



Menu

# Le MajesThé Bistro

575 Boul De Maisonneuve O, Montréal, QC H3A 1L8, Canada | (514) 840-5128

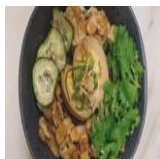
## Most Ordered



### CARI OMURICE AVEC KATSU DE POULET

CA\$21.00

Breaded chicken cutlet with Japanese curry, typically including potatoes and carrots, served over rice with an omelette.



### Lu Rou Fan

CA\$15.50

Porc braisé sur riz avec choix d'ouf : ouf braisé, ouf sous vide ou sans ouf. Avec sauce aux huîtres



### RIZ FRIT AU POIVRE NOIR

CA\$18.00

Fried rice with a hint of black pepper, typically includes beef, spring onions, peas, and assorted vegetables.

### RIZ À LA POITRINE DE PORC

CA\$17.95

Savory pork belly with steamed rice; choice of Braised Egg, Sous Vide Egg, or no egg.

### YAKI UDON AU BOEUF

CA\$19.95

Savory beef and vegetables tossed with traditional thick Japanese noodles.

### MAJESTHE POULET KARAAGE

CA\$15.00

Marinated chicken thigh, deep-fried until crispy, typically includes soy sauce, ginger, and garlic.

### BAO AU KARAAGE

CA\$11.00

Crispy Japanese-style fried chicken, fresh baby greens, and spicy mayo, all wrapped in a fluffy steamed bun.

# Menu Le MajesThé Bistro

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## BAO AU POITRINE DE PORC TAIWANAISE

CA\$11.00

Braised pork belly in a steamed bun, typically includes pickled vegetables, cilantro, and hoisin sauce.

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## SALADE D'ALGUES

CA\$7.00

Delightful mix of fresh seaweed, tossed in a savory dressing.

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## TEMPURA AUX CREVETTES

CA\$9.00

Deep-fried shrimp in a light tempura batter, typically served with a dipping sauce.

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## Mains



### CARI OMURICE AVEC KATSU DE POULET

CA\$21.00

Breaded chicken cutlet with Japanese curry, typically including potatoes and carrots, served over rice with an omelette.

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## RIZ À LA POITRINE DE PORC

CA\$17.95

Savory pork belly with steamed rice; choice of Braised Egg, Sous Vide Egg, or no egg.



### Lu Rou Fan

CA\$15.50

Porc braisé sur riz avec choix d'ouf : ouf braisé, ouf sous vide ou sans ouf. Avec sauce aux huîtres



### CARI OMURICE AVEC TOFU FRIT

CA\$19.95

Rice topped with a fluffy omelette, served with Japanese curry featuring crispy tofu, potatoes, and carrots.

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## YAKI UDON AU BOEUF

CA\$19.95

Savory beef and vegetables tossed with traditional thick Japanese noodles.

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# Menu Le MajesThé Bistro

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## RIZ FRIT À LA SAUCISSE TAÏWANAISE

CA\$17.95

Stir-fried rice with Taiwanese sausage, mixed vegetables, and egg.



## RIZ FRIT AUX OEUFS

CA\$15.50

Stir-fried rice with scrambled eggs, green onions, and a blend of Asian seasonings.

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## QUINOA ET CHOUX-FLEUR

CA\$16.95

Typically includes cauliflower rice, mixed vegetables, and soy sauce.

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## YAKI UDON AU POULET

CA\$18.95

Japanese udon noodles, stir-fried with chicken and mixed vegetables

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## BOL DE SALADE AU POULET KARAAGE

CA\$17.95

Deep-fried marinated chicken, mixed greens, cucumber, tomatoes, carrot, pea sprouts, avocado, and homemade salad dressing.

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## YAKI UDON AU TOFU CROUSTILLANT

CA\$17.95

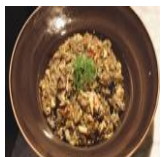
Stir-fried udon noodles mixed with tofu and vegetables in a soy-based sauce.

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## RIZ FRIT AU POULET ET KIMCHI

CA\$19.00

Stir-fried rice with kimchi, vegetables, and topped with a fried egg.



## RIZ FRIT AU POIVRE NOIR

CA\$18.00

Fried rice with a hint of black pepper, typically includes beef, spring onions, peas, and assorted vegetables.

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# Menu Le MajesThé Bistro

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## Appetizer

### MAJESTHE POULET KARAAGE

CA\$15.00

Marinated chicken thigh, deep-fried until crispy, typically includes soy sauce, ginger, and garlic.

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### POULET POPCORN AU BASILIQUE DE TAIWAN

CA\$14.00

Deep-fried chicken pieces, typically seasoned with Taiwanese spices and fresh basil leaves.

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### BAO AU KARAAGE

CA\$11.00

Crispy Japanese-style fried chicken, fresh baby greens, and spicy mayo, all wrapped in a fluffy steamed bun.

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### BAO AU POITRINE DE PORC TAIWANAISE

CA\$11.00

Braised pork belly in a steamed bun, typically includes pickled vegetables, cilantro, and hoisin sauce.

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### TEMPURA AUX CREVETTES

CA\$9.00

Deep-fried shrimp in a light tempura batter, typically served with a dipping sauce.

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### Edamame

CA\$5.00

Steamed and salted young soybeans in the pod, a classic and healthy appetizer.

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### Kimchi

CA\$7.00

Traditional fermented Korean side dish, bursting with spicy and tangy flavors.

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### GYOZAS VÉGÉ

CA\$7.00

Pan-fried dumplings filled with mixed vegetables, typically served with a dipping sauce.

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# Menu Le MajesThé Bistro

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## ROULEAU PRINTEMPS VÉGÉ

CA\$7.00

Crispy spring rolls typically filled with cabbage, carrots, shiitake mushrooms, and garlic, served with a sweet chili sauce.

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## Takoyaki

CA\$10.00

Ball-shaped Japanese snack made with a wheat flour batter, filled with octopus, and typically topped with mayo, takoyaki sauce, and bonito flakes.

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## BAO AU TOFU FRIT

CA\$11.00

Steamed buns with panko-fried tofu, cucumber, carrot, and sesame mayonnaise.

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## Bao aux crevettes géantes et à la noix de coco

CA\$12.00

Steamed buns typically filled with seasoned shrimp, lettuce, pickled cucumber, and spicy mayo.

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## 2x Bao's aux crevettes géantes et à la noix de coco

CA\$21.00

Steamed buns filled with shrimp, lettuce, pickled cucumber, and spicy mayo.

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## 2 x BAO AU POITRINE DE PORC TAIWANAISE

CA\$20.00

Steamed bao buns with options: Karaage chicken, pork belly, tofu, shrimp.

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## Quinoa Salad

CA\$9.00

Quinoa, chickpeas, tomatoes, celery, onion, lettuce, red bell pepper, cilantro, avocado oil, and lemon juice.

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## SALADE D'ALGUES

CA\$7.00

Delightful mix of fresh seaweed, tossed in a savory dressing.

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## SALADE MISO MAJESTHE

CA\$7.00

Miso salad with tofu, seaweed, and scallions, typically dressed with sesame oil and vinegar.

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# Menu Le MajesThé Bistro

## Extras

**TOFU FRIT ( Extra)**

**CA\$4.00**

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**AIOLI A L'AIL FAIT MAISON**

**CA\$1.00**

Garlic aioli: Creamy sauce typically made with garlic, egg yolk, and oil.

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**FEUILLES DE MOUTARDE MARINEES**

**CA\$2.00**

Typically includes mustard greens marinated in a tangy brine, offering a zesty and savory complement to your meal.

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**MAYO AU MIEL ET 7 EPICES**

**CA\$2.00**

A blend of mayonnaise with a mix of seven traditional Asian spices.



**RIZ VAPEUR**

Fluffy white steamed rice garnished with a sprinkle of finely chopped herbs.

**CA\$4.00**

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**OEUF BRAISE**

**CA\$2.75**

Hard-boiled egg typically stewed in soy sauce, tea, and spices.



**OEUF SOUS-VIDE**

Soft-cooked egg with a delicate texture, topped with finely sliced green onions.

**CA\$2.75**

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