

Caribou café

French Bistro



Menu \$29.00

(Great for Pre-theatre)

Salade

Soupe du Jour

10oz Grilled Bistro steak frites
Grilled Scottish Salmon
½ Roasted Crystal Valley Chicken

Pot de Crème



Appetizers

- Potage du jour 6.5
Soup of the day
- Soupe à l'oignon 8
Onion soup gratinée with croûtons and Gruyère
- Salade maison 8
Mixed lettuces, red beets, haricots verts and tomatoes in our shallot dressing
- Salade de chèvre chaud 10
Warm marinated goat cheese. potato and fig salad. Cassis dressing
- Tarte tatin Provencale aux légumes confits 9.5
Upside down Provençal vegetable tart Pistou dressing
- Salade Caesar 8
Classic Caesar salad, olives, Parmesan toast
- Salade d'endive au Roquefort 8.5
Belgian endive tossed with Roquefort dressing and toasted walnuts
- Quenelle de poisson, sauce aux piments doux 10
Baked river fish dumplings, red pepper sauce
- Salade tiède de pommes de terre au gravlax 9
Warm potato salad with salmon gravlax, shaved fennel, chopped eggs and capers
- Galette de Crabe 14/27
Potato crusted jumbo lump crab cake served with spinach and tomato Béarnaise sauce
- Feuilleté d'escargots 9.5
Escargots braised in a tomato garlic sauce and served in puff pastry.
- Paté du jour 9
Our homemade paté served with celery root slaw and cornichons

Sides and Veggies

Vegetable plate 6.5/16 Frites 6.5 Petite salad 6.5

Bistro Classics

- Maltagliati au ragoût de sanglier 19
Maltagliati pasta tossed with a slow simmered wild boar ragoût and asparagus
- Saumon aux poireaux 23
Pan seared Scottish salmon with leeks and mushrooms, mashed potatoes and red wine sauce.
- Raie aux câpres, ragoût d'haricots tomate 22
Skate fish, white beans with parsley and tomatoes Brown butter caper sauce.
- Caribou Bouillabaisse 24
Fish stew with mussels, potatoes, tomato and saffron. (your server will tell you about today's fish)
- Truite aux amandes 24
Pan seared trout, toasted almonds and cauliflower purée. Oyster mushroom sauce.
- Choucroute 23
Alsatian specialty - Pork shank, sausages and potatoes served over home made sauerkraut
- Onglet à l'échalote 21
French favorite cut of beef served with a shallot sauce, fries and roasted tomato Provençal
- 12oz faux filet au poivre 28
12oz NY strip served « au poivre » style, topped with a Cognac sauce, fries and roasted tomato Provençal
- Foie de Veau au vinaigre de Xeres 20
Crispy calves liver served with caramelized onions and potato gratin. Jerez sherry vinegar sauce
- Cassoulet 24
Gascony specialty - Pork and bean casserole with garlic and tomato, topped with duck confit
- Poulet Fermier Wellington 23
Crystal Valley chicken breast and wild mushrooms wrapped in puff pastry, served with a Bordelaise sauce



Fromages & Desserts

- Fromages 12, 16, 19
Cheese plate, pears and balsamic fig spread
- Gateau au fromage frais « Cappuccino » 8
Cappuccino cheesecake Featured in Gourmet Magazine
- Tarte Tatin 9
Upside down apple tart served warm with ice cream
- Crème brûlée 7
Caramelized Tahitian 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, almonds
- Crêpe Bretonne 6.5
Choice of sauces: sea salt caramel, 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

