

# 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*



*Many of our dishes can be adapted to allergies, please inform your server if you have any.*



# 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.

\$15



## ARCTIC CHAR

Low-temperature cooking coated with Quebec seaweed, asparagus 2 ways, sumac mousseline sauce

\$16

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

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

\$17



## 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.

\$17



## WAGYU BEEF TATAKI

Wagyu beef marinated in maple syrup and soya, served with pearl of saké, a miso mayonnaise and seaweed from Québec.

\$18

## DEER TARTARE (3 OZ)

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

\$19



## 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.

\$20

# Sides

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

SOFT RIPENED CHEESE	6\$
QUEBEC'S VEGETABLES	6\$
MELTED CHEESE ON TOP	6\$
FRENCH FRIES	7\$
BEER AND PARMESAN FRENCH FRIES	8\$
SEARED WILD MUSHROOMS	8\$
VEGETABLE GRATIN	10\$
ADD A PROTEIN	

\*Ask your waiter for our protein options and their price.

# 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

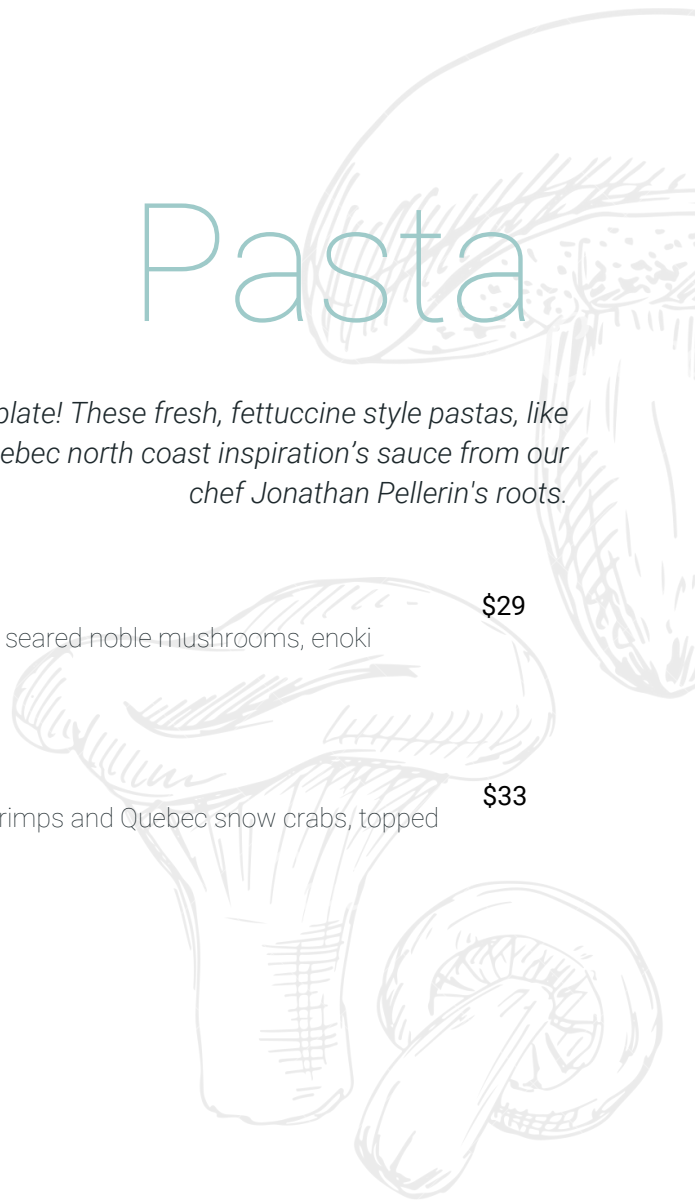
\$29

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

## SEA FOOD PASTA

\$33

Pasta served with a creamy lemon and persil sauce, Nordic shrimps and Quebec snow crabs, topped with edamames, 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**

**\$24**

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.

## **SMOKED AND MAPPLE'S MARINATED TOFU**

**\$25**

Served with his pearl couscous and a french style ratatouille.

## **QUEBEC'S WILD BOAR BURGER**

**\$28**

In a brioche bun, garnished with ash-coated cheese, cooked apples, a homemade brown ale beer mayonnaise, red onions and arugula.

## **HOMEMADE TIGNASSE BEER BATTERED FISH**

**\$29**

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.



## **BOREAL TROUT TARTARE FROM SAINT-ALEXIS-DES-MONTS**

**\$17**

### **APPETIZER (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.

### **FULL MEAL (5 OZ)**

**\$33**

Served with fries or salad

# 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 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.

\$36



## STEAK FLANK (7.5 OZ)

Red wine marinated flank, served with a potato mousse and Quebec's vegetables, topped with a whisky sauce, coal salt and black garlic butter.

\$37

## VEAL TENDERLOIN (6 OZ)

Served with wild mushroom and a red wine and tomato sauce, accompanied with two ways zucchini, yellow beets, carrots and black garlic potato.

\$42



## BOREAL GUINEA FOWL BREAST

Roasted and stuffed with pears and hazelnuts in blueberry honey from Miel Beaulieu hives, served with a blueberry and porto sauce and parsnip and pear purée on the side.

\$43



# 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  
\$3

\$22  
\$44

8\$ per item added

## MAHIGAN

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

One choice of dressing:

Balsamic and maple, glazed lemon or fresh herbs

Three choices of fruits and vegetables:

Julienned carrots, pickled shallots, green apples, peppers, tomatoes or red grapes

Un choix de protéine du Québec :

Soybeans

Marinated chicken thigh with fresh herbs

Marinated deer

Quebec northern shrimp

\$3

\$11

\$12

\$12

Smoked trout from Saint-Alexis-des-Monts

Hot and cold smoked trout duo

Quebec's snow crab

\$12

\$15

\$16



À partir de \$18

# Dessert

*A burst of creativity to finish of your gourmet meal experience! Here is what we came up with.*

**SAVARIN**

Rum baba with a pear pastry creme, a wintergreen gel and an orange mousse.

\$12

**BAVAROIS**

Strawberry mousse on a vanilla cake served with a homemade rhubarb sorbet.

\$12

**CRÈME BRULÉE OF THE MOMENT**

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

\$12

**LEMON CAKE**

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

\$12

**BAILEYS SANDWICH**

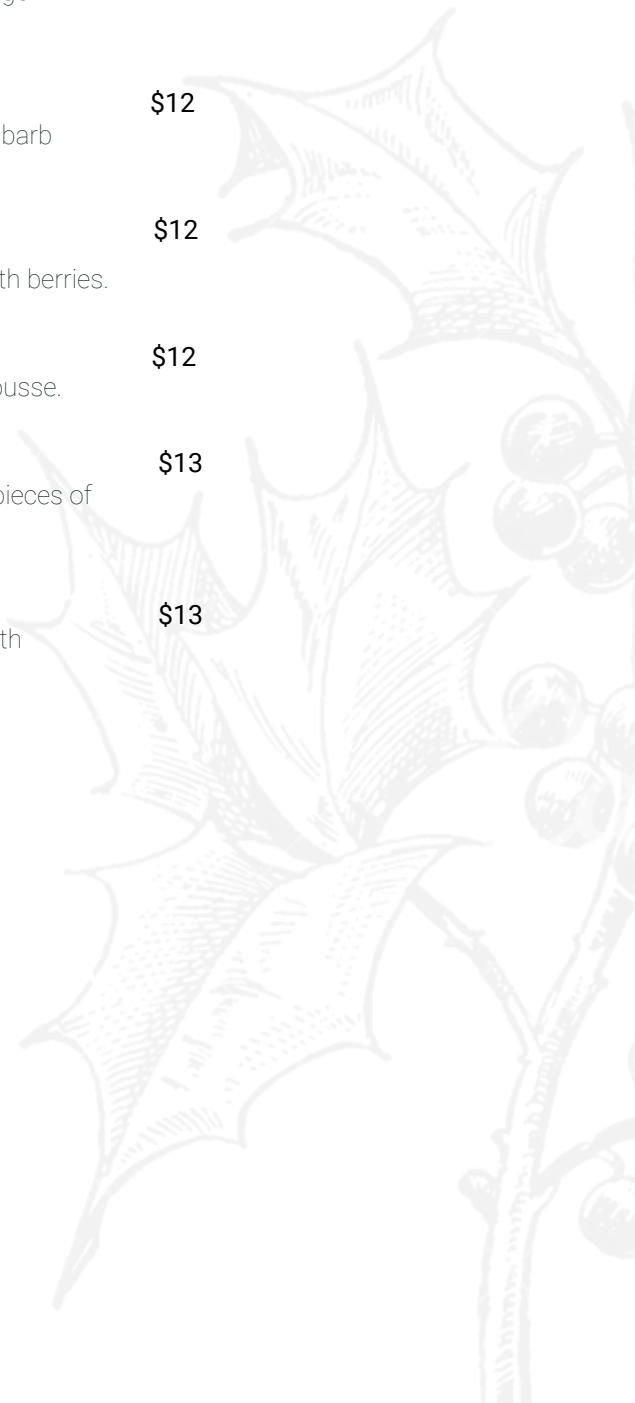
A homemade Baileys flavoured ice cream squeezed between two pieces of hazelnut cake, served with berries.

\$13

**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*

