

La Belle TONKI

The pleasure of "Nhau"

The art of eating and drinking for no particular reason.

The more, the merrier!

You nhau what time it is!

SANTÉ!
CHEERS!

MOT, HAI, BA, DZÔ! - Mitch
CHOUL MUOY! - Miche

COCKTAILS

SALTY LIM

Gin, 7up, preserved lime. More on the salty side.

TOFU FA

Maple syrup Whiskey, ginger ale, gingerbeer, fresh ginger

OLD FENG SHUI

Bourbon, 5 spice syrup, Angostura bitters, Thai green chili bitters (Maker's Mark +3)

C'EST SAKÉ ÇA

Vodka, sake, lime syrup, lime juice, kefir leaf bitters, egg white (Greygoose +4)

BOISSON D'AVRIL

Amaretto Avril, lemon juice, orange juice, tabasco, Thai green chili bitters, foamer

BAHBERPLANE

Rye, Amernoir, Amermelade, Calamansi, lemon

BIG TROUBLE IN PETITE-PATRIE

Vodka, gin, rum, tequila, Clamato, Maggi, kimchi juice, Southeast sauce, marinated onion, cascabella pepper

MOCKTAILS

MANGUE-MOI

Mango syrup, ginger beer, lime, simple syrup, mint

PAS D'TROUBLE DANS PETITE-PATRIE

Non-alcoholic beer, Clamato, maggi, kimchi juice, South-East sauce, marinated onion

SPRITZ PASSIONNÉ

Passion fruit syrup, lime, non-alcoholic sparkling wine

UNE 'TITE SOUR

Crodino, lemon, alcohol-free bitters, vegan foamer

WINES



Our selection of natural wines changes often. Take a look at our display and don't hesitate to ask for help. Hurry before we move on to the next batch!

BEERS

11	TSINGTAO Lager	8
11	SENTINELLE* Blonde Ale Kölsch style	9
12	ROSÉE D'HIBISCUS* White Floral	9
14	SABRO JUICY* NEIPA Coco, tropical and tangerine	10
12	SÉRÉNITÉ* Pilsner Czech	10
12	CATNIP* IPA Mind blowing hops	10
15	CALACA* Gose Strawberry and watermelon	10
16	SURPRISE BEER	MP
	TSINGTAO 0.0 Non-alcoholic beer	7

*Cans of 473ml

SOJU

9	FLAVOURS OF THE MOMENT Add a can of Milkis +4	25
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DRINKS

	HOUSE LEMONADE	4
	SALTY SODA LIMO	5
	MILKIS	5
	SOFT DRINK	3
	PERRIER	4
	GINGERBEER 1642	5

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La Belle TONKI

FOOD MENU

❤️ Coup de coeur

★ Special of the moment

🔥 Spicy (sriracha scale)

PORK DUMPLINGS

Beaurivage pork and vegetables dumplings topped with green onions and goji berries. Served with Chinese vinegar and chili oil sauce. 🔥

12

PAPAYA A LA PLAYA

Green papaya, watercress, chicharron, fried onion, fish sauce and soy vinaigrette (viet style).

12

CARPACCIO ❤️

Thin slices of rare beef, Southeast Asian sauce, fine herbs, cashews, fried onions served with krupuk.

15

BÁNH MÌ BURGER ❤️🔥

Chicken Rice Krispies, brioche bread from Automne Boulangerie, sriracha mayo, pickled vegetables, cucumber, cilantro.

13

DRIP TONKI ROCH BURGER ❤️🔥

Chicken Rice Krispies, brioche bread from Automne Boulangerie, Drip sauce (saté), pineapple chutney, Thai basil, lime zest labne, crispy chili.

13

Collab with Roch Le Coq in 2021

EGGPLANT MISO ❤️🔥

Cold eggplant salad, spicy miso, green onion, garlic, sesame, Korean chili, bird pepper, soy sauce. Served with rice.

15

IMPERIAL ROLLS

Served with fish sauce.

6

POPCORN

Chicken or tofu. With homemade sweet and sour sauce.

8

SMALL PHỞ

Rare beef or grilled chicken.

8

KRUPIK

Shrimp flavored rice crisps.

5

GOI OI

Napa cabbage salad, crunchy vegetables, fried onions, sesame vinaigrette.

7

GAJ LAN ★

Chinese broccoli topped with our Xao sauce and fried garlic infused oil.

10

The pleasure of sharing

To fully enjoy your experience, we suggest taking several dishes to taste and share :)

KIMCHEESY POUTINE ❤️🔥🔥

"Spicy Challenge" ramen sauce with strong cheddar, kimchi, homemade sweet and sour sauce, popcorn chicken, fries, cheese curds.

#1 MTL at the Poutine Week 2021

17

MEE KOLA ❤️

Rice noodles, sweet soy sauce, fried garlic infused oil, pickled vegetables, bean sprouts, cilantro, egg, shrimp powder, peanuts.

15

(extra grilled chicken or tofu popcorn +4)

PRAHOK STEAK ★🔥

Beef scoter with sauce made from fermented fish, lemongrass, mint, Thai basil, cilantro, green eggplant and lime. Served with rice.

25

CHEESY RAMEN ❤️🔥🔥

"Spicy Challenge" ramen sauce with strong cheddar, ramen noodles, cheese curds, fishcake.

16

#RamenRamenFest 2022

LOMO SALTADO ❤️🔥

Stirfried AAA beef with cherry tomatoes, onions and fries, served with rice, red cabbage, sriracha mayo.

17

LAKSA ★🔥

Broth made with chicken, shrimp, coconut milk and rempah; tapioca noodle, shrimp, egg, tofu puff, red and green cabbage, thai basil and viet mint.

20

A seasonal classic

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❤️ Coup de coeur

★ Special of the moment

🔥 Spicy (sriracha scale)

THE ONLY RESTO IN THE WORLD

where pho and poutine are served at the same spot.
Best of Vietnam and Quebec!

PHỞ BÒ Rare AAA beef, not beef fondue! Served with bean sprouts.	15	PHỞ GÀ Grilled chicken and vegetables.	16
PHỞ DB Rare AAA beef, well done flank and beef balls. Served with bean sprouts.	17	PHỞ TOFU Tofu and vegetables. Chicken broth.	15
		PHỞ VEGAN Tofu and stirfried vegetables.	16

PHỞ FLINTSTONE ❤️

MP (depending on size)

Rare AAA beef, well done flank and beef balls and the HIGHLIGHT... a beef short rib that comes apart on its own! Like a pimped pho DB! Served with onion pickles on the side.

DESSERTS

Satisfy your sugar craving!
#teamsweettooth

PANDAN CRÈME BRÛLÉE ❤️ Pandan leaf is often used in Southeast Asian desserts for its aroma. Some call it "asian vanilla".	6
PASSION FLAKIE ★ Roti Prata, sugar, Nutella, raspberry coulis, ground cherry and vanilla ice cream. Like a beaver tail reminiscent of the Passion Flakie!	13
NUN'S FART ★ Puff pastry coated with brown sugar, grated coconut, cinnamon and nutmeg, cooked in a base of cream and maple syrup coconut milk, Greek yogurt and roasted almonds.	9

SIDES

To enhance your meal experience

JASMIN RICE	3	SRIRACHA MAYO	2
PHỞ BROTH	4	SWEET & SOUR SAUCE	2
FRIES	5	KIMCHI	4
KIMCHEESY SAUCE	4	ĐỒ CHUA	4

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