

Menu

Princesse café resto lounge

1100 Boul Crémazie E, Montréal, QC H2P 2X2, Canada | (514) 723-1101

Most Ordered



Couscous royal merguez et poulet légume

CA$30.00

Savory couscous topped with spiced merguez sausages, tender chicken pieces, and a medley of vegetables including carrots, zucchini, and chickpeas.



2 Doigts de fatma

CA$8.00

Golden, crispy phyllo rolls filled with seasoned meat and herbs, garnished with fresh parsley and served with a lemon wedge.



Couscous jarret agneau

CA$35.00

Tender lamb shank with couscous, chickpeas, carrots, and a green pepper.



Tacos

CA$20.00

Grilled tortilla filled with seasoned meat, shredded cheese, and a mix of vegetables.



Mloukhiya

CA$18.00

Slow-cooked jute leaves in a rich, savory broth with tender chunks of meat.



Mix / Mixed

CA$24.00

2 tranche poulet 2 tranche boueuf ou kafta



Chorba frik soupe

CA$8.00

Rich tomato-based soup with tender lamb, cracked wheat, and a hint of lemon, garnished with fresh cilantro.

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5x Fricassée

CA$20.00

Braised short ribs and fried eggs, typically includes balsamic cipollini onions, potatoes, watercress, and applewood smoked cheddar on a sandwich.



Soupe doigt de fatma couscous jarret agneau

CA$30.00

Tender lamb shank with couscous, chickpeas, zucchini, and root vegetables, accompanied by a fresh salad and Fatma's finger pastry.



Bouf / Beef baguette

CA$12.00

Tender slices of beef, fresh lettuce, and ripe tomatoes layered in a crusty baguette.

Combo



Soupe salade 1 doigt de fatma makarona agneau

CA$30.00

Tender pasta rings topped with a rich tomato sauce, garnished with fresh green onions and a whole green chili pepper.



Soupe salade 1 doigt de fatma mloukhiya

CA$25.00

Tender beef chunks in a rich, dark green mloukhiya sauce, paired with fresh salad and a finger-sized Fatma bread.



Soupe +1 doigt de fatma +plat du jour

CA$30.00

Lentils, potatoes, onions, celery, parsley, and spices in a hearty soup, paired with a salad featuring mixed greens, tomatoes, cucumbers, and parsley, typically includes green peas and "doigt de fatma" pastries.



Soupe doigt de fatma couscous jarret agneau

CA$30.00

Tender lamb shank with couscous, chickpeas, zucchini, and root vegetables, accompanied by a fresh salad and Fatma's finger pastry.

Pain

Pain

CA$1.50

Freshly baked bread, typically made with wheat flour, water, yeast, and salt.

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Plat tunisien



Couscous jarret agneau

CA$35.00

Tender lamb shank with couscous, chickpeas, carrots, and a green pepper.



Chorba frik soupe

CA$8.00

Rich tomato-based soup with tender lamb, cracked wheat, and a hint of lemon, garnished with fresh cilantro.



Couscous poisson

CA$25.00

Grilled fish with chickpeas, bell peppers, and potatoes on a bed of couscous.



2 Doigts de fatma

CA$8.00

Golden, crispy phyllo rolls filled with seasoned meat and herbs, garnished with fresh parsley and served with a lemon wedge.



Makloub tunisien

CA$20.00

Grilled meat, typically served with harissa (spicy sauce), tomatoes, onions, and pickles, wrapped in flatbread.



Tacos

CA$20.00

Grilled tortilla filled with seasoned meat, shredded cheese, and a mix of vegetables.



Couscous royal merguez et poulet légume

CA$30.00

Savory couscous topped with spiced merguez sausages, tender chicken pieces, and a medley of vegetables including carrots, zucchini, and chickpeas.



Mloukhiya

CA$18.00

Slow-cooked jute leaves in a rich, savory broth with tender chunks of meat.

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Desserts



Boufriwa assida — CA$10.00

Rich and nutty baklava with layers of flaky pastry, honey, and finely chopped nuts.

Millefeuille — CA$8.00

Layers of delicate puff pastry typically filled with creamy vanilla custard, offering a classic dessert experience with a flaky texture and rich flavors.



Zgougo assida — CA$10.00

Creamy zgougo assida topped with chopped nuts, offering a rich and smooth texture.

Tiramisu — CA$8.00

Espresso-soaked ladyfingers layered with mascarpone cheese and a hint of cocoa, creating a classic coffee-flavored Italian dessert.

Cocktails

Framboise, banane / Raspberry, Banana — CA$4.00

Raspberry and banana liquors blended together, creating a fruity and smooth cocktail experience.

Kiwi, mangue / Kiwi, Mango — CA$4.00

Kiwi and mango puree mixed with a hint of citrus, typically served over ice for a refreshing cocktail experience.

Fraise, banane / Strawberry, Banana — CA$4.00

A cocktail blending fresh strawberry and banana flavors, typically served in a glass to highlight its vibrant, fruity essence.

Boisson

Crush — CA$3.00

Refreshing citrus soda

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Pepsi — CA$3.00
Classic, refreshing cola soda.

Coke — CA$3.00
Classic, refreshing carbonated beverage.

Patate /frit/poutine



Patate l ail — CA$7.00
Golden, crispy potato cubes tossed with garlic, offering a savory and aromatic taste.



5 x Fricassée jumbo — CA$20.00
Fricassée jumbo gros bien garnis

Assiettes Grillades / plates Grills



Kafta — CA$15.00
100% bouf, préparé dans notre cuisine centrale. / 100% beef, prepared in our central kitchen



Mix / Mixed — CA$24.00
2 tranche poulet 2 tranche boueuf ou kafta



Salde de poulet/chiken salad — CA$15.00
Grilled chicken strips with fresh tomatoes, cucumbers, red onions, croutons, and shaved cheese.



Poulet / Chicken — CA$15.00
Grilled chicken plate with rice and salad. Tender, smoky grilled chicken paired with fluffy rice and fresh salad. Juicy and flavorful option for a hearty meal.

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Bouf / Beef

CA$15.00

Grilled beef slices served with bell peppers, zucchini, tomatoes, and onions over a bed of rice.

Sandwich



Pita poulet

CA$12.00

Grilled chicken with fresh lettuce, tomatoes, and onions, wrapped in a pita.



Burger poulet

CA$12.00

Grilled chicken breast with fresh lettuce, juicy tomato slices, and creamy sauce on a sesame seed bun.



Burger boeuf

CA$12.00

Beef patty on a brioche bun, typically includes lettuce, tomato, onion, and a blend of house sauces.



Pita frit boisson

CA$17.00

Delicieux wrap pita avec frit et boisson



5x Fricassée

CA$20.00

Braised short ribs and fried eggs, typically includes balsamic cipollini onions, potatoes, watercress, and applewood smoked cheddar on a sandwich.



Bouf / Beef baguette

CA$12.00

Tender slices of beef, fresh lettuce, and ripe tomatoes layered in a crusty baguette.



Merguez baguette

CA$12.00

100% bouf, préparé dans notre cuisine centrale. / 100% beef, prepared in our central kitchen

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Boissons chaud / Hot Drinks



Cappuccino

CA$4.00

Classic espresso with steamed milk, topped with a layer of frothy foam.



Café au lait / Coffee With Milk

CA$3.00

Freshly brewed coffee combined with a generous amount of steamed milk.



Espresso

CA$3.00

Rich, flavorful cup of espresso brewed to perfection.



Café filtré / Filtered Coffee

CA$3.00

Filtered coffee, freshly brewed with ground coffee beans, offering a classic and simple taste.