



Menu

Bánh Mì Soleil de Saigon

1227 Avenue du Mont-Royal E, Montréal, QC H2J 1Y2, Canada | (438) 384-3555

Most Ordered



10. Soupe au vermicelle cari rouge lait de coco / Vermicelli Soup with Red Curry ~~CA\$21.50~~

Avec du poulet du poisson des légumes ou des crevettes. / with chicken fish vegetables or shrimp.



15. Vermicelle de riz aux poulet grille et rouleaux impériaux / Vermicelli with Grilled Chicken and Imperial Rolls ~~CA\$18.95~~

Avec poulet grillé. / With grilled chicken.



14. Vermicelle de riz aux boeuf grille et rouleaux imperiaux / Vermicelli with Grilled Beef and Imperial Rolls ~~CA\$18.50~~

Avec boeuf grillé. / With grilled beef.



Dumpling au PORC/6 pièces

CA\$10.00

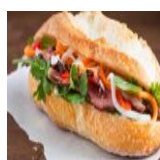
Delicate pork-filled dumplings, expertly wrapped and accompanied by a savory dipping sauce. Six pieces per serving.



BM1. Porc bbq / BBQ Pork

CA\$9.50

Sliced BBQ pork with pickled vegetables, fresh cilantro, and a spread of pâté in a crispy baguette.



BM11. Spécial du chef / Chef Special

CA\$11.50

Grilled pork, pickled carrots, daikon, fresh cilantro, and jalapeños in a crispy baguette.



26. Riz au poulet, boeuf et crevettes grillées / Rice with Grilled Chicken, Beef & Shrimp ~~CA\$24.95~~

Grilled chicken, beef, and shrimp on a bed of rice, garnished with sesame seeds, accompanied by fresh cucumber, tomato, and carrot salad with a dipping sauce.

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Banh Bao Viande (brioche viet a la vapeur = viande\ oeuf\ saucisse CA\$7.00

Soft, steamed Vietnamese brioche filled with savory meat, a slice of boiled egg, and sausage.



7. Soupe épicée style hue / Spicy Hue Style Soup

CA\$21.50

Avec du porc du porc du poulet ou des légumes. / with pork beef chicken or vegetables.

BM2. Poulet grillé / Grilled Chicken

CA\$9.50

Grilled chicken Banh Mi typically includes marinated chicken on a baguette with mayonnaise, pickled carrots and daikon, cucumber, cilantro, and jalapeño slices.

Plats principaux / Main Dishes



15. Vermicelle de riz aux poulet grille et rouleaux impériaux / Vermicelli with Imperial

CA\$18.95

Avec poulet grillé. / With grilled chicken.

23. Riz au porc grillé / Rice with Grilled Pork

CA\$19.95

Grilled pork served over a bed of rice, often accompanied by a variety of herbs and spices to enhance the flavor.



10. Soupe au vermicelle cari rouge lait de coco / Vermicelli Soup with Red Curry

CA\$21.50

Avec du poulet du poisson des légumes ou des crevettes. / with chicken fish vegetables or shrimp.



20. Riz au canard laqué / Crispy Duck with Rice

CA\$20.95

Tender slices of crispy duck served over fluffy rice, garnished with fresh cilantro, shredded vegetables, and accompanied by a savory dipping sauce.



7. Soupe épicée style hue / Spicy Hue Style Soup

CA\$21.50

Avec du porc du porc du poulet ou des légumes. / with pork beef chicken or vegetables.

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14. Vermicelle de riz aux boeuf grille et rouleaux imperiaux / Vermicelli & Imperial Rolls

CA\$18.50

Avec boeuf grillé. / With grilled beef.



16. Udon vietnamien au porc émincé lait de coco / Udon with Minced Pork & Coconut Milk

CA\$19.50

Avec sauce poisson. / With fish sauce.



2. Soupe tonkinoise au boeuf spéciale / Tonkinoise Soup with Beef Special

CA\$18.95

Tender beef slices in a rich broth, garnished with fresh herbs and scallions.



9. Soupe nouille au canard laqué / Crispy Duck Noodle Soup

CA\$20.95

Tender slices of crispy duck on a bed of noodles, garnished with fresh greens and herbs in a savory broth.



13. Vermicelle de riz aux porc emince et rouleaux impériaux / Vermicelli & Imperial Rolls

CA\$18.95

Avec porc émincé. / With minced pork.



1. Soupe tonkinoise au boeuf saignant / Tonkinoise Soup with Raw Beef

CA\$18.95

Tender slices of raw beef in a rich broth, garnished with fresh herbs, onions, and green onions.



11. Vermicelle de riz aux porc grille et rouleaux imperiaux / Vermicelli & Imperial Rolls

CA\$21.50

Avec porc grillé. / With grilled pork.



8. Soupe wonton aux crevettes et nouille / Wonton Noodle with Shrimp

CA\$19.95

Delicate wontons filled with shrimp, nestled in a savory broth with noodles, garnished with fresh herbs and crispy shallots.



12. Vermicelle de riz au rouleaux impériaux / Vermicelli & Imperial Rolls

CA\$17.50

Avec poulet grillé. / with grilled chicken.

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3. Soupe tonkinoise au boeuf grillé / Tonkinoise Soup with Grilled Beef ~~CA\$18.95~~

Grilled beef slices in a savory broth, garnished with fresh cilantro, onions, and fried shallots.



4. Soupe tonkinoise au poulet grillé / Tonkinoise Soup with Grilled Chicken ~~CA\$18.95~~

Grilled chicken slices in a savory broth with rice noodles, topped with fresh herbs and crispy onions.



5. Soupe tonkinoise au légume et tofu / Tonkinoise Soup with Vegetables & Tofu ~~CA\$18.75~~

A vibrant mix of tofu, broccoli, yellow bell peppers, mushrooms, zucchini, and fresh herbs in a flavorful broth.



6. Soupe pate de riz aux fruits de mers et au porc / Rice Paste Soup with Seafood ~~CA\$18.95~~

Rice paste soup with seafood and pork typically includes a savory broth, rice noodles, mixed seafood, pork slices, and a variety of vegetables for a balanced flavor profile.



17. Salade au poulet grillé / Grilled Chicken Salad ~~CA\$19.95~~

Tender grilled chicken slices on a bed of mixed greens, shredded carrots, and fresh tomato slices, accompanied by a sesame seed garnish and a side of creamy dressing.



18. Salade au boeuf grillé / Grilled Beef Salad ~~CA\$19.50~~

Tender grilled beef slices on a bed of fresh lettuce, shredded carrots, and tomato slices, garnished with sesame seeds, served with a sesame dressing.



21. Riz au boeuf grillé / Grilled Beef with Rice ~~CA\$19.50~~

Grilled slices of beef served atop a bed of steamed rice, typically includes a light seasoning.

22. Riz aux crevettes grillées / Grilled Shrimp with Rice ~~CA\$20.95~~

Grilled shrimp served over a bed of rice, typically accompanied by a selection of vegetables or seasonings.



24. Riz au porc émincé / Rice with Minced Pork ~~CA\$19.50~~

Minced pork served over rice, accompanied by shredded carrots, cucumber slices, and a side of pickled cabbage with a tangy dipping sauce.

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25. Riz au poulet grillé / Rice with Grilled Chicken

CA\$19.95

Tender grilled chicken slices on a bed of rice, accompanied by a fresh salad with shredded carrots and cucumbers, and a side of pickled vegetables.



19. Salade au porc grillé / Grilled Pork Salad

CA\$19.95

Tender grilled pork slices on a bed of fresh lettuce, shredded carrots, and tomatoes, garnished with sesame seeds and served with a flavorful dipping sauce.



26. Riz au poulet, boeuf et crevettes grillées / Rice with Grilled Chicken, Beef & Shrimp

CA\$24.95

Grilled chicken, beef, and shrimp on a bed of rice, garnished with sesame seeds, accompanied by fresh cucumber, tomato, and carrot salad with a dipping sauce.

Banhmi / Sandwiches

BM3. Beuf grillé / Grilled Beef

CA\$10.50

Grilled beef with homemade mayo, pickled carrots and daikon, cilantro, jalapeño, and cucumber on a baguette.



BM11. Spécial du chef / Chef Special

CA\$11.50

Grilled pork, pickled carrots, daikon, fresh cilantro, and jalapeños in a crispy baguette.

BM2. Poulet grillé / Grilled Chicken

CA\$9.50

Grilled chicken Banh Mi typically includes marinated chicken on a baguette with mayonnaise, pickled carrots and daikon, cucumber, cilantro, and jalapeño slices.

BM5. Thon mayonnaise / Tuna mayonnaise

CA\$10.95

Tuna mixed with mayonnaise on a baguette, typically includes pickled carrots, cucumber, cilantro, and jalapeños.



BM1. Porc bbq / BBQ Pork

CA\$9.50

Sliced BBQ pork with pickled vegetables, fresh cilantro, and a spread of pâté in a crispy baguette.

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BM5. Crevettes mayonnaise / Shrimp Mayonnaise

CA\$12.50

Shrimp mayonnaise Banh Mi, with protein option of shrimp or tuna.

BM4. Porc grillé / Grilled Pork

CA\$9.75

Grilled pork on a baguette with pâté, mayonnaise, pickled carrots and daikon, cucumber, cilantro, and jalapeños.

BM6. Rouleaux impériaux / Imperial Roll

CA\$9.50

Deep-fried rolls filled with a mixture of vegetables and meat, typically served with a dipping sauce.



BM8. Jambon / Ham

CA\$9.50

Ham, pickled vegetables, fresh cilantro, and jalapeños on a crispy baguette.

BM9. Végétarien / Vegetarian

CA\$9.50

Banh Mi with a variety of vegetables, typically includes pickled carrots, cucumber, cilantro, and jalapeno with vegetarian fillings on a baguette.

BM7. Saucisse vietnamien / Vietnamese Sausage

CA\$9.50

Vietnamese sausage Banh Mi typically includes a savory blend of seasoned sausage, mayonnaise, pickled carrots, cucumber, jalapeños, cilantro, and a spread of pâté on a crusty baguette.

BM10. Porc émincé / Minced Pork

CA\$10.50

Minced pork banh mi typically includes homemade mayo, pate, pickled carrots and daikon, cilantro, jalapeño, and cucumber on a fresh baguette.

Boissons / Drinks

Jus de Lychee

CA\$4.50

Lychee juice made from the sweet and aromatic lychee fruit, offering a refreshing and subtly floral beverage experience.

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Coke diet

CA\$3.00

Crisp and refreshing soda with zero calories.

7-up

CA\$3.00

Effervescent lemon-lime soda, a refreshing thirst quencher.

Bouteille d'eau

CA\$2.50

Pure, still water bottled to offer hydration and simplicity, without any added flavors or carbonation.

Jus de Coco

CA\$4.50

Fresh coconut juice, typically includes both the liquid and tender coconut meat from the coconut.

Jus de Mangue

CA\$4.50

Mangoes pureed into a smooth and refreshing juice, capturing the essence of the fruit in every sip.

Perrier

CA\$3.75

Effervescent, crystal-clear sparkling water with a refreshing zest.

San pelligrino citron

CA\$4.50

Italian sparkling water infused with zesty lemon essence, offering a refreshing and crisp taste.

San pelligrino orange

CA\$4.50

Italian sparkling water infused with a hint of orange flavor.

San pelligrino orange sanguine

CA\$4.50

San Pellegrino Orange Sanguine is a sparkling water infused with the essence of blood oranges for a refreshing and citrusy taste.

Menu Bánh Mì Soleil de Saigon

Thé glacé /Iced Tea

CA\$3.50

Brewed tea served chilled, often sweetened, providing a refreshing taste.

Café au lait glacé / Ice Coffee Milk

CA\$6.00

Cold brew coffee mixed with milk, served chilled for a refreshing experience.

Coca Cola

CA\$3.00

Cola or diet, also offering Sprite and water.

Thé aux bulles / Bubble Tea

Taro

CA\$7.50

Taro bubble tea typically includes a blend of taro root puree, milk, and tapioca pearls, offering a unique and creamy taste.

Coco

CA\$7.50

Coconut milk tea with tapioca pearls, offering a sweet and creamy taste.

Papaye / Papaya

CA\$7.50

Sweetened milk tea infused with ripe papaya flavor, served with chewy tapioca pearls.

Mangue / Mango

CA\$7.50

Mango bubble tea typically includes a base of tea, sweetened with mango flavor, and served with tapioca pearls.

Melon d'eau / Watermelon

CA\$7.50

Watermelon bubble tea typically includes fresh watermelon juice, blended with tea, and served with tapioca pearls.

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Banane / Banana

CA\$7.50

A sweet blend of ripe banana flavor mixed with milk and filled with chewy tapioca pearls.

Litchi / Lychee

CA\$7.50

Lychee bubble tea typically includes sweetened tea infused with lychee flavor, complemented by chewy tapioca pearls.

Ananas / Pineapple

CA\$7.50

Sweetened pineapple-flavored tea, typically includes tapioca pearls.

Fruit de la passion / Passion Fruit

CA\$7.50

A refreshing blend of sweetened tea infused with passion fruit flavors, typically served with tapioca pearls.

Guave / Guava

CA\$7.50

Guava bubble tea typically includes a base of guava-flavored tea, complemented with tapioca pearls.

Café / Coffee

CA\$7.50

Rich, aromatic blend brewed to perfection

Thé vert / Green Tea/MACHA

CA\$7.50

Matcha green tea bubble tea, typically includes a blend of finely ground matcha and green tea, served with tapioca pearls.

Fraise / Strawberry

CA\$7.50

Blended strawberry-flavored milk tea accompanied by chewy tapioca pearls.

Chocolat / Chocolate

CA\$7.50

Milk tea blended with chocolate flavor, typically includes tapioca pearls.

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Pomme verte / Green Apple

CA\$7.50

Green apple bubble tea, typically includes a blend of green apple flavoring with tapioca pearls in a refreshing tea base.

Melon miel / Honey Melon

CA\$7.50

Honey melon bubble tea combines the sweetness of honey with the refreshing taste of melon, typically served with tapioca pearls.

Bleuet / Blueberry

CA\$7.50

A refreshing blend of blueberry flavor mixed with tea and tapioca pearls.

Appetizer



Dumpling au PORC/6 pièces

CA\$10.00

Delicate pork-filled dumplings, expertly wrapped and accompanied by a savory dipping sauce. Six pieces per serving.



Banh Bao Viande (brioche viet a la vapeur = viande\ oeuf\ saucisse CA\$7.00

Soft, steamed Vietnamese brioche filled with savory meat, a slice of boiled egg, and sausage.

Rouleau de printemps au Porc/ pièce

CA\$5.00

Rouleau de printemps au porc typically includes thinly sliced pork, fresh vegetables, and vermicelli noodles, wrapped in rice paper, served as a single piece.

Rouleau impérial à la viande / pièce

CA\$4.50

Fried wheat roll filled with a savory mix of minced meat, typically accompanied by a blend of vegetables and spices.



Rouleau de printemps au Boeuf/ pièce

CA\$5.00

Rouleau de printemps au boeuf typically includes thinly sliced beef and a mix of fresh vegetables, wrapped in a delicate rice paper.

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Rouleau de printemps au poulet/ pièce

CA\$5.00

Rouleau de printemps au poulet typically includes chicken wrapped in rice paper with lettuce, cucumber, and carrots, served without raw fish.

Banh Bao Vegetarien (brioche viet vapeur Vegetarien)

CA\$4.00

Steamed brioche bun, filled with a variety of vegetables, following the traditional Vietnamese "banh bao" recipe.



Dumpling VEGETARIEN /6 pièces

CA\$10.00

Delicate vegetarian dumplings filled with a savory mixture of vegetables, served with a side of dipping sauce. Six pieces per serving.

Kim Chi Coreen

CA\$9.50

Fermented cabbage seasoned with a blend of chili pepper, garlic, ginger, and scallions, creating a tangy and spicy Korean staple.

Rouleau Imperial Vegetarien/ pièce

CA\$4.00

Rouleau impérial végétarien typically includes a mix of vegetables wrapped in a thin pastry, lightly fried until crisp.



Rouleau de printemps Vegetarien/ pièce

CA\$5.00

Wrapped in a delicate rice paper, this vegetarian spring roll is filled with a mix of fresh vegetables, offering a light and refreshing bite.



Rouleaux de printemps crevettes / pièce

CA\$5.00

Fresh rice paper rolls filled with shrimp, crisp lettuce, vermicelli noodles, and herbs.

Dumpling au POULET/ 6 pièces

CA\$10.00

Chicken dumplings, typically including a blend of minced chicken and select herbs, wrapped in a delicate dough. Served in a portion of six pieces.

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Plats Nouveaux



Soupe Tom Yum Vegetarien ou au Poulet ou au Crevettes ou au Poisson **CA\$21.50**

Aromatic Tom Yum soup with a choice of vegetables, chicken, shrimp, or fish, garnished with fresh cilantro, green onions, and tomatoes.



TRIO D'AMOUR (riz porc emince + porc grille + 1 oeuf plat) plat **CA\$21.95**

Sliced pork with grilled pork, topped with a fried egg, served with rice, fresh vegetables, and a side of dipping sauce.

EXTRA

Bouf /Beef

CA\$5.00

Beef, typically prepared in a manner consistent with takeout extra options, often incorporates a simple yet satisfying combination of ingredients or sauce.

Crevette/Shrimp /pièce /each.

CA\$2.50

Shrimp, typically prepared according to the dish's specific style within the takeout cuisine context.

Porc/Pork

CA\$4.75

Pork, prepared in a style that complements its natural flavors, typically includes a blend of seasonings and sauces unique to takeout cuisine.

Sauce

CA\$1.00

Our house sauce, crafted to complement a variety of our takeout dishes.

Légumes /Vegetable

CA\$3.00

Assorted vegetables, typically including broccoli, carrots, and mushrooms, lightly sautéed or steamed.

Poulet /Chicken

CA\$4.50

Chicken typically prepared in a style suited for quick and convenient consumption, incorporating common takeout flavors and ingredients.