

CARIBOU CAFÉ

LUNCHEON 3 COURSES

WARM GOAT CHEESE CROUTON – BEET SALAD – PARSLEY PESTO
PROVENÇAL GASPACHO WITH ANISE

CHICKEN AND MUSHROOM CASSEROLE – PAPPARDELLE
SEAFOOD CRÊPE – SALMON – SHRIMP – CRAB
P.E.I MUSSELS – BACON – POTATOES – CREAM – WHITE WINE

STRAWBERRY AMARETTO PARFAIT
POT DE CREME DU JOUR

DINNER 4 COURSES

PROVENÇAL GASPACHO WITH ANISE

ESCARGOTS IN PUFF PASTRY – TOMATO – GARLIC
HOMEMADE PATÉ – CORNICHONS – CELERY ROOT SLAW
TARTIFLETTE IN PUFF PASTRY – POTATO – BACON – ONION AND RACLETTE
CHEESE

WARM GOAT CHEESE SALAD - FIG DRESSING

AHI TUNA « AU POIVRE » - RATATOUILLE - WHITE BEANS
STEAK – TRUFFLE FRIES – BISTRO SAUCE – TOMATO PROVENÇAL
CHICKEN BREAST – SHRIMP SAUCE – PEAS – MASHED POTATO
PORK LOIN – BALSAMIC GLAZED ONIONS – BOURSIN CHEESE - SPINACH
PLANT BASED BOLOGNESE – PAPPARDELLE - BABY CARROTS

CHOCOLATE SOUFFLÉ
APPLE TART – ALMOND CREAM

COCKTAILS : \$13

PEACH MARGARITA – HORNITOS TEQUILA
PARISIAN OLD FASHIONED – MAKERS MARK – VIOLETTE BITTER