



# CARIBOU GOURMAND

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# SPRING 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.

🍷 : Quebec red wine *Canis Minor*

### Gnudi dumplings - 6/13\$

Delicate, light ricotta and spinach dumplings served with a sage-infused sauce. Garnished with fresh herbs.

🍷 : White wine *Pinot Grigio*

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

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

🍷 : Red wine *Côtes du Rhône Rémy Ferbras*

## STARTERS

### Wagyu beef tataki - 18

Thin slices of Wagyu beef prepared as tataki, served with crispy straw-cut potatoes and basil mayonnaise. Accompanied by a yuzu sauce.

🍷 : Red wine *Beaujolais les Marcellins*

### Roasted carrots - 13

Tender roasted carrots with honey from the Eastern Townships, placed on a creamy feta cheese mousse and served with carrot aioli.

Decorated with marinated beet pickles.

🍷 : Organic white wine *Gruener Veltliner*

### Crab cake - 17

Authentic recipe with crab meat, potatoes, herbs, gherkins, and capers, all breaded in crispy panko. Served with a creamy, slightly lemony sauce.

🍷 : White wine *Muscadet Chéreau Carré*

### Two-duck tartlet - 15

Crispy tartlet garnished with Chambly mushroom mousse and decorated with slices of dried duck breast and smoked duck breast. The whole dish is drizzled with a balsamic cream and served with an arugula salad.

🍷 : Red wine *Georges*

### Two-salmon tartare - 16

A mix of fresh salmon and beetroot gravlax, with feta cheese and fresh strawberries for a sweet-and-salty touch. Served with marinated mustard seeds, shallots, chives, strawberry confit and homemade croutons.

🍷 : White wine *Chardonnay O'Terra*

### Wild seal from Magdalen islands\* - 18

Served as a tartare with a shallot, caper, seaweed, lime, cider vinegar, and Espelette pepper sauce, accompanied by homemade croutons.

🍷 : Quebec red wine *Canis Minor*

## EXTRAS

To accompany your dish

Homemade fries - 5    Seasoned mesclun - 4

Roasted vegetables - 8

## MAIN COURSES

### Wapiti burger - 26

Wapiti patty, creamy Léméric 1972 cheese, and crispy bacon on a bed of baby spinach. Topped with Gaston sauce and maple whiskey onion confit, all served on an artisanal brioche bun. Served with mesclun salad and homemade fries.

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

### Black sea bass - 34

Delicate black sea bass on a bed of rice duo, accompanied by confit cherry tomatoes and spring vegetables, and drizzled with rosemary-infused sour cream.

🍷 : White wine *Lucien Albrecht Riesling cuvée réserve*

### Barley'sotto - 27

Organic pearl barley cooked risotto-style with goat cheese and accompanied by roasted sweet potatoes and fava beans. All topped with crispy house-made fried onions.

🍷 : Quebec white wine *Capella*

### Duck breast - 36

Served on creamy polenta with 6-month-aged Pacific Rock cheese, accompanied by a zesty rhubarb confit and roasted carrots and radishes with honey.

🍷 : Red wine *Pinot noir réserve de Luch*

### Seafood gnocchi - 39

Red crab and Matane shrimp are paired with homemade gnocchi in a creamy asparagus sauce, garnished with peas and asparagus.

🍷 : White wine *Muscadet Chéreau Carré*

### Red deer ribs - 38

Braised for hours in a beer and smoked paprika marinade, served with our amazing potatoes (potatoes, onion confit, and bacon).

🍷 : Red wine *Georges 2018*

### Butcher's cut - MP

Depending on arrivals, grilled, served with the sauce of the day, mesclun salad and fries.

🍷 : Red wine *Côtes du Rhône Rémy Ferbras*

### 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 vegetables

🍷 : Red wine *Bordeaux Mayne Valentin*

## DESSERTS

(All our desserts are homemade by our pastry chef)

### Spring freshness - 13

A tartlet filled with a strawberry and hibiscus curd, decorated with fresh strawberries, and topped with a light, whipped vanilla and mint ganache and a meringue decoration.

### Chou-chou - 14

Imagine a first choux pastry filled with a coffee praline whipped ganache and coated in dark chocolate and almonds, and a second filled with a vanilla whipped ganache and coated in white chocolate and almonds. And don't forget a hazelnut center in each.

### Passionately blueberry - 12

An elegant tartlet filled with a blueberry curd, decorated with blueberry swirls and a maple whipped ganache. Served with blueberries and a crispy tuile.

### Surprising charlotte - 14

Chocolate ladyfingers filled with mousse and a creamy chocolate insert. The surprise is a light mascarpone cream dusted with cocoa powder that will cover the dessert right before your very eyes.

MP : Market price



: Wine pairing suggest.

\* : Dep. on arrivals



: Vegetarian

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## 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.