



# 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 *

*We tough to vegan and vegetarian people. Items identifies with a  are vegetarian and you can ask your server and we can adapt it to vegan's person.*



# 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.

\$11

## HOMEMADE OLD CHEDDAR FONDUE FROM THE RIVIERA CHEESE FACTORY

Served with greens and a tomato drizzle.

\$12

## TROUT DUO SMOKED TWO WAYS FROM SAINT-ALEXIS-DES-MONTs

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

\$13



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

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

\$14

## QUEBEC DEER TARTARE (2OZ)

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

\$17



## QUEBEC DEER CARPACCIO (2OZ)

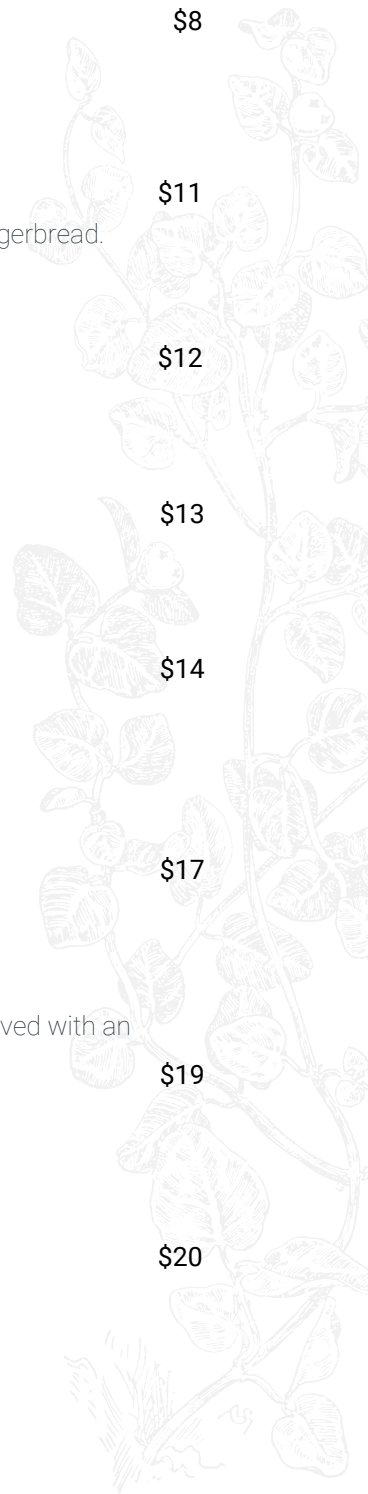
Smoked rump marinated in balsam myric, glazed with maple and fir from Gourmet Sauvage. Served with an aged cheddar moussed with Hop Rivet beer from the Forge du Malt, red pepper pudding and marinated mushrooms and topped with parsnip chips, greens and enoki mushrooms.

\$19

## PAN-FRIED QUEBEC FOIE GRAS

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

\$20



# Pasta

*Our delish 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.*



## WILD MUSHROOM RAVIOLI

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

\$26

## SEA FOOD PASTA

Fresh pasta served with a creamy lemon and persil sauce, Nordic shrimps and Quebec snow crabs,  
Cod topped with edamames, green onion, chili peppers, tomatoes and arugula.

\$30

Add melted cheese on top for \$5



# 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.*



## SMOKED AND MAPPLE'S MARINATED TOFU

\$20

Served with his pearl couscous and a french style ratatouille.

## NACHOS

\$22

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

Suggested extra toppers : Chorizo (\$4) or Chicken (\$8)

## BEEF BURGER \*

\$23

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

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

Served with french fries or greens. Add 5\$ and replace it with beer and parmesan french fries ou Quebec's vegetables.

## MUSTARD ROAST QUEBEC'S PORK

\$25

Slowly cooked during 36 hours, served with a squash and Quebec's vegetables puree and a sauce choice.

## HOMEMADE TIGNASSE BEER BATTERED FISH

\$28

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

Served with french fries or greens. Add 5\$ and replace it with beer and parmesan french fries ou Quebec's vegetables.



## BOREAL TROUT TARTARE FROM SAINT-ALEXIS-DES-MONTS (50Z)

\$30

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

# 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.

**\$33**

## BOREAL PHEASANT



Flavored with boreal spices, smoke butter confit and roast, served with a thym, apples and garlic chicken juice with Quebec's vegetables and a warm chickpea and brocolis salad.

**\$38**

## QUEBEC DEER TARTARE (50Z)



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.

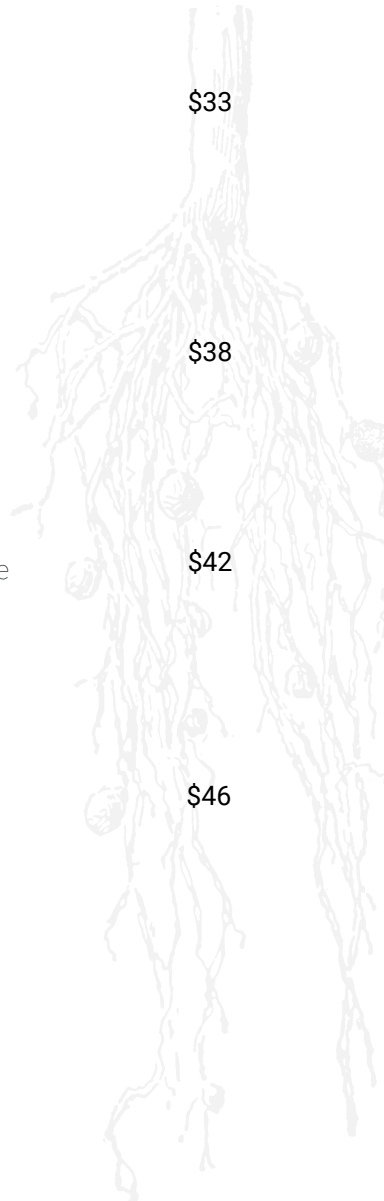
**\$42**

## BEEF FILET MIGNON \* (60Z)

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

\*Without hormones and antibiotics

**\$46**



# 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 :

- Creamy dill cheese
- Firm ripened Lune de miel chesse
- Soft rind goat Pizi 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 seed porchetta
- Hot smoked trout from Saint-Alexis-des-Monts
- Cold smoked trout from Saint-Alexis-des-Monts
- Venison terrine

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

- Single portion
- Portion to share or as a meal
- Add one item

\$4  
\$2

\$20  
\$37  
7\$per item added

## MAHIGAN

Homemade mesclun salad with your choice of dressing, protein, fruits and vegetables. **À partir de \$15**

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 \$8
- Quebec marinated deer \$10
- Quebec northern shrimp \$10



- Smoked trout from Saint-Alexis-des-Monts \$10
- Hot and cold smoked trout duo \$13
- Quebec snow crab \$13

# Dessert

*A burst of creativity to finish of your gourmet meal experience! Try out our delicious homemade sorbet and ice cream served on a caramelized orange.*

## ICED DUET

Choose between two options among our iced desserts: raspberry sorbet, blueberry sorbet, lemon sorbet, orange ice cream or vanilla ice cream served with there fresh fruits and spice bread.

\$8

## WHITE CHOCOLATE PIE

With a Quebec's strawberry and cinnamon compote and a lemon sorbet.

\$8

## FINANCIER

Hazelnut butter cake served with raspberry coulis, raspberry powder and raspberry sorbet.

\$10

## CRÈME BRULÉE OF THE MOMENT

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

\$10

## LEMON CAKE

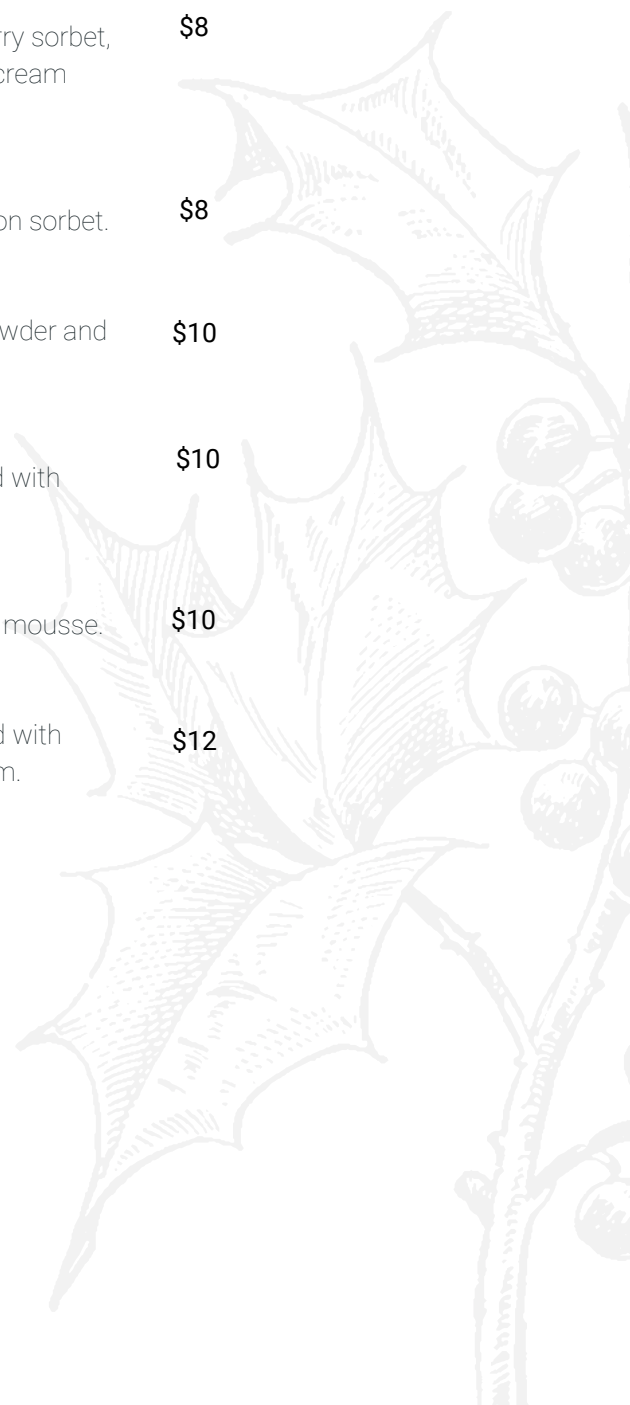
With a twist of candied lemon peel, blueberry sorbet and maple mousse.

\$10

## BROWNIE

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

\$12



# Algonquin glossary

*Asini : stone or slate*

*Mahìgan : harvest*

*Orapita : choice*

*Names : fish*

