



# CARIBOU GOURMAND

Quebec Terroir Bistro  
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# WINTER MENU DINNER

## TO SHARE

### Charcuterie and cheese board - 24

2 charcuteries of the day, 2 Quebec artisanal cheeses, fresh fruit, toasted bread, homemade dips, assorted nuts and homemade pickles.

W : Québec red wine *Canis Minor*

### Quebec mini arancini - 6 for \$19

Crispy risotto croquettes stuffed with a tourtière spice mixture (cinnamon, cloves). Melting cheese curd center, served with our homemade fruit ketchup.

W : Red wine *Beaujolais les Marcelins*

### Melted brie cheese with apple and bacon - 25

Double cream Brie from Quebec, oven baked with apples, roasted hazelnuts, bacon, thyme, and onions. Served with toasted bread croutons.

W : White wine *Riesling Lucien Albrecht cuvée réserve*

### Duck legs - 6 for \$14 - 12 for \$22

From Brome Lake, lacquered with maple and barbecue sauce and served with herb sour cream..

W : Red wine *Côtes du Rhône Rémy Ferbras*

## STARTERS

### Terroir onion soup - 13

Quebec-style recipe with Farnham red beer, maple syrup, aged cheddar, bread croutons, and topped with cheese curds.

*Gourmet option: add slices of sausage from Jean Talon Market + \$3.*

W : Quebec white wine *Capella*

### Wagyu beef gravlax - 18

Prepared with a mustard and honey marinade, served on a bed of arugula salad with capers and marinated onions, accompanied by homemade buckwheat crackers.

W : Red wine *Pinot noir Koskil*

### Raclette cheese soufflé - 15

Absolute comfort food with this gourmet soufflé presented on an arugula salad seasoned with a xeres vinegar vinaigrette.

W : Organic white wine *Gruner Veltliner*

### Scallops - 16

Seared scallops deglazed with ice cider, presented on a creamy corn and maple syrup velouté.

W : White wine *Muscadet Chéreau Carré*

### 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.

W : Québec red wine *Canis Minor*

## EXTRAS

To accompany your dish

### Homemade fries - 5

### Seasoned mesclun - 4

### Roasted mushrooms - 10

## MAIN COURSES

### Red deer burger - 25

In an artisanal brioche bun, red deer patty, Fritz Kayser raclette cheese from Noyan, arugula salad, bacon, organic black garlic mayonnaise from Orléans Island. Served with mesclun salad and homemade fries.

W : Québec red wine *Canis Minor*

### Boreal salmon - 34

Salmon steak cooked on one side with maple-smoked salt, served on a creamy rutabaga and green pea purée, topped with a creamy mushroom sauce. Garnished with homemade pickles and roasted hazelnuts.

W : White wine *Chardonnay la Folie Saint Auriol*

### Quenelles au gratin - 27

Homemade plain quenelles served with an aurora sauce, roasted mushrooms, and topped with cheddar cheese au gratin. Accompanied by a salad dressed with maple vinaigrette.

W : Organic white wine *Pinot Grigio terre Siciliane*

### Trapper's bison stew - 38

Stewed for hours in a marinade of red wine, Labrador tea, and small vegetables for an ultra-tender texture. Served with creamy polenta with Montreal smoked meat.

W : Organic red wine *Cahors - Le pur fruit du Causse*

### Yak polpette - 33

3 large meatballs made with meat from the Yakiti Yak farm in Bolton East, served on a three-apple gratin (potato, sweet potato, and fruit) and accompanied by a creamy old-fashioned mustard sauce.

W : Red wine *Georges 2018*

### Butcher's cut - MP

From Jean Talon market, cooked on the grill, accompanied by the sauce of the day, and served with a mixed green salad and homemade fries.

W : Red wine *Chianti Cecchi*

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

Aged AAA Canadian beef, marrowbone, and sauce of the day, served with homemade fries and roasted mushrooms.

W : Red wine *Gigondas*

## DESSERTS

(All our desserts are homemade by our pastry chef)

### Caramelized pear - 12

A crispy tuile topped with caramelized pear crumble and light rice pudding mousse. Decorated with meringues and salted butter caramel.

### The absolute pecan - 13

On a pecan tartlet base, enjoy a creamy pecan filling topped with a light vanilla ganache. And to finish, crunchy caramelized pecans and pecan praline dots. Irresistible.

### Winter scene - 13

Imagine grenadine jelly dripping over a creamy lemon ball, surrounded by a winter scene of pine tree meringues, lemon gel, and flambéed Italian meringue.

### Chocolate intensity - 14

A soft chocolate biscuit covered with a hazelnut icing, topped with a praline chocolate ganache, a milk chocolate cream, and decorated with a velvety dark chocolate spiral.

## 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.

MP : Market price

W : Wine pairing suggest.

\* : Dep. on arrivals

V : Vegetarian

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