Menu

Brasserie St-Louis

2925 QC-132, Sorel-Tracy, QC J3R 1N6, Canada | (450) 743-2826

Most Ordered

1. Poulet général tao — CA$15.95

Tender chicken pieces coated in a tangy, sweet sauce, garnished with sesame seeds and chopped green onions.

Duo Rouleau imperial (2x) — 2 for CA$5.50

Crispy spring rolls filled with seasoned vegetables and served with a side of sweet and sour dipping sauce.

Dumpling Hunan — CA$12.95

Épicé. sauce aux arachides.

Dumpling Frits — CA$12.95

Golden-brown dumplings with a crispy exterior, filled with seasoned meat and vegetables.

20. LooMien — CA$12.95

Loomien Nouveau: Choice of vegetable, chicken, bacon, or shrimp with noodles.

Batonettes Fromage (8x) — CA$9.95

Crispy cheese sticks with a golden breadcrumb coating, served with a side of creamy dipping sauce.

NO 8 pour 4 pers. — CA$62.00

Poulet general Tao, Poulet a l'anana, Macaroni au boeuf, Cote levees a l'ail,

Menu Brasserie St-Louis

Numéro 1 — CA$15.95

poulet general Tao, Chop suey au poulet,

Numéro 4 — CA$22.95

Poulet Soo Guy, Chopsuey au poulet Macaroni au poulet, Cote levees a l'ail,

Numéro 5 pour 2 pers — CA$39.95

Poulet general Tao Nouilles Cantonaises Crevettes Szechuan, Cote levees a l'ail,

Combo Express (Le "tricycle")

C3. Poulet aux noix de cajou — CA$14.95

Tender chicken pieces with crunchy cashews, lightly coated and fried for a satisfying texture.

C4. Poulet a l'anana — CA$14.95

Tender chicken pieces coated in a crispy batter, offering a satisfying texture and savory flavor.

C5. Cari au Poulet — CA$14.95

Sliced chicken cooked in a curry sauce, typically featuring onions, peppers, and potatoes, offering a blend of savory and aromatic flavors.

C6. Poulet chop suey — CA$14.95

Sliced chicken stir-fried with bean sprouts, napa cabbage, carrots, and mushrooms in a light white garlic sauce.

C7. Bouf brocoli — CA$15.95

Sliced beef sautéed with fresh broccoli in a savory brown sauce.

Menu Brasserie St-Louis

C8. Côtes levées à l'ail
CA$14.95

Garlic-infused beef feet, typically prepared with aromatic spices, offering a savory experience reminiscent of traditional Chinese cuisine.

C9. Crevettes szechuan
CA$15.95

Shrimp sautéed with green peppers, carrots, zucchini, garlic, and onion in a spicy Szechuan sauce.

C2. Poulet Sooguy
CA$14.95

Lightly battered chicken typically served with a sweet cherry sauce, inspired by traditional Chinese flavors.

C1. Poulet général tao
CA$15.95

Crispy chicken pieces coated in a tangy, sweet sauce.

Entrées

Dumpling Hunan
CA$12.95

Épicé. sauce aux arachides.

Batonettes Fromage (8x)
CA$9.95

Crispy cheese sticks with a golden breadcrumb coating, served with a side of creamy dipping sauce.

Dumpling Frits
CA$12.95

Golden-brown dumplings with a crispy exterior, filled with seasoned meat and vegetables.

Duo Rouleau imperial (2x)
2 for CA$5.50

Crispy spring rolls filled with seasoned vegetables and served with a side of sweet and sour dipping sauce.

Menu Brasserie St-Louis

Soupe won ton / Won Ton Soup

CA$4.00

Delicate wontons filled with seasoned pork, served in a clear broth with fresh scallions.

Egg Roll

CA$3.00

Crispy, golden-brown rolls filled with savory vegetables and seasoned pork, wrapped in a delicate, crunchy shell.

source cerise / prun (7 oz)

CA$2.50

Succulent 7 oz dish, typically includes a blend of cherries and a rich brown sauce, harmoniously combined to offer a unique taste experience.

Rouleau imperial (légumes) / Spring Roll (Vegetables)

CA$3.00

Crispy spring rolls filled with a mix of seasoned vegetables, served with a side of tangy dipping sauce.

source spararib (7 oz)

CA$2.50

Bone-in spareribs, typically marinated in a unique blend of spices and sauces, offering a savory and slightly tangy taste profile.

nouilles sachet (8 oz)

CA$2.50

Nouilles sachet, a Chinese dish, consists of 8 oz of noodles, typically served in a unique, bag-like presentation, often accompanied by a mix of traditional seasonings and sauces.

Soupe Aigre-Piquante

CA$5.00

Spicy and tangy soup, typically includes bamboo shoots, tofu, mushrooms, and egg.

Soupe vermicellle Speciale

CA$12.95

A rich broth typically includes vermicelli noodles, chicken, shrimp, barbecued pork, and a variety of vegetables.

Soupe wonton spéciale / Special Wonton Soup

CA$12.95

format grand avec les legumes, poulet, crevettes, du pork BBQ

Menu Brasserie St-Louis

Poulet Popcorn
CA$10.00

Deep-fried, bite-sized chicken pieces typically seasoned with salt and pepper.

POUTINES

Poutine au poulet popcorn
CA$14.95

Fries topped with cheese curds, gravy, and deep-fried popcorn chicken.

Poutine au bacon
CA$14.95

Golden fries topped with pieces of bacon, rich brown gravy, and melted cheese curds.

Poutine au viande fumee
CA$14.95

Golden fries topped with rich brown gravy and melted cheese curds, complemented by slices of smoked meat.

Poutine au poulet grill
CA$14.95

Grilled chicken atop a bed of fries, generously covered with cheese curds and smothered in a classic gravy.

Poutine italiennes
CA$14.95

Golden fries topped with a rich gravy and cheese curds, often accompanied by ingredients.

Poutine Genaral Tao
CA$14.95

Golden fries topped with cheese curds and a tangy General Tao sauce, typically includes lightly breaded chicken pieces.

Poutine sauce BBQ a la biere
CA$12.95

Golden fries topped with a rich beer-infused BBQ gravy and melted cheese curds.

Menu Brasserie St-Louis

Plats Principaux

1. Poulet général tao

CA$15.95

Tender chicken pieces coated in a tangy, sweet sauce, garnished with sesame seeds and chopped green onions.

4.Poulet a l'anana

CA$14.95

Tender chicken pieces coated in a crispy batter, topped with pineapple chunks and a sweet red sauce.

11. Ailes de Poulet

CA$15.95

avec source RedHot ou source Thai

7. Bouf brocoli / Beef Broccoli

CA$15.95

Tender beef slices stir-fried with crisp broccoli, carrots, and onions in a savory sauce.

8. Côtes levées à l'ail

CA$14.95

Tender pork ribs glazed with a savory garlic sauce.

10. Crevettes peking

CA$16.95

Crispy shrimp stir-fried with dried red chilies and green onions, garnished with fresh cucumber and tomato slices.

9. Crevettes szechuan

CA$16.95

Shrimp sautéed with a blend of vegetables, typically including bell peppers and onions, in a signature spicy Szechuan sauce.

5. Cari au Poulet servi avec riz blanc

CA$14.95

Chicken cooked in a savory curry sauce, typically includes a blend of spices, served alongside white rice.

Menu Brasserie St-Louis

6. Poulet chop suey

CA$12.95

Tender chicken slices stir-fried with crunchy bean sprouts, crisp carrots, and onions in a light sauce.

6D. Chop suey Crevette

CA$14.95

Shrimp and bean sprouts with mixed vegetables in chop suey sauce.

19. Boeuf Hunan

CA$14.95

Sliced beef stir-fried with broccoli, bell peppers, mushrooms, and water chestnuts in a spicy Hunan sauce.

2. Poulet soo guy

CA$14.95

Crispy fried chicken breast slices with a light, golden batter.

3. Poulet aux noix de cajou

CA$14.95

Tender chicken pieces stir-fried with crunchy cashews, crisp bell peppers, and fresh bok choy in a light savory sauce.

Nouilles / Riz

16. Macaroni au poulet

CA$12.95

Macaroni typically includes tender chicken pieces, often accompanied by a variety of vegetables in a savory sauce.

17. Riz frit

CA$12.95

Fried rice with choice of vegetables, chicken, bacon, or shrimp.

14. Nouilles cantonaise

CA$16.95

Stir-fried noodles topped with shrimp, barbecue pork, broccoli, mushrooms, and bell peppers.

Menu Brasserie St-Louis

20. LooMien

CA$12.95

Loomien Nouveau: Choice of vegetable, chicken, bacon, or shrimp with noodles.

15. Macaroni au bouf

CA$12.95

Macaroni cooked with slices of beef, often accompanied by a variety of vegetables.

12C. Pad See Ew au boeuf ***NOUVEAU***

CA$16.95

Nouilles de riz larges sautées au bouf, avec une sauce soja de marque maison, des oufs et du brocoli chinois.

12D. Pad See Ew au poulet ***NOUVEAU***

CA$16.95

Nouilles de riz larges sautées au bouf, avec une sauce soja de marque maison, des oufs et du brocoli chinois.

12B. Pad Thaï sans épices

CA$16.95

Nouilles de riz minces sautées avec une sauce aigre-douce, des oufs, des fèves germées, des oignons verts, et des legumes.

18. Riz special maison

CA$13.95

Mixed rice with shrimp, peas, carrots, and egg.

12. . Pad Thaï authentique

CA$16.95

Nouilles de riz minces sautées avec une sauce melange des divers produits thaïlandais , des oufs, poulet, crevettes, du porc BBQ, piments, et des fèves germées.

13. Nouilles singapour

CA$16.95

Thin rice noodles stir-fried with shrimp, BBQ pork, and a medley of vegetables, seasoned with curry.

Menu Brasserie St-Louis

Repas Completes

Numéro 6 pour 2 pers — CA$39.95
Poulet General Tao Nouilles PadThai Chop Suey au poulet cote levees a l'ail

Numéro 5 pour 2 pers — CA$39.95
Poulet general Tao Nouilles Cantonaises Crevettes Szechuan, Cote levees a l'ail,

NO 8 pour 4 pers. — CA$62.00
Poulet general Tao, Poulet a l'anana, Macaroni au boeuf, Cote levees a l'ail,

NO 8 A (8A) pour 4 pers. — CA$62.00
Poulet general Tao, Poulet SooGuy Boeuf broconi, Cote levees a l'ail,

Numéro 3 — CA$19.95
Poulet Soo Guy, Poulet au legumes, Cote levees a l'ail,

Numéro 4 — CA$22.95
Poulet Soo Guy, Chopsuey au poulet Macaroni au poulet, Cote levees a l'ail,

Numéro 1 — CA$15.95
poulet general Tao, Chop suey au poulet,

Numéro 2 — CA$19.95
Poulet a l'anana, Poulet aux noix de cajou Cote levees a l'ail,

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Beverages

Cannettes

CA$2.60

au choix Coco Cola, Pepesi, 7Up, thé glacé,Pepesi diet, Gingerale