

CARIBOU CAFÉ

French Bistro

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'endives au Roquefort 11.5**
Belgian endive and arugula salad with Roquefort and toasted walnuts
- Salade frisée 11**
Warm potato salad, bacon, curly endive, croûtons and poached egg
- Salade Caesar 8**
Classic Caesar salad, olives, Parmesan toast
Add smoked salmon, roasted chicken +5
- Salade tiède de pommes de terre au gravlax 13**
Warm "new" potato salad with salmon gravlax, shaved fennel, eggs and capers

Bistro small plates

- Fromages 12, 16, 19**
Cheese plate, pears, balsamic fig spread
Your choice of 3, 4 or 5 selections of cheese
- Quenelles de poisson, sauce aux piments doux 12**
Baked river fish dumplings, red pepper sauce
- Paté du jour 9**
Homemade paté, celery root slaw, cornichons
- Tomates farcies 12**
Roasted and stuffed tomatoes with sausage meat, leeks and onions. Chive sauce

Sandwiches

- Pan Bagnat (French fishermen's sandwich) 12**
White tuna salad on an olive oil rubbed ciabatta roll.
Salad, tomatoes, anchovy, basil, red onions and eggs
- Croque Monsieur ou Madame 9 / 10.5**
Brioche Parisian grilled ham and cheese. Fries or salad
Or Madame (Add fried egg on top)
- Croque poulet 11**
Grilled romaine, roasted chicken, mushrooms and Brie served on Ciabatta roll. Fries or salad
- Croque saumon 11**
Seared salmon burger, arugula and Boursin cheese, Gribiche sauce. Fries or salad
- Hamburger 9.5**
9oz burger, tomato rémoulade, caramelized onions served on a brioche bun. Fries or salad
Add cheese, egg or mushrooms +1.5

Sides: Frites 6 Petite salad 5.5 Vegetables 6



Bistro Classics

- Quiche du jour 9.5**
Served with a petite salad
- Crabe « Bénédicte » 15**
Potato crusted jumbo lump crab cake, spinach salad, poached egg and tomato Béarnaise sauce
- Crêpe aux fruits de mer Mkt.**
Seafood crêpe. Changes daily
- 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. Apricot sauce
- Steak frites 18**
Grilled 10oz 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**
White chocolate butterscotch sauce
- Paris Brest 8**
Choux filled with light Praline butter cream, 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