

LUNCH MENU

MAIN COURSES

Salade Thai 18

Lettuce with spiced red curry sauce and ground pork served on crispy vermicelli and peanuts, accompanied by fried wontons

Soupe-repas Thai 19

Spiced red curry broth, coconut milk and peanuts, rice noodles, garnishes and choice of chicken or shrimp

Salade-repas 19

Chicken marinated with lemongrass, red curry and peanuts, served on lettuce and vermicelli with fried capers, sesame mayo and our Sihanouk sauce

Banh-Bung 20

Bowl of vermicelli and salad served with a spring roll and a stir-fry with onions, choice of chicken, shrimp or fried tofu
add vegetable variety +\$6
add extra spring roll +\$4

Poutine Tao-Thai 20

Beer-battered fries, cheese curds, sweet and spicy Tao sauce with red curry and peanuts, served with shallots and General Tao chicken pieces
add extra cheese +\$4

DESSERTS

Tapioca pudding 3

Brownie 3

Fried ice cream 6

STARTER INCLUDED

spring rolls

thai soup

wonton soup

khmer soup

add 2nd starter +\$5

\$5 SPECIAL
GLASS OF WINE
GLASS OF BEER

MAIN COURSES

Brochettes d'Angkor 21

Choice of 2 skewers — **chicken or shrimp** with lemongrass and red curry or **beef** marinated with lemongrass and lime leaves — served with onion butter, salad and rice or vermicelli
add vegetable stir-fry +\$6

Chef's choice 22

Sauté aux légumes 22

Stir-fried vegetables in a classic Asian sauce, served on rice or vermicelli, choice of chicken, shrimp, fried tofu or vegetables only
add cashews +\$4
add ginger +\$3

Sauté Thai 22

Stir-fried vegetables in a spiced red curry, lemongrass, peanut and coconut milk sauce, served on rice or vermicelli, choice of chicken, shrimp, fried tofu or vegetables only

Général Tao 22

Breaded and crispy pieces served in a sweet and spicy sauce with rice or vermicelli, choice of chicken or fried tofu
add vegetable stir-fry +\$6

BEVERAGE INCLUDED

Coffee

Green tea

Herbal tea

formule TABLE D'HÔTE

**ADD \$14 TO YOUR MAIN
COURSE AND GET:**

soup

starter

additional starter +\$5

dessert

coffee, tea or herbal tea



SOUPS

**double the soup +\$4*

Khmer

6

Shredded chicken, rice and lemon in homemade chicken broth

Thai

6

Vermicelli in a spiced red curry and lemongrass broth, coconut milk and peanuts
add chicken or shrimp +\$2

Wonton

6

Pork and shrimp wontons in homemade chicken broth

Tom Yam

6

Shrimp, celery, tomatoes and pineapple in a lemongrass and lime leaf-infused broth

Soupe-repas Thai

16

Thai soup in a full-meal format, served with vermicelli, lettuce, lemon, garnishes and choice of chicken or shrimp

STARTERS

Rouleaux de printemps

7

Curry chicken, shrimp, vegetables, apple, mint leaves, all wrapped in a cold rice sheet and served with our peanut sauce

STARTERS

Rouleaux impériaux

7

Warm and crispy pork and onion spring rolls

Wontons frits

7

Fried pork and shrimp parcels

Salade Thai

7

Lettuce with spiced red curry sauce and ground pork served on crispy vermicelli and peanuts

Salade Khmer

7

Shredded chicken marinated with lemongrass, red curry and peanuts, served on lettuce with our Sihanouk sauce

Frites à la bière

7

Beer-battered fries served with today's mayo

Dumplings frits

7

Fried vegetable dumplings served with our peanut sauce

Calmars frits

16

Generous portion of seasoned fried calamari served with our lime and pepper mayo
add to table d'hôte +\$9

Tartare

20

4 oz of your choice of tartare served with taro chips
add to table d'hôte +\$13



SPECIALTIES

Nid d'Angkor 27

Chicken, shrimp and a variety of vegetables stir-fried in a classic Asian sauce, served on a nest of crispy noodles

Général Tao 24

Breaded and crispy pieces served in a sweet and spicy sauce with rice or vermicelli, choice of chicken or fried tofu

add vegetable stir-fry +\$6

add extra Tao +\$7

Général Tao-Thai 25

General Tao spiced with red curry, stir-fried with onions, peppers and peanuts with rice or vermicelli, choice of chicken or fried tofu

add extra Tao +\$7

Brochettes d'Angkor 25

Choice of 3 skewers — chicken or shrimp with lemongrass and red curry or beef marinated with lemongrass and lime leaves — served with onion butter, salad and rice or vermicelli

add vegetable stir-fry +\$6

add extra skewer +\$7

Banh-Bung 22

Bowl of vermicelli and salad served with a spring roll and a stir-fry with onions, choice of chicken, beef, shrimp or fried tofu

add vegetable variety +\$6

add extra spring roll +\$4

Pad-Thai 24

Stir-fried rice noodles with vegetables, shallots, peanuts and a choice of chicken, shrimp or fried tofu

add spicy Thai basil or Amok sauce +\$3

add peanut sauce +\$3

Pad-Sew 25

Wide rice noodles stir-fried with beef pieces, red peppers, broccoli, celery and an egg in a sweet, salty and lightly peppered sauce

Poutine Tao-Thai 20

Beer-battered fries, cheese curds, sweet and spicy Tao sauce with red curry and peanuts, served with shallots and General Tao chicken pieces

add extra cheese +\$4

STIR-FRIES

Choice of protein:

Chicken or beef 24

Shrimp 24

Fried tofu 23

Vegetables only 22

*all stir-fries served with a variety of vegetables and a portion of rice or vermicelli

**extra on salad +\$3 or on crispy noodles +\$4

Choice of sauce:

Aux parfums d'Angkor

Mild, sweet and fragrant sauce

Aux légumes

Classic sweet and salty Asian sauce

add cashews +\$4

add ginger +\$3

Khmer

Spiced lemongrass, red curry and peanut sauce

Thai

Spiced red curry, lemongrass, peanut and coconut milk sauce

Aux ananas

Spiced and peppery sauce with pineapple pieces

Aux brocolis

Stir-fried broccoli, onions and red peppers in a classic Asian sauce

EXTRAS

chicken or beef - 7

fried tofu - 5

shrimp (each) - 2

vegetable stir-fry - 6

served on crispy

noodles - 4

served on salad - 3

amok sauce - 3

thai basil sauce - 3

peanut sauce - 3

any specific

vegetable - 3

cashews - 4

ginger - 3



TARTARES

Boeuf classique 32

Caper mayo, red onion, shallots, balsamic vinegar, fried capers and lemon
8 oz, served with taro chips, fries and salad

Saumon pomme-basilic 32

Caper mayo, red onion, shallots, capers, lemon, apple and Thai basil
8 oz, served with taro chips, fries and salad

Boeuf ou saumon asiatique 32

Sesame oil, ginger, soy, hoisin, strawberries, mint, red onion, shallots, sesame seeds and lemon
8 oz, served with taro chips, fries and salad

Tartare format entrée 20

4 oz of your choice of tartare served with taro chips

CHILDREN'S MENU

Poulet Général Tao 10

Breaded and crispy pieces served in a sweet and spicy sauce with rice and a small salad

Brochette de poulet 10

Chicken skewer with lemongrass and red curry served with onion butter, rice and a small salad

Poutine Tao-Thai 10

Beer-battered fries, cheese curds, sweet and spicy Tao sauce with red curry and peanuts, served with shallots and General Tao chicken pieces

Pique-assiette 10

1 spring roll + 4 fried wontons served with rice and a small salad

Dessert INCLUDED

Scoop of ice cream served with homemade chocolate or caramel sauce

SIGNATURE STIR-FRIES

Choice of protein:

Chicken or beef 27

Shrimp 27

Fried tofu 26

Vegetables only 25

*all stir-fries served with a variety of vegetables and a portion of rice or vermicelli

**extra on salad +\$3 or on crispy noodles +\$4

Choice of sauce:

Thai-basilic

Bold and creamy coconut milk sauce with red curry and Thai basil leaves

Amok

Sauce with hot peppers, lemongrass, coconut milk and lime leaves

Aux arachides

Creamy homemade peanut sauce

DESSERTS

Beignet frit 5

Choice of apple, banana or pineapple, served with ice cream and syrup

Pouding tapioca 4

Tapioca pearls, rice and coconut milk

Crème glacée frite 8

Scoop of ice cream breaded with puffed rice and peanuts, served with homemade chocolate or caramel sauce
add to table d'hôte +\$4

Brownie 8

Served with ice cream and chocolate sauce
add to table d'hôte +\$4

WHITE WINES

	glass	¼ litre	bottle
ARBOLENCIA			31.10
Sauvignon blanc, Verdejo – Spain (organic) <i>Delicate and light, citrus and peach</i>			
CAVIT			34.30
Pinot grigio – Italy <i>Fruity and lively, almond, white fruits and floral notes</i>			
RAPITALA	9.00	15.00	35.40
Catarratto, Chardonnay – Italy <i>Aromatic and round, white fruits and melon</i>			
PFAFF			37.10
Pinot blanc – France <i>Delicate and light, white flowers, melon and pear</i>			
LE BONHEUR			39.10
Chardonnay – South Africa <i>Aromatic and round, pineapple, spices, white flowers and peach</i>			
KIM CRAWFORD	11.00	17.00	42.45
Sauvignon blanc – New Zealand <i>Fruity and lively, citrus, boxwood, mineral and grapefruit</i>			
CHABLIS LA SEREINE			51.25
Chardonnay – France <i>Fruity and lively, chamomile, lemon, mineral notes and Granny Smith apple</i>			
	glass	½ litre	1 litre
BLANC MAISON	8.00	18.00	26.00
Chenin blanc – Robertson Winery <i>Fruity and lively, chalk, vegetal notes, pear and apple</i>			

ROSÉ & SPARKLING

PRIMELLI	32.95
Pinot grigio – Italy <i>Rosé. Fruity and light</i>	
PARÉS BALTÀ	38.85
Spain (organic) <i>Sparkling wine. Fruity and lively, butter, floral notes and Granny Smith apple</i>	

RED WINES

	glass	¼ litre	bottle
RIOJA VEGA	9.00	15.00	33.35
Tempranillo, Grenache – Spain <i>Aromatic and supple, dill, toasted oak, spices, red berries and tobacco</i>			
ANIMUS			34.10
Portugal/Douro <i>Aromatic and full-bodied, spices, dark fruits, plum, roasted notes, vanilla</i>			
PASICO			35.00
Monastrell, Shiraz – Spain (organic) <i>Aromatic and supple, black cherry, soft spices, dried herbs, plum</i>			
CONO SUR			35.95
Pinot noir – Chile (organic) <i>Aromatic and supple, cherry, cooked fruits, woody and vegetal notes</i>			
19 CRIMES	11.00	17.00	40.35
Grenache, Syrah, Mourvèdre – Australia <i>Aromatic and supple, cherry brandy, spices, woody notes and violet</i>			
BOLLA VALPOLICELLA RIPASSO			42.55
Corvina – Italy <i>Aromatic and supple, sandalwood, cinnamon, red berry jam and spices</i>			
TORRES CELESTE			42.90
Spain <i>Aromatic and full-bodied, spices, dark fruits, woody and roasted notes</i>			
	glass	½ litre	1 litre
ROUGE MAISON	8.00	18.00	26.00
Cabernet-sauvignon, Syrah – Étienne Marceau <i>Fruity and light, spices, blackberries, woody and vegetal notes</i>			

SAKE

HAKUTSURU SUPÉRIEUR	21.95
Japan (300 ml)	

DRAFT BEERS

	glass	pint	pitcher
KRYPTONITE	8.00	10.00	24.00

Trou du diable | 6%
Golden Northeast IPA with mango, clementine and pine resin aromas, bitter orange and dried apricot finish with a sharp, resinous bitterness

MACTAVISH	7.00	9.00	23.00
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Trou du diable | 5%
Amber and refreshing American Pale Ale with sweet malt and tropical fruit aromas, light caramel, pine and pink grapefruit

PITOUNE	7.00	9.00	23.00
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Trou du diable | 5%
Malty and herbal Keller Pils blonde with a rich, dense head and lasting refreshing bitterness

APOCALYPSO	8.00	10.00	24.00
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Trou du diable | 6.5%
White IPA with candy, resin, lychee and pear aromas. Long, fresh and bitter finish

BLANCHE SHAWI	7.00	9.00	23.00
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Trou du diable | 5%
Wheat white ale with subtly spiced citrus and coriander nose, tart-fruity alternation with refreshing finish

COORS LIGHT	7.00	9.00	23.00
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MOLSON EX	7.00	9.00	23.00
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RICKARD'S RED	7.00	9.00	23.00
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NON-ALCOHOLIC BEERS

*subject to availability

LAGABIÈRE WHITE	7.99
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LAGABIÈRE BLONDE	7.99
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LAGABIÈRE AMBER ALE	7.99
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LAGABIÈRE NEIPA	7.99
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CANNED BEERS

BLONDE DE L'ANSE	7.89
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Pit Caribou | 5%
Flagship product. 100% malt refreshing blonde ale with a cereal taste

BLANCHE DE PRATTO	7.89
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Pit Caribou | 4.75%
White wheat beer, hazy, refreshing and slightly tart with fresh coriander and citrus notes

GASPÉSIENNE NO.13	7.89
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Pit Caribou | 6.2%
Robust Porter-style dark beer with soft chocolate roundness, coffee aromas and a pleasant sweet finish

BONNE AVENTURE	7.89
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Pit Caribou | 5%
Amber ale with a caramel taste balanced by a light resinous bitterness

TA PLUS MEILLEURE	9.89
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Lagabière | 8%
Double NEIPA, fruity with a smooth texture, peach and passion fruit purée

SANG DE GOBELIN	8.99
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Domaine Berthiaume | 6.5%
Strong Scotch ale, caramel, candied fruit and spice aromas

SPIRITS & DIGESTIFS

	1 oz	2 oz
CAPTAIN MORGAN	5.00	8.00

Spiced rum – Canada, Quebec

VODKA TROIKA	5.00	8.00
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Vodka – Canada, Ontario

BOMBAY SAPPHIRE	5.00	8.00
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Dry gin – United Kingdom

BAILEYS	5.00	8.00
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Irish cream liqueur – Ireland

GRAND MARNIER	8.00	12.00
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Orange liqueur – France

BOWMORE 12 YEARS	10.00	14.00
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Scotch whisky – United Kingdom, Scotland

CABRAL TAWNY 10 YEARS	3 oz	8.00
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Port wine – Portugal, Porto/Douro

COCKTAILS

	<i>simple</i>	<i>double</i>
RHUM ANANAS	7.00	10.00
Rum, pineapple juice and 7up	<i>non-alcoholic</i>	
RHUM & COKE		5.00
Rum and Coca-Cola		
MOJITO		
Rum, mojito mix and mint		
GIN TONIC		
Gin and tonic water		
GIN LITCHI		
Gin, lychee juice and San Pellegrino lemon		
GIN MANGUE		
Gin, mango juice and 7up		
VODKA CANNEBERGES		
Vodka, cranberry juice and 7up		
VODKA ORANGE		
Vodka, orange juice and San Pellegrino lemon		
BLOODY CAESAR		
Vodka, fully garnished Clamato and pickled bean		

MOCKTAILS

**subject to
availability*

NOROI BRISE-GLACE	5.99
Gin tonic flavour	
MOJITO JARDIN VERDE	5.99
Mojito and rum flavour	
MOX 1	7.99
Non-sparkling. Aged rum, mango and lemon aromas	
MOX 2	7.99
Sparkling. Infused gin with berries and a special plant blend, wild blueberries, elderflower syrup and ginger	
MOX 3	7.99
Non-sparkling. Vodka and Campari aromas blended with cranberries, lemon juice and cardamom infusion	
MOX 4	7.99
Sparkling. Sparkling wine, Campari, red vermouth and orange zest flavours	
MOX 5	7.99
Sparkling. Tequila, pineapple, sage infusion and Himalayan pink salt flavours	

SANGRIA

	<i>glass</i>	<i>half-pitcher</i>
À LA MANGUE	8.00	18.00
Mango juice and 7up		
<i>Choice of red or white wine</i>		<i>pitcher</i>
		26.00
AUX LITCHIS		
Lychee juice and San Pellegrino lemon.		
<i>Choice of red or white wine</i>		
CLASSIQUE		
Orange juice and 7up		
<i>Choice of red or white wine</i>		
AUX CANNEBERGES		
Cranberry juice and San Pellegrino lemon		
<i>Choice of red or white wine</i>		

SPIKED COFFEES

COFFEE WITH BAILEYS	8.00
COFFEE WITH BAILEYS AND GRAND MARNIER	9.00
COFFEE WITH BAILEYS, GRAND MARNIER AND SPICED RUM	10.00

OTHER BEVERAGES

MONTELLIER	4.00
Sparkling water	
SAN PELLEGRINO	4.00
Lemon, orange	
BUBLY	3.50
Flavour of the moment	
SOFT DRINKS	3.50
Coke, 7up, Zero, iced tea	
JUS	3.00
Lychee, mango, cranberry, pineapple, orange	
HOT BEVERAGES	3.00
Coffee, green tea, herbal tea	