



CARIBOU GOURMAND

Quebec Terroir Bistro
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caribougourmand.com

AUTUMN DINNER

Wednesday through Saturday

TO SHARE

Charcuterie & cheese board - 24

Two artisan charcuteries, two artisan Quebec cheeses, fresh grapes, toasted sourdough bread, 2 dips of the moment, assorted nuts and homemade pickles.

🍷 : Quebec white wine Capella

Melted brie cheese with figs and honey - 25

Double-cream Brie from Quebec, baked in the oven with homemade fig confit, Montreal honey, walnuts, and rosemary. Served with toasted bread croutons.

🍷 : White wine Vaugelas Les Falaises from Languedoc

Montreal croquettes - 6 for \$19

House recipe made with smoked meat, cheese curds and fresh onions, breaded and served with pickles and a honey mustard sauce.

🍷 : Red wine Beaujolais les Marcellins

Duck legs* - 6 for \$15 - 12 for \$24

From Brome-Lake, glazed with maple syrup and barbecue sauce, served with an herb sour cream.

🍷 : Quebec rosé wine Lilly Rose

STARTERS

Pear and blue cheese tartlet - 12

Made with shortcrust pastry, with candied pears, blue cheese, and roasted pecans, all served on a bed of arugula.

🍷 : White wine Les vergères - Anjou blanc

Lobster ravioli - 18

Homemade with a filling of lobster and northern shrimp, served with a creamy pea and mint sauce and a bisque.

🍷 : White wine Les 3 petits bourgeons - Bourgogne Chardonnay

Duck tataki - 14

From Lac Brome, served on crispy straw-cut potatoes and accompanied by fresh apples and Montreal honey.

🍷 : Red wine pinot noir Réserve de Luch

Autumn elk - 15

Pulled elk, braised for hours in red wine and mushrooms, served on a ring of potato rösti, accompanied by butternut squash purée and roasted hazelnut chips.

🍷 : Quebec red wine Rick and Roll

Wild seal from Magdalen Islands* - 18

Served as a tartare with a seaweed dressing with shallots, capers, seaweed, lime, cider vinegar, and Espelette pepper, accompanied by croutons.

🍷 : Quebec red wine Canis Minor

EXTRAS

To accompany your dish

Homemade fries - 5

Seasoned mesclun - 4

Roasted vegetables - 8

MAIN COURSES

Red deer burger - 26

In an artisanal brioche bun, Quebec red deer patty, smoked Fontina cheese from Abbaye Saint-Benoît-du-Lac, maple syrup cranberry ketchup, homemade burger sauce, bacon, and baby spinach. Served with mixed greens and homemade fries.

🍷 : Red wine Cahors le pur fruit du cousse

Les Bobines trout - 34

The delicate trout from Les Bobines fish farm, seared on one side, served over a duo of squash risotto and spinach pesto risotto, accompanied by roasted pumpkin seeds and drizzled with a citrus sour cream.

🍷 : Organic white wine Campo flores

Wild boar stew - 39

Slow-simmered for hours in red wine, accompanied by carrots, onions, and a bouquet garni, served over a creamy parsnip purée.

🍷 : Organic red wine Côtes du Rhône Rémy Ferbras

Oyster mushroom gnocchi - 27

Homemade gnocchi in a creamy confit garlic sauce, Chambly oyster mushrooms, baby spinach, parmesan shavings, and crushed walnuts.

🍷 : White wine Vaugelas Les Falaises from Languedoc

Duck confit leg - 32

From Brome Lake, this slow-cooked duck confit leg is glazed with Montreal honey, accompanied by a saffron purée and seasonal vegetables.

🍷 : Red wine Pinot noir réserve de Luch

Quebec tartiflette - 28

100% Quebec-made featuring Lemerich cheese from the Warwick cheese factory, closely resembling French Reblochon, cooked with onions, leeks, and a generous portion of lardons. Served with mesclun salad.

🍷 : White wine Muscadet Chéreau Carré

Butcher's cut - MP

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

🍷 : Organic red wine Bordeaux - Les ormes de vieux moulin

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

Aged AAA Canadian beef, marrow bone, and sauce of the day, served with homemade fries and roasted vegetables.

🍷 : Red wine Haut-Médoc Pomies-Agassac

DESSERTS

(All our desserts are homemade by our pastry chef)

Bzz-Bzz - 14

A tribute to bees featuring a choux pastry with a double craquelin, filled with a Montreal honey pastry cream and a confit apple insert. Served with an oat and chocolate crumble and apple gel.

Pavlova trio - 12

Meringue petals filled with three different crémeux : blueberry, raspberry, and kiwi. Topped with maple whipped cream.

Baby Caribou - 14

A hazelnut dacquoise cake filled with a two-chocolate mousse, covered with a milk chocolate glaze, and decorated with dark chocolate and crunchy cookie chips.

Maxi Mac'aramel - 13

A maxi macaron filled with caramel ganache and fresh apples, decorated with a salted butter caramel swirl.

MP : Market price



: Wine pairing suggest.

* : Dep. on arrivals



: Vegetarian

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ALLERGIES ? It's important, please inform your server !

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.