



CARIBOU GOURMAND

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

BRUNCH MENU



en collaboration avec



AIR CANADA

une initiative de

TOURISME / MONTRÉAL

MONTREAL À TABLE OFFER \$25

1 Drink + 1 Brunch plate

BEVERAGES, to choose from

Unlimited filter coffee, espresso, cappuccino, mocaccino, latte, hot chocolate, tea, lemonade, iced tea or fruit juice.

MTL A TABLE BRUNCH PLATE, to choose from

Sweet and salty plate

Apple and maple Jean Talon market sausage, beer-pulled pork, maple scrambled eggs, maple flakes waffle, fresh fruits, breakfast potatoes and mesclun.

Gourmet option : add crispy bacon + \$3.

OR



Veggie brunch plate

Pan-fried mushrooms with Chambly oyster mushrooms and autumn vegetables, maple scrambled eggs, maple flakes waffle, fresh fruits, breakfast potatoes and mesclun.

CLASSIC BRUNCH (not included in the Montréal à table offer)

Salmon double bœndict - 25

2 poached eggs on a slice of country bread topped with herb sour cream and gin and maple syrup gravlax salmon, all covered with a brie hollandaise sauce. Served with mesclun salad and breakfast potatoes.

Crispy cajun chicken waffle - 22

Crispy Cajun-spiced Québec chicken on a waffle with avocado purée and old cheddar cheese gratiné, homemade honey mustard sauce, baby spinach and mirror egg. Accompanied by mesclun salad.

Gourmet option: Add crispy bacon + \$3.

Maple flake waffle duo - 16

2 homemade waffles filled with maple flakes, with fresh fruit, maple whipped cream, roasted pecan pieces, maple syrup, and vanilla ice cream.

Pesto french toast - 23

Thick slice of french toast topped with spinach pesto, roasted squash, crispy bacon slices, buffalo stracciatella cheese, and sprinkled with roasted squash seeds. Drizzled with balsamic cream and served with mesclun salad.

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

Caribou grilled cheese - 21

2 slices of garlic sourdough bread, garnished with caramelized onions, fresh apples, Ile Ash double cream brie cheese from Fritz Kayser, aged cheddar, topped with a mirror egg, and accompanied by mesclun salad.

Crème brûlée french toast - 16

Thick slice of French toast topped with crème brûlée-style pastry cream, served with poached apples, meringue, homemade salted butter caramel, and maple whipped cream.

EXTRAS Only to add on your dish

Breakfast potatoes - 5 Scrambled/poached/mirrored egg - 2.5

Fresh fruits - 6 Bacon - 3 Sausage of the day - 6

Maple flakes waffle - 5

LITTLE CARIBOU - 9 Children menu up to 12 years old

Maple flakes waffle

Salted butter caramel, meringues, fresh fruit

OR Caribou Mini Plate

Sausage of the day, breakfast potatoes, scrambled eggs.

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

Fall matcha latte - 8

Prepared with Earl Grey tea-infused syrup.

Can be substituted with vanilla syrup.

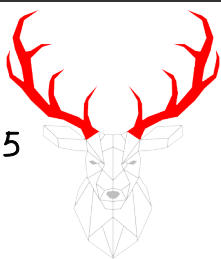
Pumpkin latte - 8

Pumpkin pie syrup, whipped cream, and sprinkled with cinnamon.

Possibility of non-dairy milk + 0.85\$ (Soy, almond or oat)

Tea or infusion  - 5

Ask for the menu !



COLD BEVERAGES

Classic mimosa - 9

Choice of : orange, grapefruit or apple.

Caramel apple mimosa - 12

Prosecco, fresh apple juice, candied apples, and salted butter caramel.

Spritz'mimosa - 13

Prosecco, fresh orange juice, Quebec Spritz.

BREUVAGES FROIDS

Lemon mint basil lemonade - 5

Apple pear iced tea - 5

Autumn smoothie - 8

Roasted pecans and oats, milk, greek yogurt, maple syrup, bananas, and cinnamon.

FRESH PRESSED JUICE 5 / 8 Orange, grapefruit or half and half

CLASSIC JUICE 3 / 5 Apple, white or red cranberry, pineapple

 : Vegetarian

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.