

The pleasure of "Nhau"

The art of eating and drinking for no particular reason. The more, the merrier! You nhau what time it is!

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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 Whiskey, ginger ale, gingerbeer, fresh ginger.

OLD FENG SHUI

Bourbon, 5 spice syrup, Angostura bitters, Thai chilli bitters (Suntory Toki +3).

C'EST SAKÉ ÇA

Vodka, sake, lime syrup, lime juice, kefir leaf bitters, egg whites.

BOISSON D'AVRIL

Amaretto Avril, lemon juice, orange juice, tabasco, Thai chilli bitters, vegan foamer.

BAHBERPLANE

Whisky 12yrs, Amaro, Aperol, Calamansi, lemon.

BIG TROUBLE IN PETITE-PATRIE

Vodka, gin, rum, tequila, Clamato, Maggi, kimchi juice, our Southeast hot sauce, marinated onions, Cascabella pepper.

WTFUP.TINI

Viet coffee. vodka, coffee liqueur, hazelnut liqueur, cacao cream, condensed milk, coffee powder, Pocky (biscuit and chocolate stick).

MOCKTAILS

MANGUE-MOI

Mango syrup, ginger beer, lime, simple syrup, mint, dried mango. (ask for a guava version!)

PAS D'TROUBLE DANS PETITE-PATRIE

Non-alcoholic beer, Clamato, Maggi, kimchi juice, our Southeast hot sauce, marinated onion, Casacabella.

UNE 'TITE SOUR 10

Crodino, lemon, orange bitters, egg whites.

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!

Follow us so you don't miss our events and promotions!

BEERS

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	CINQ DIX House light lager 355ml can 4.2%	8
	TSINGTAO Lager 330ml bottle 4.7%	8
	SABRO JUICY* NEIPA 7% Tangerine, coco	10
	ROUGE FRAMBOISE* Sour 5% Raspberry, Meyer's lemon	10
	R2-DDH2* IPA 5.8% Citrus, pineapple	10
	STUBENTIGER* German Pils 5% Herbal, lemony	10
	MYRIQUE* White 5% Chamomille	10
	SAISON.SOTOL&LIME.KAFFIR 500ml 6.2% Mille ïles - Monochrome	14
	SURPRISE BEER	10
	ASAHI 0.0 Non-alcoholic beer	7

*473ml cans

SOJU

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

DRINKS

HOUSE LEMONADE	4
SALTY SODA LIMO	5
MILKIS	5
SOFT DRINK	3
PERRIER	4
GINGERBEER	5
COCA COLA JAPAN	5



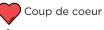
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FOOD MENU

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Special of the moment



Spicy (sriracha scale)

PORK DUMPLINGS

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

PAPAYA A LA PLAYA (5

Green papaya, watercress, chicharron, fried onion, saté spicy oil, fish sauce and soy vinaigrette (viet

CARPACCIO

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

BÁNH MÌ BURGER (

Chicken Rice Krispies, brioche bread from Automne Boulangerie, sriracha mayo, pickled vegetables, cucumber, cilantro. (ask for tofu alternative!)

DRIP TONKI ROCH BURGER

Fried chicken Rice Krispies, brioche bread from Automne Boulangerie, Drip sauce (saté), pineapple chutney, Thai basil, cucumber, lime zest, labne mayo. Served with crispy chili and lime.

Collab with Roch Le Coq in 2021

(ask for tofu alternative!)

EGGPLANT MISO (50)



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

IMPERIAL ROLLS

Two rolls served with fish sauce.

POPCORN

Chicken or tofu.

Served with our sweet and sour sauce.

SMALL PHÓ

Rare beef or grilled chicken.

13 GOI OI

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

KRUPUK

Shrimp flavored rice crisps.

SHISHITO ROULETTE

12

Mostly mild chilli pepper but some pack heat;)

Grilled topped with sesame oil, honey, soy sauce, tahini, fresh lemon, furikake.

The pleasure of sharing

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

KIMCHEESY POUTINE 66



"Spicy Challenge" ramen sauce with sharp cheddar, kimchi, homemade sweet and sour sauce, popcorn chicken, cilantro, fries, cheese curds. (ask for tofu alternative!)

#1 MTL at the Poutine Week 2021

COD AMOK



with amok sauce (made from coconut milk and kroeung which is a Khmer mixture of lemongrass, galangal, turmeric, kaffir leaf, fish sauce and shrimp paste), red bell peppers, corn flakes, kaffir lime. Served with jasmine rice.

LOMO SALTADO

AAA beef, cherry tomatoes, and onions stir fry, red cabbage, sriracha mayo. Served over fries and rice.

PRAHOK STEAK 77



Beef scoter with sauce made from fermented fish, lemongrass, mint, Thai basil, cilantro, green eggplant and lime. Rice or fries?.

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ĐAC BIỆT POUTINE &

Beef carpaccio, beef balls, pho broth infused gravy, hoisin sauce, our famous spicy Southeast Asian sauce, pickled onions, fine herbs, basil, fries, cheese curds.

#1 MTL at the Poutine Week 2019

CHEESY RAMEN 656



18

"Spicy Challenge" ramen sauce with sharp cheddar, ramen noodles, fishcakes, kimchi, cilantro, cheese curds.

(ask for tofu alternative!)

#RamenRamenFest 2022

MEE KOLA

16

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

(extra grilled chicken or tofu popcorn +4)



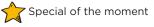
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The pleasure of sharing

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Spicy (sriracha scale)

16

THE ONLY RESTO IN THE WORLD

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

19

Ask for our sauces!

PHỞ BÒ Rare AAA beef, not beef fondue! 16 PHỞ GÀ Grilled chicken.

(extra vegetables +4) 17 PHŐ VEGAN

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9

PHỞ DB Rare AAA beef, well done flank and beef balls.

> All pho are served with lime, Thai basil, onions, green onions, cilantro and bean sprouts.

Stirfried tofu and vegetables.

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".

ROTI 10

Roti Prata, sugar, cinamon, Nutella and vanilla ice cream. Like a beaver tail!

POUDING CHÔMEUR 🂢



Poor Man's Pudding. Maple and coconut milk cake served with sweet salted maple caramelised pecans, maple lace cookie and vanilla ice cream.

A Quebec classic with a touch of LBT magic! Maple sirup made with love in Mandeville, Lanaudière hihi

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	ĐỘ CHUA	4

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