



CARIBOU GOURMAND

Quebec Terroir Bistro
5308 St Laurent boulevard
Montréal H2T 1S1 - Mile End
Tél : 438 387 6677
caribougourmand.com

SPRING MENU

DINNER

TO SHARE

Caribou apéro board - 23

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

: Quebec red wine Canis Minor

Cod goujonnettes - 6 for \$14 - 12 for \$22

Crispy breaded cod bites with homemade tartar sauce and lemon wedges.

: Quebec white wine Capella

Pink radish dip - 14

Slices of radish mixed with Greek yogurt with garlic and herbs, olive oil, served with crispy vegetables and slices of crispy baguette.

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 Les Darons

STARTERS

Deer Gravlax - 17

Deer meat prepared in gravlax, sour cream prepared with salty herbs from the Lower St. Lawrence, beet pickles, cranberry confit and bagel croutons.

: Red wine Beaujolais le Ronsay

Goat's cheese and asparagus tartlet - 14

Cheddar shortcrust pastry topped with zucchini caviar and a goat's cheese and ricotta mousse. Accompanied by fresh asparagus, asparagus pickles and a seasoned arugula salad.

: Organic white wine Chenin Attrape moi si tu peux

Between lake and ocean - 16

The freshness of Arctic char tartar with lemon and fennel, combined with salmon gravlax prepared with ice cider and maple syrup, served with a creamy pink peppercorn sauce and crispy baguette slices.

: White wine Chardonnay la Folie saint Auriol

Crab cake - 17

Authentic recipe with crab meat, potatoes, herbs, gherkins, capers, all coated in a crispy panko breading. Served with a lightly lemony cream sauce.

: Quebec 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.

: Organic red wine Côtes du Rhône Terre de Mistral Remy Ferbras

EXTRAS

Only to add to your dish

Homemade fries - 5

Seasoned mesclun - 4

MAIN COURSES

Yak Burger - 25

In an artisan brioche bun, yak patty from East Bolton's Yakiti Yack Farm, maple candied onions, double cream brie, cucumber pickles, homemade mayonnaise, baby spinach. Accompanied by mesclun and home fries.

Gourmet option: Add crispy bacon + \$2.

: Quebec red wine Canis Minor

Rainbow trout - 32

From the bobbin fish farm, lacquered with maple lemon butter, served with a pea velouté and grilled chorizo, then decorated with a roasted pecan gremolata.

: White wine Riesling Lucien Albrecht

Golden cauliflower - 25

Sliced cauliflower cooked in butter and mild spices, with sweet potato and lime purée, beluga lentils, roasted pistachio chips and fresh herbs.

: White wine Touraine Joël Delaunay

Bison osso bucco - 39

Braised for several hours in a red wine bouillon with herbs and vegetables, served with a creamy cheese curd polenta.

: Red wine Bordeaux grande réserve Mayne Valentin 2016

Nagano pork ribs - 32

100% Québec, marinated in a chocolate and stout beer sauce, then baked and served with a large potato filled with bacon and old cheddar cheese.

: Red wine Cahors Combal

My little duck - 34

Plancha cooked Quebec duck breast, with a lightly sour beet and raspberry sauce, served with turmeric risotto.

: Red wine Georges 2017

Beef flank steak - MP

On the grill, sauce of the moment, mesclun and homemade fries.

: Red wine Bordeaux grande réserve Mayne Valentin 2016

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

AAA Canadian beef aged 60 days, marrow bone and sauce of the day, served with a bacon and old cheddar garnished potato and mesclun.

: Red wine Gigondas

DESSERTS

(All our desserts are homemade by our pastry cheffe)

A straw'berry good idea ! - 13

A meringue circle filled with vanilla custard, whipped cream, strawberry coulis and fresh strawberries.

Citron framboise - 12

Crunchy almond cookie topped with raspberry coulis and lemon curd decorated with jelly mint and fresh raspberries.

Choco'pistachio - 13

Chocolate chou filled with dark chocolate ganache and decorated with pistachio ganache and fresh pistachios. A guaranteed delight.

Easter townships crumble - 11

Crunchy almond pastry filled with Quebec blueberries, honeyberries and apples, topped with a delicious crumble. Served warm with a scoop of vanilla ice cream.

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.