



Bistro de Terroir Québécois
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FALL MENU

LUNCH & DINER

TO SHARE

Aperitif plate of charcuterie & cheese - 16

Homemade charcuterie, 2 Quebec cheeses, toasted artisanal bread, grapes, homemade creton, sour cherry jam, assorted nuts, dried fruits and condiments.

🍷 : Pink wine Manoir 2020

🌿 Veggie aperitif plate & cheese - 16

Carrot and cucumber sticks, 2 Quebec cheeses, toasted artisanal bread, whipped cream cheese with herbs, grapes, sour cherry jam, assorted nuts, dried fruits and condiments.

Homemade creton made with red beer - 10

With olive oil roasted bread, pickles, dijon mustard.

Duck Legs - 3 for 6\$ - 6 for 10\$ - 12 for 16\$

Maple glazed, fresh herbs sour cream.

🌿 Creamy brie cheese caramelized - 18

Quebec double cream brie, caramelized with red beer, pears, cranberries, pecans and maple syrup. Accompanied by toasted bread crouton.

🍷 : White wine Riesling Joseph Beck 2019

STARTERS

🌿 Peanut butter parsnip soup - 9

Grilled peanuts, gratin bread with parmesan, carrot chips.

Non-veg option : Carrot chips replaced with crispy bacon.

Wild Seal from Magdalen island* - 15

Tataki style, blue cheese sour cream, caribou mousse, walnuts and mustard caviar.

🐟 Salmon duo tartare - 14/27

Fresh salmon and beetroot gravlax, cucumber, crispy bacon, lime, fresh herbs, mango coulis and tortilla chips.

The main dish format is accompanied by homemade fries and mesclun

🍷 : White wine blanc Arbolencia 2020

Fall beef tartare - 14/27

Beef from the Jean Talon market, walnuts, house whiskey tartare sauce, pear, fresh herbs, crispy potatoes and croutons.

The main dish format is accompanied by homemade fries and mesclun

🍷 : Red wine Canis Minor 2019

EXTRAS

Only to add to your dishes

Homemade fries - 4

Seasoned mesclun - 4

Roasted mushrooms - 6

MAIN COURSES

Yack Burger from Yakiti Yack farm - 20

Artisanal brioche bread, crispy bacon, old Cheddar Le Gédéon, baby spinach, heirloom tomato, homemade burger sauce, mesclun and homemade fries.

Not enough ? Double the meat and cheese in the MAXI Burger + \$ 8

🍷 : Red wine Marquès de Chivé 2017

🌿 Veggie Burger - 20

Artisanal brioche bread, feta, beetroot and quinoa steak, mashed avocado, kale chips, baby spinach, herb sour cream, mesclun and homemade fries.

🍷 : Red wine La Brossette 2018

🌿 Creamy fall Orzotto - 24

Double cream brie cheese, crunchy butternut squash, zucchini, onions, crushed walnuts and baby spinach.

🍷 : Red wine Pinot Noir Elégance 2019

🐟 Boreal haddock - 26

Nova Scotia haddock topped with Labrador tea infused white butter sauce. Served with mashed broccoli with basil and glazed carrots.

🍷 : White wine Touraine 2020

Red deer stew - 24

Long simmered with red wine, mushrooms, cranberries, small Ile d'Orléans potatoes.

🍷 : Red wine Cahors Lionel Osmin 2016

Duck breast of the Basque farm* - 28

Porto and chocolate sauce, roasted mushrooms and small crispy potatoes.

🍷 : Red wine Sansa vin nature 2019

1855 Beef flank steak - MP

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

🍷 : Red wine Terre de Mistral 2019

Tomahawk - aged beef rib (for 2 people) - MP

Bone marrow and sauce of the day, small potatoes from Orleans island, roasted carrots and mushrooms.

🍷 : Red wine Bordeaux Chateau le Gardes 2018

DESSERTS

Profiterole - 10

Maxi chou filled with a scoop of vanilla ice cream, topped with a salted butter and chocolate caramel sauce.

Tarte tatin - 9

Poached and caramelized apples on shortcrust pastry, served with a scoop of vanilla ice cream.

Carott'Cake - 8

With fresh nuts and cream cheese frosting.

Liegeois coffee tartlet - 9

Chocolate tartlet garnished with a crunchy praline, coffee cream and homemade whipped cream.

ALLERGIES ? It's important, tell your waiter about it!

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

MP : Market price

🍷 : Wine pairing suggestion

* : Depending on arrivals

🌿 : Veggie option