

CARIBOU CAFÉ

Bistro Parisien

DINNER



Appetizers

Soupe à l'oignon 7.5

Onion Soup gratinée, croûtons, Gruyère

Soupe de poisson 7.5

Traditional fish soup with aioli, croûtons and cheese

Potage du jour 6.5

Soup of the day

Salade maison 7

Mixed lettuces, red beets, tomatoes
shallot dressing

Salade de chèvre chaud 11

Warm goat cheese and potato salad,
Figs, grain mustard dressing

Salade Caesar 8

Classic Caesar salad, olives, Parmesan cheese

Rillettes de saumon roulade 11

Smoked and fresh salmon with goat cheese
Pear tomato and arugula salad

Seafood terrine 10

Seafood paté with shrimp, scallops and red peppers
Grilled artichoke vinaigrette

Cuisses de Grenouille 12

Frog legs sautéed with garlic and parsley and tomatoes

Endive au Jambon 9

Braised endive and ham wrapped in a crêpe
Served "au gratin"

Cassolette de champignons 12

Wild mushrooms casserole, poached egg
Bordelaise sauce

Steak Tartare 14

Finely chopped raw filet of beef seasoned. Salad

Paté du Jour 9

Homemade paté, celery root slaw Cornichons

Escargots 9

Served in their crock, herb butter



\$29 Prix fixe

Soup du jour or house salad



Grilled 10oz NY strip
Grilled Scottish salmon
Roasted chicken breast

(Entrées are served with fries and tomato Provencal)



Crème caramel



Bistro Classics

Choucroute 19

Pork sausages and roasted pork
Over homemade sauerkraut with potatoes

Cassoulet 24

Pork and bean stew with garlic and tomatoes
Topped with crispy duck confit

Steak au Poivre 26

12 oz NY Strip au Poivre style

Boeuf Bourguignon 22

Pappardelle with beef short ribs stew
Red wine sauce and onions

Steak frites 20

French favorite cut of beef, shallot sauce

Poulet Parisienne 19

Giannone farm chicken breast in red wine sauce
Braised peas and lettuce with pork belly

Other Entrées

Tilapia en papillote 22

Tilapia fillets wrapped in clear foil with potatoes, corn,
Merguez and tomatoes. Chardonnay and truffle butter

Saumon aux Olives 22

Scottish salmon with olives and basil au jus.
Mashed potatoes, almonds haricots verts

Raie aux câpres 22

Skatefish, white bean and tomato rāgout
Parsley and brown butter caper sauce

Duck magret au cassis 25

Breast of duck medium rare with black currant sauce
Sautéed Potatoes and mushrooms



Fromages & Desserts

Cheese plate 12, 16, 19

Selection of 3,4 or 5 varieties

Apple tart Tatin 7

Upside down apple tart

Crème brûlée 7

Caramelized vanilla custard

Brioche bread pudding 8

White chocolate, Butterscotch sauce

Profiteroles 7.5

Choux with vanilla ice cream

Chocolate sauce

Crêpe Bretonne 6.5

Choice of caramel or chocolate and almonds

Chocolate soufflé, Passion fruit sauce 7

Caribou cappuccino cheesecake 7

Ice Creams and sorbets 7

Enhance your desserts or ice creams with our sauces:
Passion fruit, Caramel or Chocolate 1.5

Biscotti 2 Coffee 2 Cappuccino 3.5
Espresso / Double 2.5 / 4 Teas

HAPPY HOUR EVERY DAY

\$2 beers \$3 wines \$4 cocktails \$2 appetizers