



# CARIBOU GOURMAND

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

# SPRING BRUNCH

FRIDAY, SATURDAY AND SUNDAY

## SOMETHING TO DRINK ?

### MIMOSAS

**Classic mimosa - 9**

Choice of : orange, grapefruit or apple.

**Blueberry mimosa - 13**

Prosecco, orange juice, blackcurrant liqueur, blueberries.

**Spritz mimosa - 13**

Prosecco, fresh orange juice, Quebec Spritz.

**JUICE BOX BEER (473ml) - 4.4% - 9,50**

A sour beer for adventurous, skillfully blending the acidity of lemon with the bitterness of coffee, with a lovely freshness. Brewed by 4 Origines.

## 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**

**Possibility of non-dairy milk + 0.85\$**

(Soy, almond or oat)

**Tea or infusion**  **- 5**

Ask for the menu !

## COLD BEVERAGES

**Iced pistachio matcha latte - 8**

Topped with whipped cream and pistachio chips.

**Iced caramel latte - 8**

Salted butter caramel and maple whipped cream.

**Sugar shack iced latte - 8**

Maple syrup, whipped cream, and maple flakes.

**Strawberry hibiscus lemonade - 5**

**Blueberry and rosemary iced tea - 5**

**Red berries smoothie - 8**

Strawberry, raspberry, blueberry, and honeyberry, milk, Greek yogurt, maple syrup, bananas, and speculoos crumbs.

**FRESH PRESSED JUICE 5 / 8**

Orange, grapefruit or half and half

**CLASSIC JUICE 3 / 5**

Apple, white or red cranberry, pineapple

**ALLERGIES ? Tell our staff 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.

## BECS SUCRÉS

**Maxi strawberry and hibiscus French toast - 16**

A generous slice of homemade French toast, topped with cheesecake mousse, a strawberry and hibiscus confit, fresh strawberries, strawberry coulis, and mint leaves. Topped with meringue crumbles.

**Chocolate-hazelnut-maple waffle duo - 16**

Imagine a waffle batter mixed with chocolate, roasted hazelnut pieces, and maple chips. Served with fresh fruit, whipped cream, a scoop of vanilla ice cream, and pecan praline chocolate sauce.

**The trompe l'Oeil ... the sweet burger - 15**

Crafted in a large cream puff, stuffed with chocolate ladyfingers, royal chocolate mousse, fresh strawberries, and a crispy tuile. Served with churro fries, a caramel dipping sauce, and a side of fresh fruit salad.

## BECS SALÉS

**A duck in a sandwich - 25**

Homemade pulled duck served in a waffle sandwich, with arugula salad and feta cheese mousse, topped with a poached egg and a honeyberry coulis. Served with a mixed green salad.

 **Spring croissant - 22**

In a handmade croissant from Chabot bakery, enjoy a bed of arugula topped with slices of grilled halloumi cheese, scrambled eggs with maple syrup, roasted cherry tomatoes from the Eastern Townships, all drizzled with basil mayonnaise. Served with seasoned mixed greens.

 **Fresh bagel with salmon - 25**

A fresh St-Viateur bagel topped with pulled salmon, served with maple scrambled eggs, capers, red onions, and dill, all drizzled with rosemary-infused cream. Served with breakfast potatoes and mixed greens.

 **Gourmet brioche - 22**

A slice of house-made oregano brioche, prepared like French toast, topped with cottage cheese mousse, cherry tomatoes, cucumbers, red onions, shallots, purple cauliflower pickles, radishes, and carrot aioli. Served with seasoned mixed greens.

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

**Crispy cajun chicken waffle - 22**

Crispy Cajun-spiced Québec chicken on a waffle with avocado purée and old cheddar cheese gratined, homemade honey mustard sauce, baby spinach and fried egg. Served with mixed greens.

*Gourmet option: Add crispy bacon + \$3.*

**Caribou plate - 26**

Ham braised in beer for 8 hours, market-fresh sausage from Jean-Talon Market, pulled wild boar, crispy bacon, bacon baked beans, maple scrambled eggs, sourdough toast, breakfast potatoes, and mixed greens.

## DOUBLE BENEDICT

**Double terroir benedict - 25**

2 poached eggs on a slice of olive oil-infused ciabatta bread, topped with pulled wild boar seasoned with smoked paprika, all topped with a brie cheese hollandaise sauce and served with mixed greens and breakfast potatoes.

 **Double veggie benedict - 22**

2 poached eggs on mini pancakes made with cottage cheese and chives, topped with candied cherry tomatoes and baby spinach. All topped with a brie cheese hollandaise sauce and served with mixed greens and breakfast potatoes.

## EXTRAS

**Only to accompany your dish**

**Breakfast potatoes - 5 - Fresh fruits - 6**

**Scrambled/poached/fried egg - 2.5**

**Bacon - 3 - Market sausage - 6**

**Chocolate-hazelnut-maple waffle - 6**

**St-Viateur sesame bagel - 3.50**

## LITTLE CARIBOU - 9

**Children's menu up to 12 years old**

**Choco-hazelnut-maple Waffle**

Fresh fruit and salted butter caramel

**OR**

**Little Caribou breakfast plate**

Market sausage, breakfast potatoes, scrambled eggs