


Creative Menu

KINIPI À LA BOUCHE RESTAURANT

Our chef, Jonathan Pellerin, and his brigade have poured all their experience, heart and soul into this distinct menu. You will be surprised by the unique blend of regional and Quebecois flavors such as Sweet Balsam, Wintergreen and Fir, to mention just a few.

Reminiscent of our origins, from the appetizers through to dessert, including our Algonquian inspired main dishes so perfectly blended with Boreal flavors.

Please note that Boreal Spices are not recommended for pregnant women. Dishes with Boreal spices will be identified by a 



Appetizers

Created at KiNipi à la Bouche, with Quebec products, these appetizers are perfect to start off a meal or as tapas. We wager that one visit will not be enough to savour all we have to offer.

SOUP OF THE DAY

Entrusted to our team's inspiration of the day.

\$8



ORGANIC HOMEMADE PORK RILLETTE FROM QUEBEC WITH DUCK FROM THE LAC-BRÔME, SERVED WITH FOIE GRAS

Topped with Gourmet Sauvage wild berry chutney flavored with wintergreen and served with gingerbread.

\$10

TROUT DUO SMOKED TWO WAYS FROM SAINT-ALEXIS-DES-MONTS

Topped with creamy dill cheese and pickled shallots, served with our delicious house croutons.

\$12

HOMEMADE OLD CHEDDAR FONDUE FROM THE RIVIERA CHEESE FACTORY

Served with greens and a tomato drizzle.

\$12



BOREAL TROUT TARTARE FROM SAINT-ALEXIS-DES-MONTS (2OZ)

Made with a glazed lemon and green apple dressing, mandarins and white balsamic vinegar jelly, garnished with chives, shallot bulbs and lemon, served with our delicious house croutons.

\$14

QUEBEC DEER TARTARE (2OZ)

Served with mushroom duxelles, parsley, bacon from the St-Vincent Farm, fried onions with an olive oil and honey dressing, served with a red pepper pudding, topped with parsnip chips and croutons.

\$16



QUEBEC DEER CARPACCIO (2OZ)

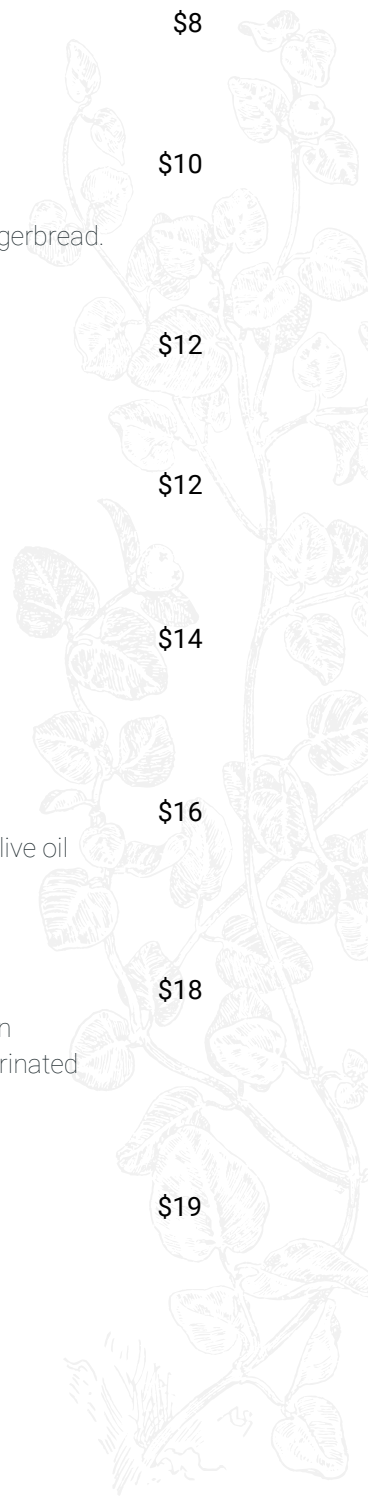
Smoked rump marinated in balsam myric, glazed with maple and wild gourmet fir. Served with an aged cheddar moussed with Hop Rivet beer from the Forge du Malt, red pepper pudding and marinated mushrooms and topped with parsnip chips, greens and enoki mushrooms.

\$18

PAN-FRIED QUEBEC FOIE GRAS

Topped with apple butter and gingerbread and a dash of apples and grapes.

\$19



Pasta and pizza

Our delish Names Sea Food Pasta: a bold cultural mix in your plate! These homemade style pastas, fettuccine style's, like "Mamma" would have done it are enhanced with a Quebec north coast inspiration's sauce, origin of our chef Jonathan Pellerin.

NAAN VEGETABLE PIZZA

\$19

Garnished with homemade tomato sauce and a savory mix of tomatoes, broccoli, red peppers, green onions and marinated mushrooms.
Offered with a choice of mozzarella cheese or Chemin Hatley cheese (\$5 supplement).

Add a choice of protein:

Chorizo	\$6
Organic chicken thigh with fresh herbs	\$7
Trout duo, smoked hot and cold	\$11
Quebec snow crab	\$12

WILD MUSHROOM RAVIOLI

\$21

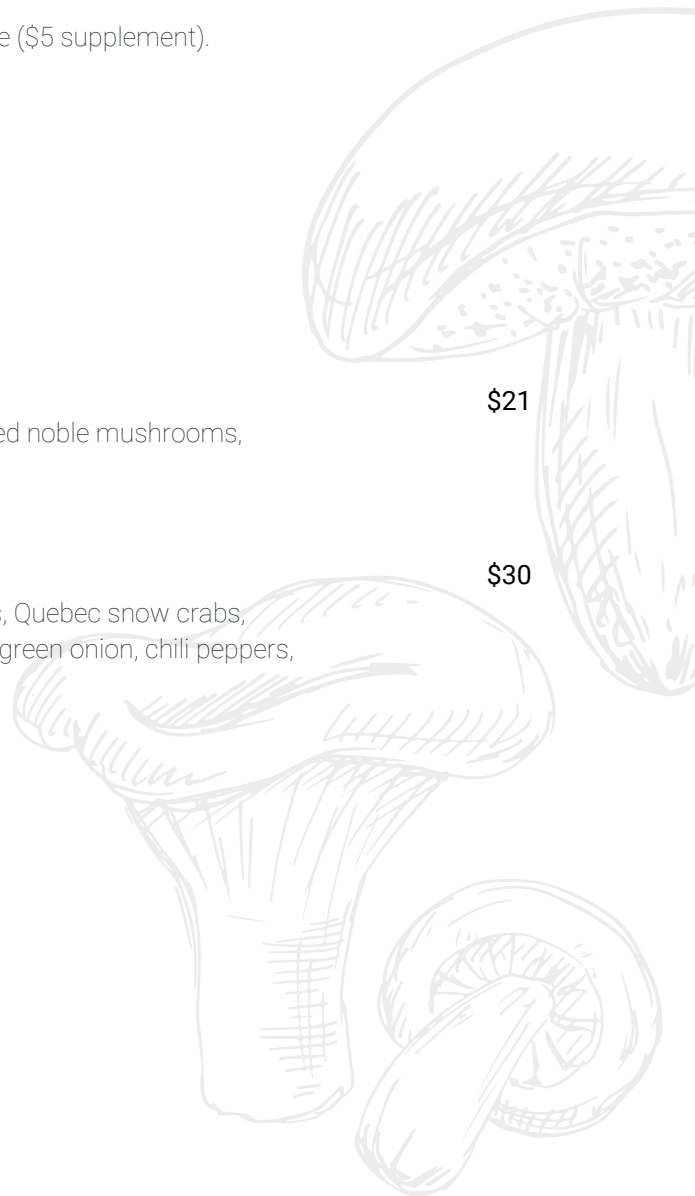
Topped with a creamy sundried tomato reduction, served with seared noble mushrooms, enoki mushrooms and green onions.



NAMES SEA FOOD PASTA

\$30

Fresh homestyle pasta served with a lobster bisque, Nordic shrimps, Quebec snow crabs, Cod and Trout from Saint-Alexis-des-Monts, topped with soybeans, green onion, chili peppers, tomatoes and arugula.



Bistronomic

The KiNipi à la bouche brigade, was given the mandate to create the following bistronomical dishes. Bistronomy being the perfect blend of bistro and gastronomical flavors, creating copious and simpler dishes, yet not lacking in hard work and inspiration. When enjoying our wonderful dishes, take the time to indulge in our coleslaw salad inspired by the Madagascan family recipe of our cook Fabrice.

All the bistronomic dishes (except for the nachos) are served with your choice of fries, coleslaw salad or green salad.
Suggested side dish replacement: Beer fries seasoned with parmesan or Québec vegetables (\$5).

VEGETARIAN BURGER

A vegetarian patty in a sesame seed bun, garnished with sun-dried tomato mayonnaise, mesclun salad, tomato and Chemin Hatley cheese from La Station cheese factory.

\$19

NACHOS

Louis d'Or cheese topped with Pico de Gallo salsa, tomatoes, white onions, coriander, red beans, corn, parsley, garlic, lime zest and jalapenos.

\$19

Suggested extra topper: Chorizo (\$3)

BEEF BURGER *

In a brioche bun, garnished with fried onions, maple mayonnaise, house cut bacon, Louis d'Or cheese, arugula and tomato.

*AAA + Rump Quebec ground beef made without antibiotics and hormones

\$22

STUFFED FRIED CHICKEN THIGHS

Filled with Louis d'Or cheese and fried onions.

Served with our house BBQ sauce and coleslaw salad.

\$25

HOMEMADE TIGNASSE BEER BATTERED FISH

Tignasse beer battered Icelandic Cod served with our delicious house tartar sauce.

\$28



BOREAL TROUT TARTARE FROM SAINT-ALEXIS-DES-MONTS (6OZ)

Made with a glazed lemon and green apple dressing, mandarins and white balsamic vinegar jelly, garnished with chives, shallot bulbs and lemon, served with our delicious house croutons.

\$30

Gastronomic

*Our chef and his brigade have created a menu with Boreal and local flavors, a known delicacy in our province and so ever present in these gourmet dishes boasting with produce from la Ferme urbaine.
Dare you go Algonquin? Our new signature dish with boreal flavor.*



THE ALGONQUIN

Our signature dish with ingredients from the Mauricie region

Foil cooked trout from Saint-Alexis-des-Monts with boreal spices.
Served with a side of vegetables inspired by our chef.

\$31

RHEITAL FARM GRILLED TOMAHAWK PORK (14OZ)

Served with two-way turnip, cipollini onions, parsnips and zucchini, topped with a mustard sauce.

\$33

HOMEMADE SEITAN SCALLOPS

(available soon)

Topped with a creamy pepper sauce and vegetables. Served with a salad and lemon confit.



GRILLED BISON FLANK MARINATED IN WHITE WINE (6OZ)

Served with mushrooms, carrots and parsnips; topped with a white wine and mushroom sauce.

\$39

QUEBEC DEER TARTARE (6OZ)

Served with mushroom duxelles, parsley, bacon from St-Vincent Farm, fried onions with an olive oil and honey dressing. Served with red pepper pudding, topped with parsnip chips and croutons.

\$42

BEEF FILET MIGNON *

Served with broccoli, parsnips, cipollini onions and carrots, topped with a whisky sauce.

*Without hormones and antibiotics

\$44



Orapita

These Boreal and Quebec flavors will enchant you in the following dishes, that you have hand in creating to suite your pallet. Dare you go Mahigan? A whole new taste experience to suite your current mood.



ASINI

Choose three from the following :

- Firm ripened Louis d'or cheese
- Firm ripened Tomme des demoiselles cheese
- Soft rind goat Pizi cheese
- Soft rind goat La Madelaine cheese
- House smoked pork loins with boreal spices as inspiration
- House pork and duck rillettes
- Quebec deer in a house marinade
- Biosec sausage with cheddar and boreal spices from Ferme Rhiental
- Homemade nougat foie gras (with dried fruits and pistachios)
- Homemade mustard foie gras (with dried fruits and pistachios)
- Homemade mustard seed porchetta
- Hot smoked trout from Saint-Alexis-des-Monts
- Cold smoked trout from Saint-Alexis-des-Monts

\$4
\$2

Served with old-fashioned pickled shallots, pickled fennel with mustard, Côtesse beer glazed onions, gingerbread croutons, warm bread and our delicious house croutons.

\$19
\$35

Single portion

Portion to share or as a meal

À partir de \$14

MAHIGAN

Homemade mesclun salad with your choice of dressing, protein, fruits and vegetables.

One choice of dressing:

Balsamic and maple, glazed lemon and fresh herbs

Three choices of fruits and vegetables:

Fennel, julienned carrots, pickled shallots, green apples, peppers, tomatoes or red grapes



Un choix de protéine du Québec :

- Soybeans \$1
- Marinated chicken thigh with fresh herbs \$7
- Quebec marinated deer \$9
- Quebec northern shrimp \$9

Smoked trout from Saint-Alexis-des-Monts

Hot and cold smoked trout duo

Mixed nuts

Quebec snow crab

Homemade seitan protein

\$9
\$12
\$12
\$12

Available soon

Dessert

A burst of creativity to finish of your gourmet meal experience! For the summer season, the Mojito, a sweet alcoholic sorbet, perfect to enjoy on the terrace after a beautiful sunny day.

FINANCIER

\$10

Hazelnut butter cake served with Gourmet wild cranberry sorbet, garnished with crumbled oats, whipped cream and tea pearls.

APRICOT AND HAZELNUT SLATE

\$10

Hazelnut cake with whipped coffee cream with an apricot and burnt lemon pudding. Topped with candied hazelnuts.

THE MOJITO

\$10

Green lemon cake drzzled with rum. Topped with a mint and lime sorbet, whipped Chantilly cream cheese, garnished candied pistachios and fresh mint.

CRÈME BRULÉE OF THE MOMENT

\$10

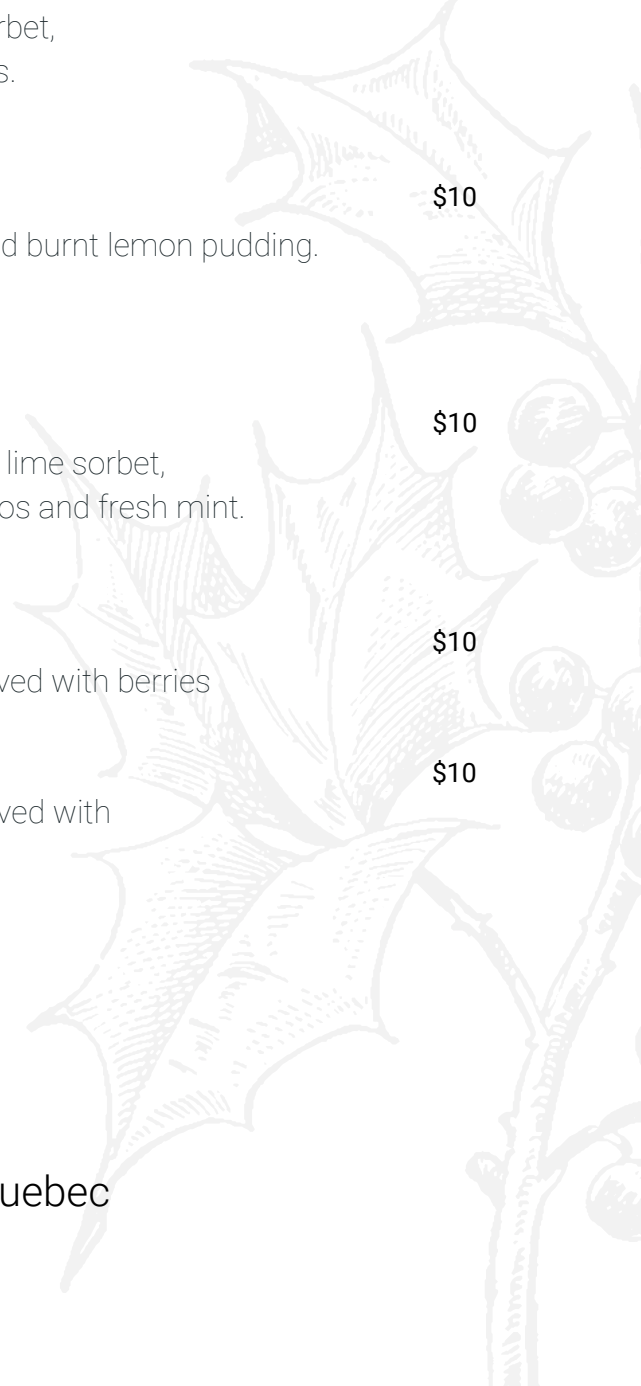
Flavor of the moment entrusted to our chef's inspiration, served with berries

BROWNIE

\$10

A classic brownie topped with a salted bourbon caramel, served with maple infused bacon and a side of French vanilla ice cream.

All fruits are cultivated in Quebec



Algonquin glossary

Asini : stone or slate

Mahìgan : harvest

Orapita : choice

Names : fish

