

LA BOULANGERIE

Pain au Beurre | baguette, butter, house preserve | 9
Croissant | Almond Croissant | 6
Pain au Chocolat | Banana Muffin | 6

LES OEUF S

LE GRAND TABLEAU | 25

Two eggs any style, bacon, sausage, pommes Anna, choice of toast

TRUFFLE TOAST | 22

Soft scrambled eggs, Raclette, sourdough, shaved truffles

OMELETTE | 21

Délice de Bourgogne, fines herbes, greens

SPOT PRAWN OMELETTE | 29

Zeke's BC spot prawns, sauce Choron, fines herbes, greens

QUICHE AU FROMAGE | 26

Pâte brisée, Gruyère, Comté, La Sauvagine, greens

BACK BACON EGGS BENEDICT | 23

Back bacon, hollandaise, pommes Anna

SMOKED SALMON EGGS BENEDICT | 24

Smoked salmon, hollandaise, pommes Anna

LE BREAKFAST SANDWICH | 22

Croissant, folded egg, house smoked bacon, cheddar, greens

MUSHROOMS ON TOAST | 25

Roasted mushrooms, café au lait, toasted brioche, fried egg

CROQUE MADAME | 21

Ham, Gruyère, fried egg, sauce Mornay

AVOCADO TARTINE | 19

Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano
Add smoked salmon | 9

ALBACORE TUNA NIÇOISE | 25

Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise

SANS OEUF S

FRENCH TOAST | 21

Preserve, whipped mascarpone, maple syrup

SALADE PÉRIGORD | 24

Smoked duck ham, greens, potato, crispy duck confit, mustard vinaigrette, red wine jus, walnut

CAESAR SALAD | 21

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

STEAK TARTARE | 22/32

Classic dressing, Comté cheese, ruffled sour cream & onion chips

FRENCH ONION SOUP | 19

Rich onion broth, Gruyère cheese, croutons

FOIE GRAS MONTE CRISTO | 28

Marzipan pain perdu, red wine poached pear, almond vinaigrette, smoked maple syrup

DUCK CROQUE MONSIEUR | 23

Confit duck, whole mustard, grilled sourdough, Comté, sauce Mornay
*make it a Madame | 3

STEAK FRITES | 39

Bistro filet, Brandy Peppercorn sauce

LE FRENCH DIP | 29

Thinly shaved slow roasted beef, Gruyère cheese, crispy onion, horseradish cream, French onion jus, frites

LE BURGER | 24

Legend's Haul chuck grind, La Sauvagine, bacon, caramelized onions, Dijon, frites
add Brandy Peppercorn Sauce | 4

BRUNCH

HAPPY BUBBLES

ALL BOTTLES OF SPARKLING WINE & CHAMPAGNE AT HAPPY HOUR PRICE

Make it a Mimosa experience for an extra \$15 choice of orange, grapefruit & pineapple juice



FRUITS DE MER

FRESHLY SHUCKED OYSTERS (min 6 oysters) | MP

East & West Coast oysters, lemon, brandy cocktail sauce, red wine mignonette

LE PLATEAU DE FRUITS DE MER | 60 | 100

Oysters, Hamachi, Zeke's BC spot prawns, salmon tartare, accoutrements

HAMACHI CRUDO | 25

Scallion ponzu, pickled chili, ikura

SALMON TARTARE | 23

Lightly cured Tofino spring salmon, hard boiled eggs, capers, crème fraîche

ZEKE'S SPOT PRAWNS | 28

Avocado, classic Louie dressing, quail egg, tomato

LES BRUNCH MARTINIS



LE BREAKFAST MARTINI | 16

Citadelle 'Jardin d'Été', Cointreau, Marmelade, Lemon



LE BLOODY-TINI | 16

Absolut Tabasco, Dry Vermouth, Tomato, Onion & Cornichon Brine, Celery Bitters, Pepper



TABLEAU ESPRESSO MARTINI | 16

Northern Keep Vodka, Kahlua, China-China, Espresso, Chocolate Bitters

LES BOISSONS



TABLEAU CAESAR | 10

Absolut, Dubonnet, Clamato, Spice Mix, Pickles



MIMOSA | 10

Orange Juice, Sparkling Wine



MIMOSA SPRITZ | 16

Aperol, Orange Juice, Sparkling Wine, Club Soda



BLEU ÉLECTRIQUE SPRITZ 16

Northern Keep Vodka, Blue Curaçao, Lavender Syrup, Lemon, Sparkling Wine

POUR LA TABLE

FRITES 10	BACON 7
HALF AVOCADO 4	SAUSAGES 8
CHOICE OF TOAST 5	SMOKED SALMON 9
POMMES ANNA 6	FARM FRESH EGG 3

VISIT OUR FAMILY OF RESTAURANTS