

Caribou café

French Bistro

brunch

Soups and Salads

- Soupe à l'oignon 7.5
Onion soup gratinée, croûtons, Gruyère
- Potage du jour 6
Soup of the day
- Salade maison 8
Mixed lettuces, red beets, haricots verts
tomatoes, shallot dressing
- Salade de chèvre chaud 11
Warm marinated goat cheese.
Potato and fig salad. Cassis dressing
- Salade d'endive et roquette au Roquefort 11.5
Belgian endive and arugula salad with Prosciutto,
Roquefort croûton, pears and toasted walnuts
- Salade Caesar 8
Classic Caesar salad, olives, Parmesan toast
Add smoked salmon, roasted chicken +5
- Salade frisée 11
Warm potato salad, bacon, curly endive,
croûtons and poached egg
- Salade tiède de pommes de terre au gravlax 13
Warm "new" potato salad with salmon gravlax,
shaved fennel, eggs and capers

Eggs and Crêpes

- Quiche du jour 9.5
Served with a petite salad
- Omelette Nordique 13
Three eggs omelet with smoked salmon, capers,
chives and marinated goat cheese
- Crabe Benedicte 15
Jumbo lump crab cake, sautéed spinach, brioche
and poached egg served with tomato Béarnaise sauce
- Steak au Roquefort et à cheval 15
Crêpe with grilled hanger steak, Roquefort cheese,
roasted tomato Provencal and poached egg
- Jambon Fromage 9.5
Parisian ham and Gruyere crêpe laced with parsley
sauce served with a salad
- Escargots 10.5
Crêpe with escargots and leeks, toasted almonds
and garlic sauce
- Crêpe aux fruits de mer Florentine 14.5
Today's seafood crêpe with spinach.
- Crêpe Melba 10
Crêpe filled with warm apples and topped with black
currant sauce and vanilla ice cream

Bistro Classics

- Hamburger 9.5
9oz burger, tomato rémoulade, caramelized onions
served on a brioche bun. Fries or salad
Add cheese, egg or mushrooms +1.5
- Croque Monsieur ou Madame 9 / 10.5
Brioche Parisian grilled ham and cheese.
Fries or salad Or Madame (Add fried egg on top)
- Tomates farcies 12
Roasted and stuffed tomatoes with sausage meat,
leeks and onions.
- Pâtes aux asperges et aux champignons 14.5
Home made pasta with asparagus and mushrooms
tossed in herb sauce
- Maltagliati au ragoût de sanglier 16
Maltagliati pasta tossed with a slow simmered
wild boar ragoût
- Moules frites 15
P.E.I. mussels, white wine, curry cream sauce. Fries
- Confit de canard aux aïelles 17
Duck confit, potato gratin. Cranberry sauce
- Steak frites 18
Grilled 10 oz striploin, herb butter. Fries and salad
- Demi poulet fermier rôti 18
Roasted half Crystal Valley chicken with Provencal
herbs sea salt. Mashed potatoes and mushroom au jus

Fromages & Desserts

- Fromages 12, 16, 19
Cheese plate, pears and balsamic fig spread
- Gateau au fromage frais « Cappuccino » 8
Cappuccino cheesecake
- Tarte Tatin 9
Upside down apple tart served warm with ice cream
- Crème brûlée 7
Caramelized vanilla custard
- Caribou brioche bread pudding 8.5
With white chocolate and topped with butterscotch sauce
- Paris Brest 8
Puff (Chou) filled with light Praline butter cream
and toasted almonds
- Crêpe Bretonne 6.5
Choice of salty caramel or chocolate and almonds
- Chocolate soufflé, glace espresso 8.5
Exotic fruit sauce, espresso coffee ice cream
- Chocolate mousse 7
Chef's mother's recipe
- Ice Creams and sorbets 7

- Biscotti 2 Coffee 2.5 Cappuccino 3.5
Espresso / Double 3 / 4.5 Teas 3.5

HAPPY HOUR EVERY DAY (4-6PM) \$3 beers \$4 wines \$5 cocktails \$2 appetizers