



Creative Menu

KINIPI À LA BOUCHE RESTAURANT

Our chef, Jonathan Pellerin, and his squad 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 desserts, including our Algonquian inspired main dish 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 thought about vegan and vegetarian people. Items identifies with a  are vegetarian. If you are vegan please ask your server to adapt those dishes.



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 taste all we have to offer.

SOUP OF THE DAY

Entrusted to our team's inspiration of the day.

\$8

HOMEMADE OLD CHEDDAR FONDUE FROM THE RIVIERA CHEESE FACTORY

Served with greens and a tomato drizzle.

\$14

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

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

\$16



BOREAL TROUT TARTARE FROM SAINT-ALEXIS-DES-MONTS (3 OZ)

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 homemade croutons.

\$16



VENISON TERRINE WITH ORGANIC HOMEMADE PORK RILLETTE FROM QUEBEC

Topped with a haskap berry and cranberry jelly, Gourmet Sauvage wild berry chutney flavored with wintergreen and served with gingerbread.

\$16



SASMEKOWAN - ACCRAS COD

Cooked in white wine with coriander and chorizo, coated with panko, served with aioli sauce, water tomato mousse and mixed herbs.

\$16

QUEBEC DEER TARTARE (3 OZ)

Served with mushroom duxelles, parsley, bacon, fried onions with a rosemary and maple syrup mayonnaise, red pepper pudding on the side, topped with parsnip chips and croutons.

\$18



QUEBEC DEER CARPACCIO (2 OZ)

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



Sides

Brighten up your meal with our sides! Add them to any dish bellow and ask your waiter to help you with your selection.

BEER AND PARMESAN FRENCH FRIES	5\$
QUEBEC'S VEGETABLES	5\$
CHEESE ON TOP	5\$
SOFT RIPENED CHEESE	5\$
SEARED WILD MUSHROOMS	8\$
VEGETABLE GRATIN	10\$
ADD A PROTEIN	

Ask your waiter for our protein options and their prices.

Pasta

Our delish Sea Food Pasta: a bold cultural mix in your plate! These fresh, fettuccine style pastas, like "Mamma" would have made them are enhanced with a Quebec north coast inspiration's sauce from our chef Jonathan Pellerin's roots.



WILD MUSHROOM RAVIOLI

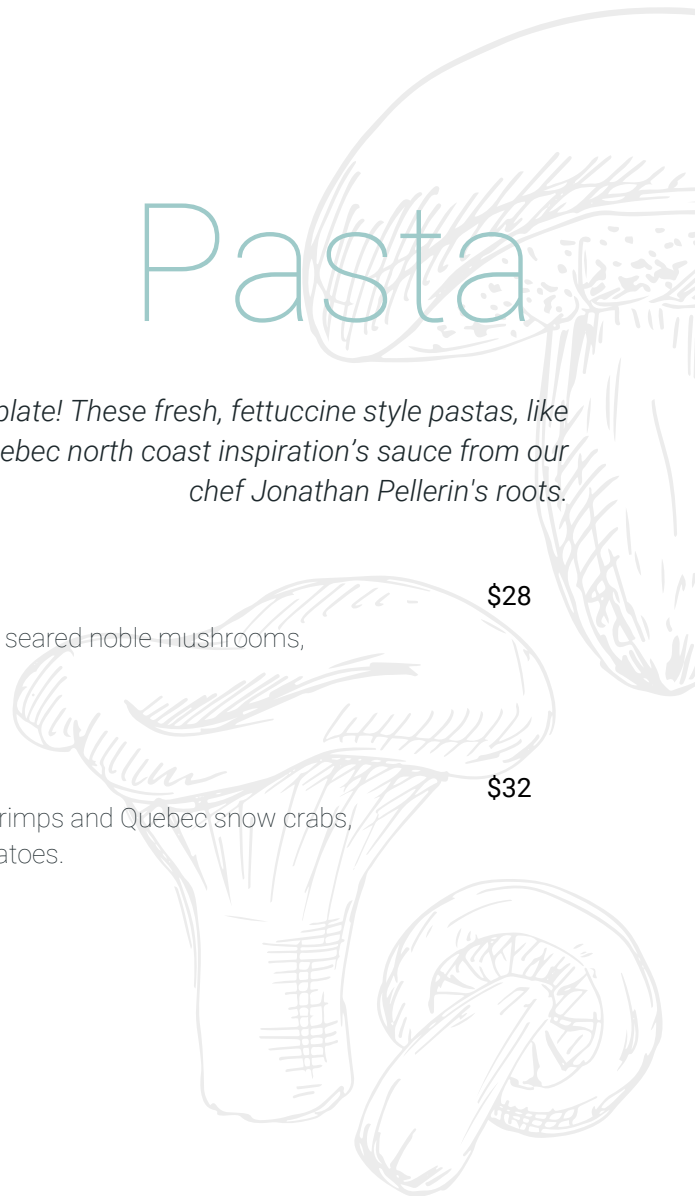
\$28

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

SEA FOOD PASTA

\$32

Pasta served with a creamy lemon and persil sauce, Nordic shrimps and Quebec snow crabs, topped with edamames, green onion, sweet peppers, and tomatoes.



Bistronomic

The KiNipi à la bouche's team, 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.

NACHOS

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.

\$23

Suggested extra toppers : Chorizo (\$4) or Chicken (\$10)



SMOKED AND MAPPLE'S MARINATED TOFU

Served with his pearl couscous and a french style ratatouille.

\$24

BEEF BURGER *

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

\$26

MUSTARD ROAST QUEBEC'S PORK

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

\$28

HOMEMADE TIGNASSE BEER BATTERED FISH

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

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

\$28



BOREAL TROUT TARTARE FROM SAINT-ALEXIS-DES-MONTS (5 OZ)

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 homemade croutons.

\$32

Gastronomic

Our chef and his squad 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 products from la Ferme urbaine. Would you dare to try the 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.

\$35

BOREAL GUINEA FOWL



Guinea fowl leg stuffed with buffalo mousseline, served with a sea buckthorn and maple sauce, Quebec's vegetables, a lentils salad with bacon and apples.

\$42

QUEBEC DEER TARTARE (5 OZ)



Served with mushroom duxelles, parsley, bacon, fried onions with a rosemary mayonnaise dressing. Served with red pepper pudding, topped with parsnip chips and croutons.

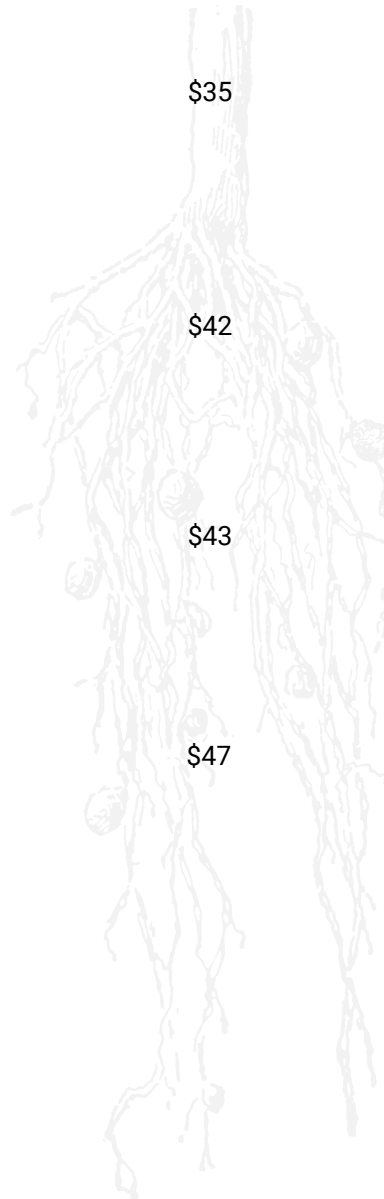
\$43

BEEF SIRLOIN (10 OZ)



Served with a potato mousse and Quebec's vegetables, topped with a whisky sauce, coal salt and black garlic butter.

\$47



Orapita

These Boreal and Quebec flavors will charm you in the following dishes, pick out the one you like and creat you own dish. Dare you go Mahigan? A whole new taste experience that suits your current mood.



ASINI

Choose three from the following :

- Creamy dill cheese
- Firm ripened Alfred le Fermier cheese
- Soft ripened cheese Le Pizy
- House smoked pork loins with boreal spices as inspiration
- House pork and duck rillettes
- Quebec deer with a house marinade
- Biosec sausage with cheddar and boreal spices from Ferme Rheintal
- Homemade nougat foie gras with dried apricots
- 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 blueberries, 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
\$40

7\$per item added



MAHIGAN

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

Marinated chicken thigh with fresh herbs

Quebec marinated deer

Quebec northern shrimp

\$2

\$10

\$11

\$11

Smoked trout from Saint-Alexis-des-Monts

Hot and cold smoked trout duo

Quebec snow crab

\$11

\$14

\$15



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 or a gingerbread.

ICED DUET

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

\$9

WHIPPET BITES

Homemade biscuit with cherry jam and whipped cream on top, both flavored with wintergreen. All covered with dark whisky chocolate.

\$9

CRÈME BRULÉE OF THE MOMENT

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

\$11

LEMON CAKE

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

\$11

BAILEYS SANDWICH

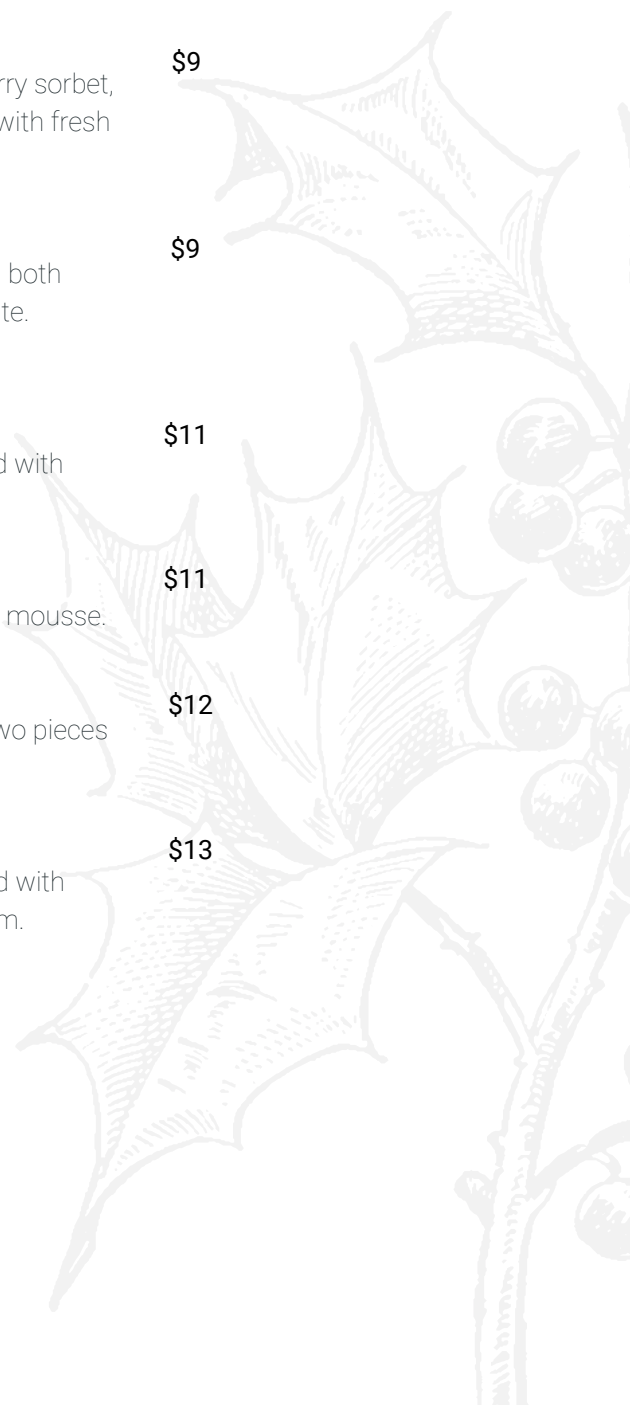
A homemade Baileys flavoured ice cream squeezed between two pieces of hazelnut cake, served with berries.

\$12

BROWNIE

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

\$13



Algonquin glossary

Asini : stone or slate

Mahìgan : harvest

Orapita : choice

Names : fish

