

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 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.

*

*

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

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!

BEERS

13	CINQ DIX	8
	House light lager 355ml can 4.2%	
13	SPECIAL BUCKET	40
	6 CINQ DIX for 5	
14	TSINGTAO*	8
	Lager 355ml bottle 4.5%	
	GOSE DOWN EASY*	10
	Sour 4.8% Guava, mango pineapple	
15	BLANCHE PILON*	10
	White 5.5% Citrus, spicy	
	LAGER AU RIZ*	10
14	Lager 4.5% Rice	
	MTL STATE OF MIND*	10
	NEIPA 7% Malty	
*	SAISON.SOTOL&LIME.KAFFIR	14
	500ml 6.2% Mille îles - Monochrome	
17	SURPRISE BEER	10
	ASAHI 0.0	7
	Non-alcoholic beer	

*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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La Belle TONKI

FOOD MENU

 Coup de coeur

 Special of the moment

 Spicy (sriracha scale)

- PORK DUMPLINGS** 13
Five Beurivage pork and vegetables dumplings topped with green onions and goji berries. Served with Chinese vinegar and chili oil. 
- PAPAYA A LA PLAYA**  12
Green papaya, watercress, chicharron, fried onion, saté spicy oil, fish sauce and soy vinaigrette (viet style).
- CARPACCIO**  16
Thin slices of rare beef, Southeast Asian sauce, fine herbs, cashews, fried onions. Served with krupuk.
- BÁNH MÌ BURGER**  13
Chicken Rice Krispies, brioche bread from Automne Boulangerie, sriracha mayo, pickled vegetables, cucumber, cilantro. (ask for tofu alternative!)
- DRIP TONKI ROCH BURGER**   13
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!)
- IMPERIAL LOBSTAH ROLL** 10
One fried imperial lobster, shrimp, pork and vegetable roll in a rice paper, cucumber and fine herbs. Served with fish sauce.
(Regular two rolls version 8)
- EGGPLANT MISO**   16
Cold eggplant salad, spicy miso, green onion, garlic, sesame, Korean chili, bird pepper, soy sauce. Served with jasmine rice.
- POPCORN** 9
Chicken or tofu. Served with our sweet and sour sauce.
- SMALL PHỞ** 8
Rare beef or grilled chicken.
- GOI OI** 7
Napa cabbage salad, crunchy vegetables, fried onions, sesame vinaigrette.
- KRUPUK** 5
Shrimp flavored rice crisps.
- APARAGUS**  12
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 :)

- LOBSTAH KIMCHEESY POUTINE**   39
"Spicy Challenge" ramen sauce with sharp cheddar, kimchi, homemade sweet and sour sauce, lobster, lobster butter, cilantro, fries, cheese curds.
(Regular or tofu version 18)
#1 MTL at the Poutine Week 2021
- COD AMOK**  21
with amok sauce (made from coconut milk and kroeuung 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** 18
AAA beef, cherry tomatoes, and onions stir fry, red cabbage, cilantro, sriracha mayo. Served over fries and rice.
- LOBSTAH TOM YUM UDON**   41
Udon noodles, creamy Tom Yum coconut milk sauce (lemongrass, galanga, kaffir), lobster, lobster butter, shrimps, cremini mushrooms topped with crispy yellow noodles, long pepper, lime, cilantro.
(Regular version 18)
- ĐẠC BIẾT POUTINE**  21
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
- LOBSTAH CHEESY RAMEN**   39
"Spicy Challenge" ramen sauce with sharp cheddar, ramen noodles, lobster, lobster butter, fishcakes, kimchi, cilantro, cheese curds.
(Regular or tofu version 18)
#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)

(Regular version 18) Follow us so you don't miss our events and promotions!



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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!	16	PHỞ GÀ Grilled chicken. (extra vegetables +4)	16
PHỞ ĐB Rare AAA beef, well done flank and beef balls.	19	PHỞ VEGAN Stirfried tofu and vegetables.	17

All pho are served with lime, Thai basil, onions, green onions, cilantro and bean sprouts.
Ask for our sauces!

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".	7
ROTI Roti Prata, sugar, cinamon, Nutella and vanilla ice cream. Like a beaver tail!	10
THAI TEA PANNA COTTA ★ Served with fried sago (starch extracted from the pith of tropical palm stem), condensed milk and grass jelly (type of herbal jello)	7

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	4.50	ĐÔ CHUA	4

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