan and maple scone, meringues, salted butter caramel, maple syrup, maple whipped cream, and fresh fruits.

BECS SALÉS

The lumberjack's cassolette - 25

Potato wedges served with sausage from Jean Talon Market, bacon, onions, and caramelized leeks in a creamy sauce with cider and old-fashioned mustard. Topped with cheese curds and a poached egg.

Salmon gravlax - 24

Homemade gravlax prepared with gin and maple syrup, served on a spinach and parmesan waffle, garnished with whipped cheese with pink peppercorns and drizzled with a sweet and sour beet sauce. Served with mesclun salad. *Gourmet option: add a poached egg for \$2.50.*

Gourmet croque madame - 21

2 slices of sourdough bread filled with braised ham, goat cheese béchamel sauce, honey from the eastern townships, and crushed walnuts. Topped with a miroir egg and served with mesclun salad.

Vegetarian option: replace ham with button mushrooms and Chamby oyster mushrooms

Crispy cajun chicken waffle - 22

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 salad.

Gourmet option: Add crispy bacon + \$3.

Caribou plate - 25

Beer-braised ham, sausage of the day from Jean Talon market, pulled bison braised in red wine and Labrador tea, crispy bacon, maple-scrambled eggs, toasted sourdough bread, breakfast potatoes, and mesclun salad.

DOUBLE BÉNÉDICT

Double gourmet benedict - 23

2 poached eggs on a slice of sourdough bread topped with homemade confit pork cheek, covered with a Fritz Kayser raclette cheese hollandaise sauce and served with mesclun salad and breakfast potatoes.

Double veggie benedict - 23

2 poached eggs on a crispy arancini galette, topped with a leek and onion fondue. All covered with a raclette cheese hollandaise sauce and served with mesclun salad and breakfast potatoes.

Trapper's bison deluxe benedict - 27

Artisanal croissant filled with pulled bison braised in red wine and Labrador tea, button mushrooms and Chamby oyster mushrooms, topped with 2 poached eggs, all covered with a raclette hollandaise sauce. Served with mesclun salad and breakfast potatoes.

EXTRAS

Only to accompany your dish

Breakfast potatoes - 5 - fresh fruits - 6

Scrambled/poached/mirrored egg - 2.5

Bacon 3 - Sausage of the day - 6

French toast stuffed with cheesecake and blueberries - 6 Chocolate chip waffle - 5

LITTLE CARIBOU - 9

Children menu up to 12 years old

Chocolate chip waffle

Fresh fruits and chocolate sauce

OR

Little Caribou breakfast plate

Market sausage, breakfast potatoes, scrambled eggs