

CARIBOU CAFÉ

French Bistro



Menu \$29.00

Salade
Soupe du Jour

10oz Grilled Strip Loin
Grilled Scottish Salmon
Roasted Chicken Breast

Pot de Crème

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**
Soup of the day
- Salade maison 8**
Mixed lettuces, red beets, haricots verts Tomatoes. Shallot dressing
- Salade de chèvre chaud 10**
Warm marinated goat cheese, red beet figs. Whole grain mustard dressing
- Salade Caesar 8**
Classic Caesar salad, olives, parmesan toast
- Salade de roquette, jambon cru et Roquefort 10**
Arugula, endive, Prosciutto and pear salad toasted Roquefort croûton
- Salade tiède de rattes au gravlax 10**
Warm fingerling potato salad with gravlax shaved fennel, eggs and capers
- Tarte tatin Provencale aux legumes confits 9**
Upside down vegetable tart. Kalamata dressing
- Escargots 9**
Served in their crock with garlic butter
- Paté du Jour 9**
Homemade paté, celery root slaw, cornichons
- Beignet de crabe aux legumes 12**
Crab cake and vegetables "tempura"
Tomato rémoulade.
- Rillettes de saumon 10**
Smoked and fresh salmon with goat cheese arugula salad, lemon dressing

Sides: Fries Petite salad Vegetables 6.5

Bistro Classics

- Pappardelle au Roquefort 19**
Pappardelle, asparagus, wild mushrooms and Roquefort
- Saumon aux poireaux et au vin rouge 22**
Pan seared Scottish salmon, leeks and mushrooms Red wine sauce.
- Raie aux câpres, ragoût d'haricots tomate 21**
Skate fish, white beans and tomato ragoût Brown butter caper sauce.
- Cabillaud, ratatouille, vinaigrette de betteraves 23**
Seared codfish, ratatouille. Red beet vinaigrette
- Onglet à l'échalotte 20**
French favorite cut of beef. Shallot sauce Fries and Provençal tomato
- 12oz faux filet au poivre 26**
12oz NY strip au poivre style. Brandy sauce Fries and Provençal tomato.
- Steak tartare 22**
Raw beef filet chopped and seasoned. Fries and salad
- Ris de veau charcutière 25**
Crispy sweetbreads, cornichons and demi glace sauce. Caramelized onions and sautéed zucchini.
- Côte de porc aux figues 22**
10oz center cut pork chop, mission figs Yukon gold mashed potatoes.
- Aile de poulet farcie au boursin, jus au lard 21**
Potato crusted Lancaster chicken breast Boursin cheese. Braised cabbage and pancetta au jus

Fromages & Desserts

- Fromages 12, 16, 19**
Cheese plate, pears and fig's balsamic spread
Your choice of 3, 4 or 5 selections of cheese
- Apple tart Tatin 7.5 / 9**
Upside down apple tart served warm / à la mode
- Crème brûlée 7**
Caramelized vanilla custard
- Caribou brioche bread pudding 8.5**
White chocolate butterscotch sauce
- Profiteroles 8**
Choux, vanilla ice cream and chocolate sauce
- Crêpe Bretonne 6.5**
Choice of salty caramel or chocolate and almonds
- Chocolate soufflé 7**
Exotic fruit sauce
- Chocolate mousse 7**
Chef's mother recipe
- Caribou millefeuille 10**
Puff pastry, Grand Marnier pastry cream with berries
- 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