

Menu

Ph? Béo

8050 Bd Taschereau, Brossard, QC J4X 1C2, Canada | (450) 465-3236

Most Ordered

7. Bouf saignant, flanc bien cuit, gras jaune, tendons et tripes / Rare Beef, Well Done Flank, B

CA\$18.95

Tonkinese soup featuring a combination of rare beef, well-done flank, brisket, soft tendons, and tripe, typically served with rice noodles and a fragrant beef broth.

30. Poulet grillé servi avec vermicelles de riz, rouleau impérial et salade / Grilled Chicken Serv

CA\$12.95

Grilled chicken served atop rice vermicelli, accompanied by an imperial roll and fresh salad, offering a harmonious blend of textures and flavors.

2. Rouleaux impériaux / Imperial Rolls

CA\$7.50

2 pièces. / 2 pieces

3. Rouleau de printemps / Spring Roll

CA\$7.50

1 pièces. / 1 pieces

6. Poulet grillé et légumes / Grilled Chicken And Vegetable

CA\$17.95

Grilled chicken and fresh vegetables served in a savory broth with vermicelli noodles.

8. Bouf saignant / Rare Beef

CA\$17.95

Tonkinese soup featuring thinly sliced rare beef, typically includes rice noodles, beef broth, bean sprouts, and shallots.

C. Soupe maison rouleau impérial poulet grillé (2) boeuf grillé riz & salade / House Soup Impe

CA\$21.95

A Vietnamese meal featuring house soup, an imperial roll, two pieces of grilled chicken, grilled beef, served over rice with salad.

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23. Soupe piquante (bouf et porc servi avec vermicelle de riz style hue) / Spicy Soup (Beef & Pork with Rice Noodles) ~~CA\$19.95~~ CA\$19.95

A traditional Hue-style soup combining beef and pork with rice vermicelli in a spicy broth, typically enhanced with lemongrass and other aromatic herbs.

F. Soupe maison rouleau impérial poulet grillé (2) boeuf grillé brochette de crevettes & salade ~~CA\$24.95~~ CA\$24.95

House soup accompanied by an imperial roll, two pieces of grilled chicken, grilled beef, a shrimp stick, served with rice and salad.

21. Soupe aux crevettes / Shrimps Soups ~~CA\$17.95~~ CA\$17.95

Shrimp soup traditionally consists of a delicately flavored broth, enriched with succulent shrimp, typically accompanied by rice noodles and garnished with fresh herbs.

Entrées / Starters

3. Rouleau de printemps / Spring Roll ~~CA\$7.50~~ CA\$7.50

1 pièces. / 1 pieces

4. Carpaccio de bouf vietnamien / Vietnamese Beef Carpaccio ~~CA\$17.95~~ CA\$17.95

Thinly sliced raw beef marinated in lime juice, garnished with fresh herbs, shallots, peanuts, and topped with a light fish sauce dressing.

2. Rouleaux impériaux / Imperial Rolls ~~CA\$7.50~~ CA\$7.50

2 pièces. / 2 pieces

1. Soupe maison / Homemade Soup ~~CA\$6.00~~ CA\$6.00

A comforting blend of homemade broth, this soup typically includes a variety of fresh, locally sourced vegetables and may feature noodles or rice.

Soupes tonkinoises / Tonkinese Soups

7. Bouf saignant, flanc bien cuit, gras jaune, tendons et tripes / Rare Beef, Well Done Flank, Brisket, Soft Tendons, and Tripe ~~CA\$16.95~~ CA\$16.95

Tonkinese soup featuring a combination of rare beef, well-done flank, brisket, soft tendons, and tripe, typically served with rice noodles and a fragrant beef broth.

16. Bouf saignant, flanc bien cuit et tripes / Rare Beef, Well-Done Flank, And Trips **CA\$17.95**

Tonkinese soup featuring slices of rare beef, well-done flank, and tripe, served in a fragrant beef broth with rice noodles and hints of fresh herbs.

8. Bouf saignant / Rare Beef **CA\$17.95**

Tonkinese soup featuring thinly sliced rare beef, typically includes rice noodles, beef broth, bean sprouts, and shallots.

21. Soupe aux crevettes / Shrimps Soups **CA\$17.95**

Shrimp soup traditionally consists of a delicately flavored broth, enriched with succulent shrimp, typically accompanied by rice noodles and garnished with fresh herbs.

19. Boeuf bien cuit, flanc bien cuit et tendon / Well-Done Beef And Flank, Soft Tendons **CA\$17.95**

Tonkinese soup featuring well-done beef, flank, and soft tendons, typically includes rice noodles and a fragrant beef broth.

9. Bouf bien-cuit / Well-Done Beef **CA\$17.95**

Tonkinese soup featuring well-done beef slices, typically includes a rich beef broth, rice noodles, and garnished with herbs.

10. Bouf saignant et jaune gras / Rare Beef And Brisket **CA\$17.95**

Tonkinese soup featuring thinly sliced rare beef and tender brisket, typically includes rice noodles, beef broth, onions, and cilantro.

11. Bouf saignant et tendons / Rare Beef And Tendons **CA\$17.95**

Tonkinese soup featuring slices of rare beef and soft tendons, typically served with rice noodles in a seasoned beef broth.

12. Bouf saignant et flanc bien cuit / Rare Beef And Well-Done Flank **CA\$17.95**

Tonkinese soup featuring slices of rare beef and chunks of well-done flank, typically includes rice noodles and a fragrant beef broth.

13. Bouf saignant et tripes / Rare Beef And Trips **CA\$17.95**

Tonkinese soup with rare beef and tripe, typically includes rice noodles and a rich, aromatic beef broth.

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14. Bouf saignant et bien cuit / Rare Beef And Well-Done Beef

CA\$17.95

Tonkinese soup featuring both rare and well-done beef slices, typically includes rice noodles and a fragrant beef broth.

15. Bouf saignant, flanc bien cuit et jaune gras / Rare Beef, Well-Done Flank, And Brisket

CA\$17.95

Tonkinese soup featuring slices of rare beef, well-done flank, and brisket, typically served with rice noodles and a fragrant beef broth.

17. Bouf saignant, flanc bien cuit et tendons / Rare Beef, Well-Done Flank, And Tendons

CA\$17.95

Tonkinese soup featuring slices of rare beef, well-done flank, and soft tendons in a rich broth with rice noodles.

18. Bouf saignant, tendons et tripes / Rare Beef, Tendons, And Trips

CA\$17.95

Tonkinese soup featuring slices of rare beef, soft tendons, and tripe, typically served in a rich, aromatic broth with rice noodles and herbs.

20. Boulettes / Beef Balls

CA\$17.95

Beef balls Tonkinese soup, typically includes a savory broth with rice noodles and tender beef meatballs.

6. Poulet grillé et légumes / Grilled Chicken And Vegetable

CA\$17.95

Grilled chicken and fresh vegetables served in a savory broth with vermicelli noodles.

5. Légumes / Vegetable

CA\$17.95

Vegetable broth typically includes a variety of fresh vegetables and rice noodles in a light, aromatic soup.

Spécialités / Specialties

30. Poulet grillé servi avec vermicelles de riz, rouleau impérial et salade / Grilled Chicken Serv

CA\$17.95

Grilled chicken served atop rice vermicelli, accompanied by an imperial roll and fresh salad, offering a harmonious blend of textures and flavors.

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28. Boeuf grillé servi avec vermicelles de riz, rouleau impérial et salade / Grilled Beef Served With Rice Vermicelli, Imperial Roll and Salad ~~CA\$21.95~~

Grilled beef atop rice vermicelli accompanied by an imperial roll and a fresh salad, offering a harmonious blend of textures and flavors.

36. Côtelette de porc, poulet et boeuf grillés servi avec riz à la vapeur et salade / Grilled Pork, Chicken and Beef Served With Steamed Rice and Salad ~~CA\$21.95~~

Grilled pork, chicken, and beef served alongside steamed rice and a fresh salad, offering a harmonious blend of flavors and textures.

26. Porc grillé servi avec vermicelles de riz, rouleau impérial et salade / Grilled Pork Served With Rice Vermicelli, Imperial Roll and Salad ~~CA\$19.95~~

Grilled pork served atop rice vermicelli, accompanied by an imperial roll and fresh salad, typically includes a blend of herbs and a savory sauce.

25. Porc grillé servi avec vermicelles de riz et salade / Grilled Pork Served With Rice Vermicelli and Salad ~~CA\$17.95~~

Grilled pork served atop silky rice vermicelli, accompanied by a fresh salad, typically includes a blend of herbs and light dressing.

27. Bouf grillé servi avec vermicelles de riz et salade / Grilled Beef Served With Rice Vermicelli and Salad ~~CA\$18.95~~

Grilled beef atop delicate rice vermicelli, complemented by a fresh salad, typically includes a blend of herbs and a light dressing.

29. Poulet grillé servi avec vermicelles de riz et salade / Grilled Chicken Served With Rice Vermicelli and Salad ~~CA\$17.95~~

Grilled chicken served atop a bed of rice vermicelli, accompanied by a fresh salad, typically includes a light dressing and herbs.

31. Crevettes grillées (6) servi avec vermicelles de riz et salade / Grilled Shrimps (6) Served With Rice Vermicelli and Salad ~~CA\$18.95~~

Six grilled shrimps served atop rice vermicelli, complemented by a fresh salad, typically includes a variety of herbs and vegetables.

32. Côtelettes de porc grillées (2) servi avec riz à la vapeur et salade / Grilled Pork (2) Served With Steamed Rice and Salad ~~CA\$19.95~~

Two grilled pork chops served alongside steamed rice and a fresh salad, typically includes a blend of herbs and spices for seasoning.

33. Côtelette de porc et poulet grillé servi avec riz à la vapeur et salade / Grilled Pork and Chicken Served With Steamed Rice and Salad ~~CA\$18.95~~

Grilled pork and chicken accompanied by steamed rice and a side salad, presenting a balanced combination of flavors.

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37. Poulet grillé (2) servi avec riz à la vapeur et salade / Grilled Chicken (2) Served With Steamed Rice and Salad ~~CA\$18.95~~

Grilled chicken served alongside steamed rice and a fresh salad, typically including a variety of vegetables.

38. Boeuf grillé (2) servi avec riz à la vapeur et salade / Grilled Beef (2) Served With Steamed Rice and Salad ~~CA\$18.95~~

Grilled beef accompanied by steamed rice and a fresh salad, typically includes a blend of herbs and spices for marinating the beef.

39. Poulet (2) et bouf grillés servis avec riz / Grilled Chicken (2) And Beef Served With Steamed Rice ~~CA\$18.95~~

Grilled chicken and beef served atop steamed rice, typically includes a side salad for a balanced dish.

41. Poulet (2) bouf et crevettes grillés (3) servi avec riz à la vapeur et salade / Grilled Chicken (2) Beef and Shrimps (3) Served With Steamed Rice and Salad ~~CA\$21.95~~

Grilled chicken, beef, and shrimps, typically served with a side of steamed rice and a fresh salad, offering a balanced combination of textures and flavors.

42. Oeuf, côtelette de porc et poulet grillé servi avec riz à la vapeur et salade / Egg, Grilled Pork and Chicken Served With Steamed Rice and Salad ~~CA\$20.95~~

Grilled pork and chicken accompanied by a steamed egg, served on a bed of steamed rice, and complemented with a side salad typically including sliced tomato, cucumber, shredded lettuce, pickled carrot, and cabbage with fish sauce.

24. Rouleaux impériaux (3) servi avec vermicelles de riz et salade / Imperial Rolls (3) Served With Vermicelli and Salad ~~CA\$15.95~~

Three crispy rolls filled with pork, vegetables, and taro, served alongside vermicelli and a fresh salad.

34. Côtelette de porc et boeuf grillé servi avec riz à la vapeur et salade / Grilled Pork and Beef Served With Steamed Rice and Salad ~~CA\$19.95~~

Grilled pork and beef served alongside steamed rice and a fresh salad, typically includes a mix of seasoned meats for a balanced flavor profile.

35. Côtelette de porc et crevettes grillés (3) servi avec riz à la vapeur et salade / Grilled Pork and Shrimps (3) Served With Steamed Rice and Salad ~~CA\$19.95~~

Grilled pork and shrimp accompanied by steamed rice and a fresh salad, offering a balanced blend of flavors and textures.

40. Crevettes grillées (6) servi avec riz à la vapeur et salade / Grilled Shrimps (6) Served With Steamed Rice and Salad ~~CA\$19.95~~

Grilled shrimps served on a bed of steamed rice and fresh salad, typically includes six shrimps.

Menu Ph? Béo

23. Soupe piquante (bouf et porc servi avec vermicelle de riz style hue) / Spicy Soup (Beef & Pork with Rice Vermicelli) **CA\$19.95**

A traditional Hue-style soup combining beef and pork with rice vermicelli in a spicy broth, typically enhanced with lemongrass and other aromatic herbs.

22. Ragoût de bouf (nouilles de riz) / Beef Stew (Rice Noodles) **CA\$19.95**

Tender beef stewed with a blend of spices, typically including lemongrass, star anise, and cinnamon, served over rice noodles.

Repas Vietnamien combinés / Vietnamese Combination Meals

C. Soupe maison rouleau impérial poulet grillé (2) boeuf grillé riz & salade / House Soup Imperial Roll Grilled Chicken (2) Grilled Beef Rice & Salad **CA\$21.95**

A Vietnamese meal featuring house soup, an imperial roll, two pieces of grilled chicken, grilled beef, served over rice with salad.

F. Soupe maison rouleau impérial poulet grillé (2) boeuf grillé brochette de crevettes riz & salade / House Soup Imperial Roll Grilled Chicken (2) Grilled Beef Shrimp Skewer Rice & Salad **CA\$24.95**

House soup accompanied by an imperial roll, two pieces of grilled chicken, grilled beef, a shrimp stick, served with rice and salad.

D. Soupe maison rouleau impérial poulet grillé (2) brochette de crevettes riz & salade / House Soup Imperial Roll Grilled Chicken (2) Shrimp Skewer Rice & Salad **CA\$21.95**

A satisfying Vietnamese combination meal featuring house soup, an imperial roll, tender grilled chicken, a shrimp skewer, accompanied by rice and salad.

E. Soupe maison rouleau impérial boeuf grillé (2) brochette de crevettes riz & salade / House Soup Imperial Roll Grilled Beef (2) Shrimp Skewer Rice & Salad **CA\$22.95**

House soup accompanied by an imperial roll, two skewers of grilled beef, and a shrimp stick, served with rice and salad.

A. Soupe maison rouleau impérial poulet grillé (2) riz & salade / House Soup Imperial Roll Grilled Chicken (2) Rice & Salad **CA\$20.95**

This Vietnamese combination meal features a comforting house soup, a crispy imperial roll, succulent grilled chicken, served alongside steamed rice and a fresh salad.

B. Soupe maison rouleau impérial boeuf grillé (2) riz & salade / House Soup Imperial Roll Grilled Beef (2) Rice & Salad **CA\$21.95**

Grilled beef served with house soup, an imperial roll, rice, and salad, offering a harmonious blend of flavors and textures.

Desserts

43. Fèves rouge, fèves jaune, tapioca et lait de coco / Red Beans, Yellow Beans, Tapioca And

Red and yellow beans combined with tapioca pearls, immersed in a sweet coconut juice, creating a unique blend of textures and flavors.

CA\$7.50

Boissons / Drinks

48. Limonade / Lemonade

Freshly squeezed lemonade, often served over ice, capturing the essence of zesty lemons in a refreshing drink.

CA\$6.00

49. Boisson gazeuse / Soft Drink

Soda options include cola, diet cola, and lemon-lime.

CA\$3.00

47. Café filtre au lait concentré froid / Condensed Milk Ice Filtered Coffee

Vietnamese-style filtered coffee served cold with sweetened condensed milk.

CA\$7.50

46. Café filtre au lait concentré chaud / Condensed Milk Hot Filtered Coffee

Vietnamese drip coffee combined with warm condensed milk, offering a rich and creamy taste.

CA\$7.50

Extras

50. Sauce

A single serving of Vietnamese-style sauce, typically including options such as hoisin, fish sauce, chili oil, or peanut sauce.

CA\$2.00

51. Riz / Rice

Steamed jasmine rice, served as a simple and traditional complement to any meal.

CA\$3.00

51. Bouillon

A clear, savory liquid typically made by simmering meats and/or vegetables to extract their flavors.

CA\$3.00

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52. Poulet grillé / Grilled Chicken

CA\$6.00

Grilled chicken, typically marinated to enhance flavor and tenderness, served as an extra portion to complement main dishes.

52. Bouf / Beef

CA\$6.00

Extra beef typically includes additional beef to enhance dishes such as noodle soups, rice, and stir-fried meals.

52. Brochette de crevette / Shrimps Kebab

CA\$6.00

Shrimp skewered and prepared in a style that typically includes a blend of Vietnamese spices, served as a kebab.

52. Légumes / Vegetables

CA\$6.00

Mixed vegetables typically include a variety of seasonal offerings such as broccoli, carrots, cabbage, and bean sprouts, lightly sautéed to enhance their natural flavors.

53. Côtelette de porc grillée / Grilled Pork Chop

CA\$6.00

Grilled pork chop typically marinated in lemongrass and honey garlic, served as an extra portion.

50. Oignons / Onions

CA\$2.00

Extra serving of onions, typically prepared to complement various dishes.

51. Nouille / Noodle

CA\$3.00

Extra serving of noodles, typically includes a choice from various types such as rice noodles or egg noodles, to complement your main dish.

51. Ouf / Egg

CA\$3.00

An egg, prepared to complement your main dish, typically enhancing flavors in bánh mì or rice dishes.

50. Citron vert (4) / Limes (4)

CA\$2.00

Four fresh limes, offering a versatile addition for enhancing flavors in beverages or dishes.

50. Boulettes (3) / Meatballs (3)

CA\$2.00

Three Vietnamese-style meatballs, commonly made with ground pork and a blend of traditional spices.
