

Menu

L'Empire des Grillades

425 Rue Antoinette-robidoux, Longueuil, QC J4J 2V6, Canada | (438) 881-8688

Most Ordered



Dibi Agneau

CA\$30.50

Savory spiced lamb served with choice of traditional West African sides, including plantains, cassava, and fragrant rice.



Poulet Mayo

CA\$24.00

Tender chicken paired with a choice of traditional or classic side dishes like fried plantains, cassava sticks, or aromatic white rice.



Tilapia braisé

CA\$34.50

Tilapia braisé served with a choice of classic, traditional, or comforting sides like rice, plantains, or fries.



Brochettes de Porc

CA\$4.00

Grilled pork skewers accompanied by fried plantain slices, with a side of green herb sauce and mustard. Garnished with sliced bell peppers and onions.



Poulet entier braisé

CA\$33.50

Whole braised chicken. Choice of sides includes traditional attiéké, fried plantains, manioc sticks, homemade beignets, and classic jasmine rice.



Demi poulet

CA\$22.00

Half chicken with choice of sides including traditional attiéké, fried plantains, house-made beignets, and classic white rice or potato fries.



Flanc de porc

CA\$24.00

Side dish choices: traditional couscous, fried plantains, cassava sticks, house-made donuts, traditional cassava loaf, classic French fries, or fragrant white rice.

Menu L'Empire des Grillades



Brisket de boeuf

CA\$26.50

Brisket of beef. Accompaniments include attiéké, plantain fritters, cassava sticks, homemade beignets, traditional chikwangue, or classic white rice.



Bar braisé

CA\$38.00

Seabass braised. Served with a choice of traditional or classic side options, including savory cassava, aromatic white rice, gourmet plantain, or classic potato fries.

Frites de plantain (alloco)

CA\$7.00

Viandes



Poulet Mayo

CA\$24.00

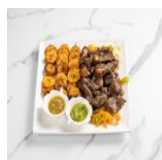
Tender chicken paired with a choice of traditional or classic side dishes like fried plantains, cassava sticks, or aromatic white rice.



Dibi Agneau

CA\$30.50

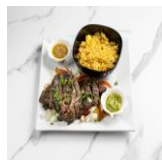
Savory spiced lamb served with choice of traditional West African sides, including plantains, cassava, and fragrant rice.



Flanc de porc

CA\$24.00

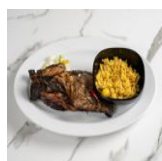
Side dish choices: traditional couscous, fried plantains, cassava sticks, house-made donuts, traditional cassava loaf, classic French fries, or fragrant white rice.



Gigot d'agneau

CA\$34.50

Braised lamb leg served with a choice of traditional West African sides like attiéké (cassava couscous), plantain fritters, or savory cassava sticks.



Demi poulet

CA\$22.00

Half chicken with choice of sides including traditional attiéké, fried plantains, house-made beignets, and classic white rice or potato fries.

Menu L'Empire des Grillades



Côtelettes de flanc de porc

CA\$24.00

Pork "côtelettes de flanc de porc" served with a choice of traditional sides like fried plantains, cassava sticks, or classic white rice.

Quart de poulet

CA\$16.00

Quarter chicken with choice of traditional or classic sides, including plantains, cassava sticks, house-made fritters, or fragrant white rice.



Brochettes de Porc

CA\$4.00

Grilled pork skewers accompanied by fried plantain slices, with a side of green herb sauce and mustard. Garnished with sliced bell peppers and onions.



Poulet entier braisé

CA\$33.50

Whole braised chicken. Choice of sides includes traditional attiéké, fried plantains, manioc sticks, homemade beignets, and classic jasmine rice.



Brisket de boeuf

CA\$26.50

Brisket of beef. Accompaniments include attiéké, plantain fritters, cassava sticks, homemade beignets, traditional chikwangué, or classic white rice.



Chèvre grillée

CA\$34.50

Grilled goat cheese paired with choice of traditional or gourmet accompaniments like plantains, cassava, or fragrant rice.

Poissons



Tilapia braisé

CA\$34.50

Tilapia braisé served with a choice of classic, traditional, or comforting sides like rice, plantains, or fries.



Bar braisé

CA\$38.00

Seabass braised. Served with a choice of traditional or classic side options, including savory cassava, aromatic white rice, gourmet plantain, or classic potato fries.

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Maquereau grillé

Grilled mackerel served with a selection of traditional or classic sides, including plantains, cassava, rice, or fries.

CA\$38.00



Sole à la flamme

Delicate fish with choice of unique sides like tropical starches, fragrant rice, and classic potato fries.

CA\$45.00

Boissons

Fanta , Coca-Cola,

CA\$5.00

Jus de citron

CA\$6.50

Eau Evian

CA\$4.00

Orangina

CA\$4.00

Jarritos Ananas, Mango , Citron

CA\$6.50

Fanta

Refreshing carbonated beverage with a fruity twist, ideal for quenching your thirst.

CA\$4.00

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Jus de Gingembre

CA\$11.00



Bière gingembre

A refreshing ginger beer with natural flavors, offering a bold and spicy taste.

CA\$4.00

Tonic

CA\$4.00

Eau Perrier

CA\$4.50

Chivas 18 ans

CA\$287.50

Mascota Cabernet sauvignon

CA\$43.50

Pinot noir

CA\$55.00

Sauvignon. Blanc

CA\$43.50

Glenfiddich 12 and

CA\$218.50

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Appleton **CA\$155.50**

Jp chenet **CA\$52.00**

Pinot Grigio **CA\$39.00**

Médoc **CA\$43.50**

Rosé de provence **CA\$43.50**

Muscato bleu **CA\$53.00**

Chivas 12 ans **CA\$172.50**

Black label **CA\$172.50**

Grand marnier **CA\$172.50**

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Veuve cliquot

CA\$230.00



Fruits de la passion

Passion fruit juice offering a vibrant, tropical flavor.

CA\$11.00

Eau pétillante

CA\$4.00

Accompagnements

Frites de plantain (alloco)

CA\$7.00

Riz blanc parfumé

CA\$7.00

Frites de pommes

CA\$7.00

Baton de manioc

CA\$7.00

Attieke

CA\$7.00

Assiettes de la mer



Crevettes Géantes

CA\$34.50

Plump giant shrimp served with your choice of classic or traditional accompaniments like fragrant white rice, fried plantains, or cassava sticks.
