



CARIBOU GOURMAND

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

SUMMER BRUNCH

Friday, Saturday, and Sunday

SOMETHING TO DRINK ?

MIMOSAS

Classic mimosa - 9

Choice of : orange, grapefruit or apple.

Summer mimosa - 13

Prosecco, St-Germain elderflower liqueur, white cranberry juice, raspberry coulis.

Spritz mimosa - 13

Prosecco, fresh orange juice, Quebec Spritz

JUICE BOX BEER (473ml) - 4,4% - 9,50

A sour beer for the adventurous, skillfully blending the acidity of lemon with the bitterness of coffee, with 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

Strawberry-basil iced matcha latte - 8

Topped with whipped cream

Blueberry & vanilla iced latte - 8

Homemade blueberry coulis, vanilla syrup, maple whipped cream, and fresh blueberries.

Caribou iced latte - 8

Maple syrup, whipped cream, and maple flakes.

Strawberry-mint lemonade - 5

Peach-apricot iced tea - 5

Strawberry-cherry smoothie - 8

Strawberries, black cherries, milk, Greek yogurt, maple syrup, banana, whipped cream, and meringue.

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

Surprise French toast - 16

2 slices of brioche prepared as French toast, served with vanilla panna cotta, strawberry coulis, homemade granola with Montreal Polliflora honey, fresh fruit, and maple whipped cream.

Blueberry and lemon waffle duo - 15

Imagine a waffle batter mixed with blueberries and maple chips. Then add lemon curd, blueberries, fresh strawberries, and meringue pieces. All drizzled with a honeyberry coulis.

Sugar plate to share ... or not ! - 19

Composed of: 1 slice of French toast with strawberry coulis, 1 blueberry and lemon waffle, mini churros with salted butter caramel dip, maple syrup, maple whipped cream, and fresh fruit.

BECS SALÉS

Summer on toast - 23

Sourdough bread topped with heirloom tomatoes, cottage cheese mousse with spinach pesto, prosciutto ham, basil, cantaloupe, and drizzled with balsamic cream. All served on a fresh salad of arugula, cherry tomatoes, cucumbers, and feta, dressed with a raspberry vinaigrette.

 **Vegetarian option : Prosciutto ham replaced with eggplant prosciutto.**

Montreal Croissant - 24

Artisanal croissant filled with caramelized onions and smoked meat, topped with cheese curds. Dressed with a herb sour cream and garnished with bell peppers. Served with breakfast potatoes and mesclun salad.

The BBLTO - 21

A twist of the BLT! Served on a toasted St-Viateur bagel with an egg in the center and topped with melted cheddar, then garnished with slices of heirloom tomatoes, lettuce, and crispy bacon. Served with breakfast potatoes and mesclun salad.

 **Vegetarian option : Bacon replaced with avocado purée.**

 **Salmon gravlax - 25**

Prepared with beets, gin, orange, and lemon, this gravlax is served on a zucchini and feta cheese waffle. Then it's spread with a mint and dill tzatziki cream, topped with a poached egg and yellow onion pickles. Served with mesclun salad.

Crispy cajun chicken waffle - 23

Crispy Cajun-spiced Québec chicken on a waffle with avocado purée and gratinéed with melted old cheddar, homemade honey mustard sauce, baby spinach and fried egg. Served with mesclun salad.

Gourmet option: Add crispy bacon + \$3.

Caribou plate - 26

Ham slowly braised in beer for 8 hours, gruyere and bacon sausage from Jean-Talon market, pulled sanglichon meat from Le Bohémien farm, crispy bacon, maple scrambled eggs, sourdough toast, breakfast potatoes and mesclun salad.

DOUBLE BENEDICT

Terroir double benedict - 25

2 poached eggs on English muffins topped with caramelized onions and pulled sanglichon meat from Le Bohémien farm, all covered with a smoked paprika hollandaise sauce and served with mesclun salad and breakfast potatoes.

 **Veggie double benedict - 23**

2 poached eggs on a zucchini and feta cheese waffle, topped with pesto cottage cheese and heirloom tomatoes, all covered with a smoked paprika hollandaise sauce and served with mesclun salad 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

Blueberry waffle - 5 - Churros & caramel - 4

Bagel and cream cheese - 3.50

LITTLE CARIBOU - 9

Children's menu up to 12 years old

Strawberry french toast

Fresh fruit, strawberry coulis, whipped cream

OR

Caribou's little chicken

Chicken nuggets, breakfast potatoes, fried egg.