



CARIBOU GOURMAND

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

AUTUMN BRUNCH

Friday, Saturday & Sunday

SOMETHING TO DRINK ?

MIMOSAS

Classic mimosa - 9

Choice of : orange, grapefruit or apple.

Caramel apple mimosa - 13

Prosecco, fresh apple juice, candied apples and salted caramel.

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)

Hazelnut & maple matcha latte - 8

Topped with whipped cream and crushed hazelnuts.

Pumpkin latte - 8

Homemade pumpkin and maple sauce, topped with whipped cream and Biscoff cookie crumble.

Caribou latte - 8

Maple syrup, whipped cream and maple flakes.

Tea or infusion



- 5

Ask for the menu !

COLD BEVERAGES

Apple-cinnamon lemonade - 5

Mandarin-ginger iced tea - 5

Fall orchard smoothie - 8

Candied apples, milk, Greek yogurt, banana, maple syrup, cinnamon, whipped cream, Biscoff crumble.

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

Cookie dough French toast - 16

Imagine 2 slices of French toast covered with chocolate chip cookie dough, topped with a scoop of ice cream, whipped cream, and drizzled with milk chocolate coulis. YUUUUUMMM!

Tatin-style autumn waffle duo - 15

Waffles baked with Quebec apple chunks, served with roasted pecan pieces, candied apples, salted caramel, and maple whipped cream.

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

Includes: 1 Cookie dough French toast, 1 apple waffle, 1 blueberry and maple chip scone, chouquettes, salted caramel, maple syrup, maple whipped cream and fresh fruit.

BECS SALÉS

Decadent autumn croissant- 25

Artisanal croissant gratinated with tartiflette cheese, filled with maple syrup scrambled eggs, a pan-fry of mushrooms and Chambly oyster mushrooms, roasted sweet potatoes. Served with breakfast potatoes and mesclun salad.

Gourmet brioche - 25

A slice of brioche prepared French toast-style, topped with pulled elk, fresh goat cheese, fig confit, rosemary, walnuts, freshly ground pepper, and arugula. Served with a mixed green salad.

The BBLPO - 22

The BLT reimagined! A toasted St-Viateur bagel with an egg in the hole, layered with double cream brie, apple slices, lettuce, and crispy bacon. Served with breakfast potatoes and mixed green salad.

Vegetarian option : Bacon replaced with mashed avocado.

Salmon gravlax - 25

Prepared with Quebec gin and maple syrup, this gravlax is served on a sweet potato waffle spread with cottage cheese mixed with spinach pesto, arugula salad, and red onion chutney with honeyberry. All topped with a poached egg. Served with a 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 braised in beer for 8 hours, apple-maple sausage from the Jean-Talon Market, pulled elk, crispy bacon, maple scrambled eggs, toasted sourdough bread, breakfast potatoes, and mesclun salad.

DOUBLE BENEDICT

Terroir double benedict - 26

2 poached eggs on a slice of sourdough bread with pulled wapiti and mushrooms, topped with a smoked Fontina cheese Hollandaise sauce from the Abbaye Saint-Benoît-du-Lac. Served with mesclun salad and breakfast potatoes.

Veggie double benedict - 23

2 poached eggs on a sweet potato waffle, garnished with a leek fondue, a pan-fry of mushrooms and Chambly oyster mushrooms, topped with a smoked Fontina cheese Hollandaise sauce from the Abbaye Saint-Benoît-du-Lac. Served with mesclun salad and breakfast potatoes.

EXTRAS

Only to accompany your dish :

Breakfast potatoes - 5 - Fresh fruits - 6

Scrambled/poached/fried egg - 2.50

Bacon - 3 - Market sausage - 6

Apple waffle - 5 - Cookie French toast - 6

Chouquettes x 6 - 3.50

LITTLE CARIBOU - 9

Children's menu up to 12 years old

Cookie dough French toast

Fresh fruit, chocolate coulis, whipped cream

OR

Mini Caribou plate

Sausage of the day, breakfast potatoes, fried egg.