



CARIBOU GOURMAND

Quebec Terroir Bistro
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WINTER MENU DINNER

TO SHARE

Charcuterie and cheese board - 24

2 charcuteries of the day, 2 Quebec artisanal cheeses, fresh fruit, toasted bread, homemade dips, assorted nuts and homemade pickles.

W : Québec red wine *Canis Minor*

Quebec mini arancini - 6 for \$19

Crispy risotto croquettes stuffed with a tourtière spice mixture (cinnamon, cloves). Melting cheese curd center, served with our homemade fruit ketchup.

W : Red wine *Beaujolais les Marcelins*

Melted brie cheese with apple and bacon - 25

Double cream Brie from Quebec, oven baked with apples, roasted hazelnuts, bacon, thyme, and onions. Served with toasted bread croutons.

W : White wine *Riesling Lucien Albrecht cuvée réserve*

Duck legs - 6 for \$14 - 12 for \$22

From Brome Lake, lacquered with maple and barbecue sauce and served with herb sour cream..

W : Red wine *Côtes du Rhône Rémy Ferbras*

STARTERS

Terroir onion soup - 13

Quebec-style recipe with Farnham red beer, maple syrup, aged cheddar, bread croutons, and topped with cheese curds.

Gourmet option: add slices of sausage from Jean Talon Market + \$3.

W : Quebec white wine *Capella*

Wagyu beef gravlax - 18

Prepared with winter spices, served on a bed of arugula salad with capers and marinated onions, accompanied by homemade buckwheat crackers and an Eastern Townships honey mustard sauce.

W : Red wine *Pinot noir Koskil*

Raclette cheese soufflé - 15

Absolute comfort food with this gourmet soufflé presented on an arugula salad seasoned with a xeres vinegar vinaigrette.

W : Organic white wine *Gruner Veltliner*

Scallops - 16

Scallops seared and deglazed with ice cider, served on a creamy corn and maple syrup puree and accompanied by Espelette pepper popcorn.

W : White wine *Muscadet Chéreau Carré*

Wild seal from Magdalen island* - 18

In tataki with a sour cream with herbs from the Lower St. Lawrence, Eastern Townships sea buckthorn coulis, rice vermicelli and mustard caviar.

W : Québec red wine *Canis Minor*

EXTRAS

To accompany your dish

Homemade fries - 5

Seasoned mesclun - 4

Roasted mushrooms - 10

MAIN COURSES

Red deer burger - 25

In an artisanal brioche bun, red deer patty, Fritz Kayser raclette cheese from Noyan, arugula salad, bacon, organic black garlic mayonnaise from Orléans Island. Served with mesclun salad and homemade fries.

W : Québec red wine *Canis Minor*

Boreal salmon - 34

Salmon steak cooked on one side with maple-smoked salt, served on a creamy rutabaga and green pea purée, and drizzled with a creamy arugula and hazelnut pesto. Decorated with homemade pickles and roasted hazelnuts.

W : White wine *Chardonnay la Folie Saint Auriol*

Quenelles au gratin - 27

Homemade plain quenelles served with an aurora sauce, roasted mushrooms, and topped with cheddar cheese au gratin. Accompanied by a salad dressed with maple vinaigrette.

W : Organic white wine *Pinot Grigio terre Siciliane*

Trapper's bison stew - 38

Stewed for hours in a marinade of red wine, Labrador tea, and mixed vegetables for an incredibly tender texture. Served with aged cheddar cheese creamy polenta.

W : Organic red wine *Cahors - Le pur fruit du Causse*

Yak polpette - 33

3 delicious meatballs from Yakiti Yack Farm in East Bolton, served with a sweet and salty gratin (potato, sweet potato, and apple) and a creamy old-fashioned mustard sauce.

W : Red wine *Georges 2018*

Butcher's cut - MP

From Jean Talon market, cooked on the grill, accompanied by the sauce of the day, and served with a mixed green salad and homemade fries.

W : Red wine *Chianti Cecchi*

Aged beef prime rib* (to share ... or not) - MP

Aged AAA Canadian beef, marrowbone, and sauce of the day, served with homemade fries and roasted mushrooms.

W : Red wine *Gigondas*

DESSERTS

(All our desserts are homemade by our pastry chef)

Gourmet treasure - 13

Crispy tuile filled with caramelised pear crumble topped with light rice pudding mousse. Decorated with meringues and salted butter caramel.

The absolute pecan - 13

On a tartlet base, enjoy a creamy pecan filling topped with a light vanilla ganache. And to finish, crunchy caramelized pecans and pecan praline dots. Irresistible.

Winter scene - 13

Imagine grenadine jelly dripping over a creamy lemon ball, surrounded by a winter scene of pine tree meringues, lemon gel, and flambéed Italian meringue.

Chocolate intensity - 14

A soft chocolate cake covered with feuillantine and a hazelnut rock icing, topped with a praline chocolate ganache, a milk chocolate cream, and decorated with a velvety dark chocolate spiral.

ALLERGIES ? It's important, tell your waiter 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.

MP : Market price

W : Wine pairing suggest.

* : Dep. on arrivals

Vegetarian

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