



CARIBOU GOURMAND

Quebec Terroir Bistro
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SUMMER BRUNCH

FRIDAY, SATURDAY AND SUNDAY

SOMETHING TO DRINK ?

MIMOSAS

Classic mimosa - 9

Choice of : Orange, grapefruit or apple.

Cherry Mimosa - 12

Prosecco, fresh orange juice, cherry syrup, sugar rim, fresh cherry.

Spritz Mimosa - 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 !

COLD BEVERAGES

Iced matcha latte - 6.5

Option : add vanilla syrup + \$1.

Iced strawberry matcha latte - 8

Made with a homemade strawberry coulis.

Possibility to order your matcha latte hot.

Iced caramel latte - 8

Salted butter caramel and maple whipped cream.

Iced coffee - 5

Hibiscus lemonade - 5

Peach iced tea - 5

Summer smoothie - 8

Strawberry, blueberry, red cranberry juice, mint.

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

Ultra gourmet French toast duo - 16

2 chocolate chip French toast filled with homemade hazelnut spread and topped with a scoop of vanilla ice cream, whipped cream and drizzled with salted butter caramel.

Duo of lemon-blueberry waffles - 14

2 waffles topped with lemon curd, fresh blueberries and strawberries, crispy meringue chips and drizzled with a honeyberry coulis.

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

Composed of : 1 French toast filled with spread, 1 waffle, 1 blueberry scone with lemon cream, chouquettes, maple syrup, maple whipped cream and fresh fruits.

BECS SALÉS

Summer Pancake - 23

Zucchini pancake spread with spinach and basil pesto, topped with fresh bocconcini cheese, cantaloupe, prosciutto and pickled red cabbage. All drizzled with balsamic cream and served with mesclun.

Gourmet option: add a poached egg + \$2.50.

Salmon gravlax - 25

Salmon gravlax prepared with n°13 Gin Trésor and maple syrup on a sweet potato waffle with avocado and ricotta cheese mousse, garnished with marinated yellow onions and topped with a poached egg.

 **The gourmet croissant - 23**

Artisanal round croissant garnished with homemade hummus with caramelized onions, Eastern Townships heirloom tomatoes, grilled havarti cheese, avocado and red cabbage pickles with spicy mayonnaise.

Accompanied by mesclun and breakfast potatoes.

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.

Gourmet option: Add crispy bacon + \$3.

Caribou plate - 25

Beer-braised ham, bison and blueberry sausage from the Jean Talon market, pulled duck meat, crispy bacon, scrambled maple eggs, toasted artisan sourdough bread, breakfast potatoes and mesclun.

DOUBLE BÉNÉDICT

Classic double benedict - 22

2 poached eggs on a half bagel, pulled pork with beer, spinach pesto hollandaise sauce, served with mesclun and breakfast potatoes.

Deluxe benedict with smoked meat - 25

2 poached eggs on a round artisan croissant, Montreal smoked meat, spinach pesto hollandaise sauce, served with mesclun and breakfast potatoes.

 **Veggie double benedict - 22**

2 poached eggs on a slice of toasted country bread, slice of Brie cheese, baby spinach, caramelized onions, spinach pesto hollandaise sauce, served with mesclun and breakfast potatoes.

EXTRAS

Only to add on your dish

Breakfast potatoes - 5 - Fresh fruits - 6

Scrambled/poached/mirrored egg - 2.5

Bacon 3 - Sausage of the day - 6

French toast filled with spread - 6

Plain waffle - 4 - Chouquettes x6 - 3

LITTLE CARIBOU - 9

Children menu up to 12 years old

French toast filled with spread
Salted butter caramel, chouquette, fresh fruits.

OR

Little Caribou breakfast plate
Market sausage, breakfast potatoes, scrambled eggs.