



CARIBOU GOURMAND

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

caribougourmand.com



MENU
31
DECEMBER

4 COURSES
\$ 99 / PERS

TO GET YOU STARTED

Trio of appetizers

- Pulled red deer with red beer on a toasted sourdough bread canapé.
- Nordic shrimp and citrus supreme verrine on herb whipped cream.
- Goat cheese lollipop with dried cranberries and mango.

 Vegetarian option: Replace the deer with mushrooms and the shrimp with avocado.

STARTERS, to choose from

Homemade foie gras with coureur des bois

Served on a homemade organic buckwheat and honey biscuit, with mango confit and Prosecco jelly. Accompanied by arugula seasoned with a maple vinaigrette.

 : Organic white wine Chenin Attrape moi si tu peux

Maplewood-smoked salmon gravlax

Gravlax prepared with boreal spices and Ungava Gin, served with goat cheese cream, pink pepper and fresh herbs, mustard caviar, and sesame bagel croutons.

 : Organic white wine Campo Flores

Chambly oyster mushroom fine tart

Made with gourmet mushrooms from Chambly, served on a thin, crispy homemade shortcrust pastry with fresh herbs whipped cream and Louis d'Or gratin cheese.

 : Red wine Beaujolais les Marcellins

MAIN COURSES, to choose from

Elk bourguignon

When elk meets an ancestral French recipe, the result is a truly comforting dish. Simmered in red wine with bacon, fresh mushrooms, pearl onions, market vegetables, and roasted potato wedges.

 : Red wine Cahors - Le pur fruit du Causse

Cod steak with hazelnuts

Maple-glazed cod in a roasted hazelnut crust, served with lime-flavored sweet potato purée and crunchy vegetable sticks

 : Organic white wine Heideboden gruner veltliner

Duck confit risotto

A risotto cooked with Québec pulled duck and a creamy foie gras sauce with Coureur des Bois whisky.

 : Red wine Beauvisage chenin noir

Mushroom gnocchi

Homemade gnocchi with chanterelle mushrooms, cooked in a creamy Zurigo cheese sauce and served with shimeiji and oyster mushrooms. Garnished with truffle flakes.

 : White wine Riesling Lucien Albrecht cuvée réserve

DESSERTS, to choose from

Tiramisu éclair

Choux pastry filled with coffee-soaked ladyfingers, coffee cream, and topped with vanilla mascarpone mousse. Sprinkled with cocoa powder.

3 chocolate snowman

White chocolate and vanilla ganache ball filled with light milk chocolate mousse and decorated with ganache and crunchy dark chocolate decoration. Served on a crunchy biscuit.

Maxi pistachio macaron

All the pleasure of a pistachio macaron, filled with a light morello cherry mousse and a pistachio diplomat cream with pieces of morello cherries.

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.

 : Wine pairing suggestion
 : Veggie