



CARIBOU GOURMAND

Quebec Terroir Bistro
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SPRING MENU

DINNER

TO SHARE

Caribou apéro board - 24

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

🍷 : Québec red wine Canis Minor

Montreal croquettes - 6 for \$19

Recipe prepared with smoked meat, cheese curds, fresh onions, breaded and served with pickles and a honey-mustard sauce.

🍷 : Québec white wine Capella

Nachos - 19

Corn chips, fresh tomatoes, green onions, red onions, black beans, corn and all gratinated with old cheddar cheese. Accompanied by herbed sour cream.

Gourmet option: add market sausage rings + \$4.

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

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

🍷 : Red wine Ravenswood Zinfandel

STARTERS

Summer freshness - 14

Mesclun and baby spinach, Quebec strawberries, crumbled goat's cheese, caramelized pecans, eastern townships cherry tomatoes, red cabbage pickles.

🍷 : Organic white wine Attrape moi si tu peux

Snow crab and lobster arancini - 17

Risotto ball filled with snow crab and Gaspesian lobster, breaded and served with a homemade lobster bisque with smoked paprika, all on an arugula salad.

🍷 : Québec white wine Capella

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.

🍷 : Red wine Beaujolais le Ronsay

TARTARES (STARTER / MAIN COURSE FORMAT)

The main dish format is accompanied by homemade fries and mesclun

Red deer tartar - 18 / 34

Prepared with homemade spruce oil, fresh blueberries, shallots, apple, roasted hazelnut chips and fresh herbs. Accompanied by baguette croutons.

🍷 : Red wine Québécois Canis Minor

Trout tartare - 17 / 33

from the bobbin fish farm, prepared with strawberries, basil, mint, crumbled goat's cheese and a touch of N°13 Treasure Gin. Accompanied by baguette croutons.

🍷 : White wine Olli Grillo from Sicily

EXTRAS

Only to add to your dish

Homemade fries - 5

Seasoned mesclun - 4

MAIN COURSES

Elk Burger - 25

In an artisan brioche bun, elk patty, Zurigo aged cheese, slice of Eastern Townships tomato, cucumber pickles, spicy house mayonnaise, crispy fried onions. Accompanied by mesclun and home fries.

Gourmet option: add crispy bacon + \$2..

🍷 : Organic red wine Côtes du Rhône Remy Ferbras

Crusted salmon - 34

Salmon steak with a crust of mild chorizo, Parmesan, breadcrumbs and shallots, served with crisp roasted summer vegetables and a fresh herb emulsion.

🍷 : White wine Campo Flores

Creamy gnocchi - 26

Gnocchi with ricotta and spinach in a creamy Noyan black sheep cheese sauce, served with peas, corn and cherry tomatoes, all presented on a bed of thinly sliced Eastern Townships heirloom tomatoes.

🍷 : White wine Serranella Pecorino

Duck leg confit - 30

From Brome Lake, confit for 4 hours, then oven-baked with Eastern Townships honey and rosemary. Accompanied by old style mashed potatoes and a creamy mushroom sauce.

🍷 : Organic red wine Cahors - Le pur fruit du Causse

Stuffed Yak polpettes - 33

3 Yak meatballs from Bolton's Yakiti Yak farm filled with cheese curds, served with a tomato risotto, caramelized onions and spinach.

🍷 : Red wine Georges from Languedoc

Butcher's cut - MP

From Jean Talon market, on the grill, sauce of the day, accompanied by mesclun and home fries.

🍷 : Red wine Bordeaux grande réserve Mayne Valentin 2016

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

Aged AAA Canadian beef, marrow bone and sauce of the day, served with old style mashed potatoes and a creamy mushroom sauce.

🍷 : Red wine Gigondas

DESSERTS

(All our desserts are homemade by our pastry cheffe)

On the beach ... - 12

A heart of rice pudding, topped with homemade salted butter caramel, coated in dark chocolate and sprinkled with almond slivers. A guaranteed hit of sunshine.

Tiramì'chou - 13

A chou with a chocolate cracker topped with a mascarpone mousse, a coffee-soaked spoon cookie and decorated with a powdered chocolate tuile.

Summer sweetness - 13

Tartlet filled with an almond cream decorated with a strawberry-lime coulis and a white chocolate ganache. Accompanied by fresh Quebec strawberries..

Acidulation - 12

A crunchy meringue base topped with lemon curd, fresh blueberries and an Eastern Townships honeyberry coulis.

MP : Market price



: Wine pairing suggest.

* : Dep. on arrivals



: Vegetarian

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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.