

Le Château De L'inde Menu

ADDRESS : 1668 1RE AV., QUÉBEC, QC G1L 3L6, CANADA

PHONE : +1 418-614-3522

OPENING TIMES : 04:00 PM - 10:00 PM

BOISSON / DRINK

JUS DE MANGUES / MANGO JUICE	CA\$4.25	LASSI À LA MANGUE / MANGO LASSI	CA\$5.95
BOISSONS GAZEUSES / SOFT DRINKS	CA\$2.45		

PAIN CUIT AU TANDOORI / BREAD BAKED IN TANDOORI

PESHWARI NAAN	CA\$5.95	PAIN TANDOORI RÔTI / TANDOORI ROTI	CA\$5.95
NAAN À L'AIL / GARLIC NAAN	CA\$5.95	PAIN NAAN / NAAN BREAD	CA\$4.95
PARATHA (2 PIÈCES) / PARATHA (2 PIECES)	CA\$5.95		

ENTRÉES / STARTERS

BHAJI A L'OIGNON / BHAJI WITH ONION	CA\$6.00	SAMOSA AUX LÉGUMES / VEGETABLE SAMOSA	CA\$6.00
SOUPE DHAL / DHAL SOUP	CA\$4.95	POISSON MARINÉ FRIT / MARINATED FRIED FISH	CA\$8.95
SHEEK KEBAB	CA\$7.95		

DESSERT

GULAB JAMUN	CA\$4.95	GÂTEAU AU FROMAGES / CHEESECAKE	CA\$6.95
RASMALAI	CA\$5.95		

NOS PLATS DE RIZ ET BIRIYANI / OUR RICE DISHES AND BIRIYANI

RIZ AUX CHAMPIGNONS / MUSHROOM RICE	CA\$7.95	RIZ LÉGUMES / RICE VEGETABLES	CA\$7.95
RIZ PILAO / PILAO RICE	CA\$4.95	RIZ ŒUFS FRIT / FRIED EGG RICE	CA\$8.95

LES SALADES / SALADS

SALADE VERTE / GREEN SALAD	CA\$6.95	SALADE INDIENNE / INDIAN SALAD	CA\$10.95
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COMBO

C. VÉGÉTARIEN / C. VEGETARIAN	CA\$24.95	AA	CA\$59.95
BB	CA\$63.95	A	CA\$28.95
CC. VEGETARIAN / CC. VÉGÉTARIEN	CA\$49.95		

Le Château De L'inde is a gem nestled in the heart of Québec, Canada, offering a delightful and rich Indian dining experience. As you step inside, you're greeted by the warm aromas of freshly prepared Indian dishes, a promise of the culinary adventure that awaits. The restaurant's **menu** is a true celebration of Indian flavors, designed to satisfy a variety of tastes with options that range from savory starters to hearty mains and indulgent desserts.

The **drinks** menu is the perfect way to start your meal, featuring refreshing beverages that complement the bold Indian spices. One of the highlights is the **Mango Juice** or **Jus De Mangues**, a naturally sweet, refreshing drink that captures the essence of ripe mangoes. For a creamier option, the **Mango Lassi (Lassi À La Mangue)** is a

popular choice. This yogurt-based drink is thick, smooth, and pairs wonderfully with spicy dishes. If you're in the mood for something lighter, the **Soft Drinks (Boissons Gazeuses)** are always available to cool you down.

No Indian meal is complete without the signature bread baked in a **tandoori oven**, and Le Château De L'inde offers a range of delicious options. The **Peshwari Naan** is a fan favorite, filled with a blend of sweet coconut and nuts, adding a unique twist to the traditional naan. If you're a fan of classic flavors, the **Tandoori Roti** and **Garlic Naan (Naan À L'ail)** are must-try staples. These breads are perfectly charred, with a soft interior that complements any curry. For those looking for something more substantial, the **Paratha (2 Pièces)**, a crispy and flaky flatbread, is perfect for dipping into the rich gravies of the dishes. And, of course, the ever-popular **Naan Bread (Pain Naan)** is a versatile choice that goes with almost everything on the menu.

The **starters** or **entrées** at Le Château De L'inde set the tone for the meal, bursting with flavor. The **Bhaji A L'oignon** is a crispy, golden fried onion fritter, spiced to perfection, while the **Vegetable Samosa (Samosa Aux Légumes)** offers a savory pastry filled with a spiced vegetable mix, making it a delightful vegetarian option. For those looking for something heartier, the **Marinated Fried Fish (Poisson Mariné Frit)** is a must-try. The fish is marinated with aromatic Indian spices and fried to a crispy golden perfection. The **Sheek Kebab**, grilled skewers of spiced minced meat, offers a smoky flavor that is irresistible.

When it comes to **rice dishes** and **biryanis**, Le Château De L'inde doesn't disappoint. Their **Mushroom Rice (Riz Aux Champignons)** is a fragrant, savory dish made with tender mushrooms and spices, perfect for those looking for a vegetarian option. For a more traditional approach, the **Vegetable Rice (Riz Légumes)** brings together a medley of colorful vegetables, seasoned with mild spices, creating a wholesome and filling dish. The **Pilao Rice (Riz Pilao)** is another popular choice, known for its rich and aromatic flavors. The **Fried Egg Rice (Riz Œufs Frit)** is a unique offering, combining rice with scrambled eggs, creating a comforting, flavorful meal that pairs well with any curry.

Le Château De L'inde also has an impressive selection of **desserts** to end your meal on a sweet note. The **Gulab Jamun** is a classic Indian dessert, with soft, syrup-soaked dough balls that melt in your mouth. For something creamy, the **Cheesecake (Gâteau Au Fromages)** offers a Western twist, with a smooth, velvety texture that contrasts beautifully with the spiced dishes. Another must-try is **Rasmalai**, a delicate dessert made from cream-soaked milk dumplings, offering a light yet satisfying sweetness to finish your meal.

Overall, the **Le Château De L'inde menu** is a well-rounded selection that brings the authentic taste of Indian cuisine to Québec. Whether you're indulging in flavorful starters like **Samosa Aux Légumes** or enjoying a warm, comforting bowl of **Riz Légumes**, each dish is prepared with care and passion. The blend of spices, fresh ingredients, and traditional cooking techniques make every meal at Le Château De L'inde a memorable experience. If you're looking for a place that offers not only great food but also a cozy, welcoming atmosphere, this restaurant should be at the top of your list.