



Bistro de Terroir Québécois  
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# BRUNCH MENU

SATURDAY AND SUNDAY

## SOMETHING TO DRINK ?

### MIMOSAS

Classic Mimosa - 5

Orange - Grapefruit - Apple

Unlimited -> 23\$ / pers

Spritz Mimosa - 8

Sparkling wine, fresh orange juice, Spritz the Islands from Quebec, orange.

Rosemary Mimosa - 8

Sparkling wine, rosemary syrup, fresh grapefruit juice, rosemary sprig, fresh blueberries.

## HOT BEVERAGES

All our coffees are **Organic and Fairtrade** and come from the Brûlerie **Santropol**

Unlimited filter coffee - 2

Espresso - 3

Cappuccino - 4

Mocaccino - 4

Latte Macchiato - 4 - Bowl 6

Hot chocolate - 4

Possibility of non-dairy milk + 0.5\$  
(Soy, almond or oat)

Tea, infusion **DAVIDsTEA** - 4

## FRUIT JUICE

Small or Large

Pressed orange - 4/6

Pressed grapefruit - 4/6

Half - Half - 4/6

Juice of Apple, white or red  
cranberry, pineapple 3/5

Smoothie of the day - 6

### ALLERGIES ?

It's important, tell your waiter about it!

In case of error, all non-specified allergies  
will be charged

## BECS SUCRÉS

Waffle Duo - 12

Fresh fruits, maple whipped cream, pecan, homemade hazelnut spread.

Pains dorés briochés maison x 2 - 14

Accompanied by white chocolate fondue, fresh strawberries and meringues.

Sweetie plate to share - 15

With 1 waffle, 1 French toast, 1 pecan and maple scone, chouquettes, homemade hazelnut spread, salted butter caramel, maple whipped cream and fresh fruit

## BECS SALÉS

 Veggie Waffles - 15

2 Sweet potato and goat cheese waffles, avocado, mustard caviar, mirror egg, fresh salad with cherry tomato and cucumber.

Salmon Gravlax toast - 15

Homemade ricotta with herbs, salmon gravlax with honey and Tresor N°13 Gin from Quebec, scrambled egg with maple, candied onions, radish, cherry tomatoes. Accompanied by mesclun salad.

Bagel with an egg in the hole - 14

Bagel, homemade green pesto, bacon, aged cheddar, tomato, served with mesclun salad and breakfast potatoes.

Croque Madame - 15


2 pieces of soft bread filled in with ham, béchamel, artisanal Quebec cheese, all covered with a mirrored egg and baked in the oven. Served with mesclun salad and breakfast potatoes.

 Poêlée forestière - 14

Mushrooms from the market, fresh spinach, breakfast potatoes, poached egg, old cheddar tile, toasted bread (Extra smoked lardons + 3\$)

Double bénedictines - 16

2 poached eggs on homemade ciabatta bread with thyme, pulled pork, hollandaise with old artisanal cheddar «Le Gédéon», fresh onions, served with mesclun salad and breakfast potatoes.

 Vegetarian option: Market mushrooms and pan-fried spinach instead of pulled pork

The double béne'cochonne - 19

2 poached eggs on a croissant with béchamel sauce, 8h braised ham with maple and old cheddar gratin. All covered with hollandaise sauce and accompanied by mesclun salad and breakfast potatoes.

Caribou's Breakfast - 19

Sausage of the moment, 8h maple braised ham, bacon, maple scrambled eggs, baked beans, toasted bread, mesclun salad and breakfast potatoes.

Aperitif plate of charcuterie & cheese - 15

Homemade charcuterie, 2 Quebec cheeses, roasted bread with thyme, ham chips, pea humus, dry fruits and homemade condiments.

## LES EXTRAS

Only to add to your dishes

Bowl of 6 chouquettes - 3

Breakfast potatoes - 3

Fresh fruits bowl - 4 - Waffle - 2

Scrambled / poached / mirror Egg - 1.5

2 toasted bread and butter - 2

Bacon - 3 - Sausage - 4

## LITTLE CARIBOU - 8

Children's menu up to 12 years old

Brioche or Waffle

Hazelnut spread, marshmallows, fresh fruits

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Little Caribou Breakfast

Sausage, breakfast potatoes, scrambled eggs