

CARIBOU CAFÉ

French Bistro

Soups and Salads

- Soupe à l'oignon 7**
Onion soup gratinée, croûtons, Gruyère
- Soupe de poisson 7**
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 11**
Warm marinated goat cheese with figs Red beet and whole grain mustard dressing
- 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 de roquette, jambon cru et Roquefort 13**
Arugula, endive, prosciutto and pear salad toasted Roquefort croûton
- Salade tiède de rattes au gravlax 13**
Warm fingerling potato salad with gravlax shaved fennel, eggs and capers



Bistro small plates

- Fromages 12, 16, 19**
Cheese plate, pears, fig's balsamic spread
Your choice of 3, 4 or 5 selections of cheese
- Escargots 9**
Served in their crock, herb butter
- Paté du jour 9**
Homemade paté, celery root slaw, cornichons
- Rillettes de saumon 12**
Smoked and fresh salmon with goat cheese on toasted brioche, arugula salad, lemon dressing



Sandwiches

- Pan Bagnat 12**
White tuna "Niçoise" salad on an olive oil rubbed ciabatta roll. Salad, tomatoes, anchovy, basil, red onions and eggs
- Croque monsieur 9**
Parisian grilled ham and cheese. Fries or salad
- Croque madame 10**
Parisian grilled ham and cheese, fried egg 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
- Croque poulet 10**
Grilled romaine, roasted chicken, mushrooms and Brie Fries or salad



Bistro Classics

- Salade Nicoise 16**
Poached salmon, potatoes, tomatoes, eggs haricots verts, salad and anchovy dressing
- Quiche du jour 9.5**
Served with a petite salad
- Crêpe aux fruits de mer Mkt.**
Seafood crêpe. Changes daily
- Pappardelle au saumon fumé 18**
Pappardelle, smoked salmon, asparagus. Caper sauce
- Penne au pistou 14**
Penne pasta, tomatoes, basil, olives, beans and artichokes
Add goat cheese +4
- Moules frites 14**
P.E.I. mussels, white wine, curry and cream. Fries
- Steak frites 18**
Grilled 10oz striploin, herb butter. Fries and salad
- Steak tartare 18**
Raw beef filet chopped and seasoned. Fries and salad
- Aile de poulet fermier, 18**
Potato crusted Lancaster chicken breast, au jus Roasted tomatoes and salad



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**
Warm upside down apple tart *A la mode +2*
- 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's 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

Sides: Fries Petite salad Vegetables 6

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