



## Menu

# Le Cordon Doré Restaurant-Bistro | Cuisin

58 Rue Principale, Gatineau QC J9H 3L5, Canada | (819) 661-5113

## Most Ordered



### Poulet au beurre / Butter Chicken

CA\$29.00

Served with your choice of Basmati Rice, Biryani Rice, Sauteed Vegetables, Chickpea Curry, Dal Makhani, or Plain Naan. Select three sides.



### Pakoras - beignets / Pakoras - Fritters

CA\$18.00

Chou, chou-fleur et oignon dans une pâte et frite. 12 pièces. / Cabbage, cauliflower and onion in batter and deep fried. 12 pieces.

### Naan à l'ail / Garlic Naan (2pcs)

CA\$9.00

Naan bread infused with garlic, baked in a traditional tandoor oven.

### 6 samosas petits / 6 Small Samosas

CA\$15.00

Wheat dough encases a filling traditionally made of vegetables or meat, and deep-fried into small triangular pastries.

### Brochettes de poulet tandoori / Tandoori Chicken Skewers

CA\$29.00

Basmati or Biryani Rice, Sauteed Vegetables, Chickpea Curry, Dal Makhani, or Plain Naan.

### Aloo Tikki

CA\$10.00

3 pièces. / 3 pieces.

### Rogan Josh - curry d'agneau / Rogan Josh - Lamb Curry

CA\$33.00

Basmati or biryani rice, sauteed vegetables, chickpea curry, dal makhani, plain naan.

# Menu Le Cordon Doré Restaurant-Bistro | Cuisine Indienne

## Crevettes au beurre / Butter Shrimps

CA\$35.00

Butter shrimps served with diverse sides like Basmati Rice, Biryani Rice, Sauteed Vegetables, Chickpea Curry, Dal Makhani, and Plain Naan. Choose up to three options.

## Bouf vindaloo / Beef Vindaloo

CA\$33.00

Basmati rice, biryani rice, sauteed vegetables, chickpea curry, Dal Makhani, or plain naan.

## Riz Briani

CA\$6.50

Basmati rice cooked with a blend of garlic, ginger, cardamom, cinnamon, and saffron.

## Soupes et entrées / Soups and Appetizers

### 6 samosas petits / 6 Small Samosas

CA\$15.00

Wheat dough encases a filling traditionally made of vegetables or meat, and deep-fried into small triangular pastries.



### Pakoras - beignets / Pakoras - Fritters

CA\$18.00

Chou, chou-fleur et oignon dans une pâte et frite. 12 pièces. / Cabbage, cauliflower and onion in batter and deep fried. 12 pieces.

### 1 samosa moyen / 1 Medium Samosa

CA\$5.20

Wheat dough encases a filling traditionally made of vegetables or meat, forming a medium-sized triangular pastry.

### Paneer Pakoras (6pcs)

CA\$12.00

Homemade paneer marinated in chickpea flour with spices and deep-fried. One order comes with six pieces.

### Aloo Tikki

CA\$10.00

3 pièces. / 3 pieces.

# Menu Le Cordon Doré Restaurant-Bistro | Cuisine Indienne

## Soupe mulligatawny / Mulligatawny Soup

CA\$11.50

Chicken broth, lentils, vegetables, and Indian spices form this traditional Anglo-Indian soup.

## Soupe rason / Rassam Soup(vegan)

CA\$11.50

Tomate et tamarin. / Tomato and tamarind.

## Végétarien / Vegetarian

### Saag Paneer( Epinards et fromage indien) Riz Basmati, Naan nature et Pois chiches CA\$38.00

Fresh spinach cooked with homemade cheese, onions, tomatoes, and Indian spices. Served with basmati rice, plain naan, and chickpeas.

### Saag Tofu, Riz Basmati, Naan nature et Pois chiches( vegan)

CA\$28.00

Saag tofu, riz basmati, naan nature et pois chiches: Tofu et épinards cuits avec oignons, tomates, gingembre, ail et épices indiennes, accompagnés de riz basmati, naan nature et pois chiches.

### Paneer korma, fromage indien et sauce curry aux laits de coco -Riz Basmati, Naan nature et F CA\$28.00

Végétarien. / Vegetarian.

### Paneer Kadai Riz Basmati, Naan nature et Pois chiches

CA\$28.00

Végétarien. Fromage indien et poivrons en sauce curry aux yaourt. / Vegetarian. Indian cheese and bell peppers in curry sauce with yogurt.

## Végétalien / Vegan

### Saag Tofu, Riz Basmati, Naan nature et Pois chiches( vegan)

CA\$28.00

Tofu cooked in a spinach sauce with Indian spices, served with basmati rice, plain naan, and chickpeas.

## Plats principaux / Main Dishes

### Curry d'agneau grand mère, Riz basmati, Naan, Pois chiches

CA\$32.00

Curry d'agneau grand-mère typically includes lamb cooked with onions, tomatoes, and spices, served with basmati rice, naan bread, and chickpeas.

# Menu Le Cordon Doré Restaurant-Bistro | Cuisine Indienne

## Bouf vindaloo / Beef Vindaloo

CA\$33.00

Basmati rice, biryani rice, sauteed vegetables, chickpea curry, Dal Makhani, or plain naan.

## Curry de chèvres avec os et feuilles de cari / Goat Curry with Curry Leaves

CA\$39.00

Basmati rice, biryani rice, sautéed vegetables, chickpea curry, Dal Makhani, or plain naan.

## Rogan Josh - curry d'agneau / Rogan Josh - Lamb Curry

CA\$33.00

Basmati or biryani rice, sauteed vegetables, chickpea curry, dal makhani, plain naan.

## Thon aux moutarde et safran / Tuna with Mustard and Turmeric

CA\$29.00

Tandoori.

## Brochettes de poulet tandoori / Tandoori Chicken Skewers

CA\$29.00

Basmati or Biryani Rice, Sauteed Vegetables, Chickpea Curry, Dal Makhani, or Plain Naan.

## Crevette tandoori / Tandoori Shrimp

CA\$32.00

Tender tandoori shrimp, accompanied by three sides of your choice, including rice, sautéed vegetables, chickpea curry, Dal Makhani, and naan.

## Curry de fruits de mer façon madras au lait de coco / Madras Seafood Curry with Coconut Milk

CA\$36.00

Crevettes, pétoncles et calamar. / Shrimps, scallops and calamari.



## Poulet au beurre / Butter Chicken

CA\$29.00

Served with your choice of Basmati Rice, Biryani Rice, Sauteed Vegetables, Chickpea Curry, Dal Makhani, or Plain Naan. Select three sides.

## Crevettes au beurre / Butter Shrimps

CA\$35.00

Butter shrimps served with diverse sides like Basmati Rice, Biryani Rice, Sauteed Vegetables, Chickpea Curry, Dal Makhani, and Plain Naan. Choose up to three options.

## Accompagnements / Sides

### Riz Briani

CA\$6.50

Basmati rice cooked with a blend of garlic, ginger, cardamom, cinnamon, and saffron.

### Pois chiches en curry

CA\$5.00

Chickpeas cooked in a curry sauce with aromatic spices and herbs.

### Daal Makhani

CA\$5.00

Black lentils and kidney beans simmered overnight with ginger, garlic, plum tomato, and butter.

### Naan nature

CA\$4.00

Hand-stretched flatbread baked in a tandoor oven, typically served plain.

### Riz Basmati

CA\$5.00

Basmati rice typically steamed to maintain its long-grain texture and aromatic quality.

### Légumes sautés

CA\$5.00

Fresh vegetables typically sautéed with onions, tomatoes, herbs, and Indian spices.

### Riz tandoori (épicé)

CA\$7.00

Basmati rice typically infused with tandoori spices.

### Naan à l'ail / Garlic Naan (2pcs)

CA\$9.00

Naan bread infused with garlic, baked in a traditional tandoor oven.

# Menu Le Cordon Doré Restaurant-Bistro | Cuisine Indienne

## Naan au fromage / Cheese Naan(1pc)

CA\$6.00

Leavened bread stuffed with cheese and baked in a tandoor.

## Dessert

### Gulab Jamun

CA\$9.00

Traditional Indian sweet, milky dough fried and immersed in fragrant syrup.

### Rasmalai

CA\$10.50

Decadent, creamy cheese dumplings soaked in sweet, cardamom-scented milk.

### Lassi de mangue, yogourt frais et purée de mangue / Mango Lassi, Fresh Yoghurt and Mango

CA\$11.50

A smooth blend of fresh yoghurt and mango puree, typically sweetened and sometimes flavored with cardamom.

## Breuvages sans alcool / Non Alcoholic Beverages

### Jus pomme / Apple Juice

CA\$3.99

Made from freshly pressed apples.

### Crush

CA\$4.80

A carbonated soft drink typically flavored with fruit.

### Soda au gingembre / Ginger Ale

CA\$4.80

Carbonated soft drink with a light ginger flavor.

### Coke

CA\$4.80

Classic, refreshing carbonated beverage.

## Sprite

CA\$4.80

Crisp, Refreshing Lemon-Lime Carbonated Drink

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