

# TABLEAU

BAR · BISTRO

## HAPPY HOUR

Available daily 2:30pm-5:30pm

<b>FRESHLY SHUCKED WEST COAST OYSTERS</b> (minimum 6 oysters) Lemon, brandy cocktail sauce, red wine mignonette	M/P	<b>FOIE GRAS MONTE CRISTO</b> Seared Québec foie gras, pain perdu, almond, preserved & poached rhubarb, smoked maple syrup	26
<b>SPOT PRAWN COCKTAIL</b> Zeke's BC spot prawns, brandy cocktail sauce	27	<b>SMOKED FISH DIP</b> Lightly smoked white fish, capers, crème fraîche, saltines	14
<b>CALAMARS FRITS</b> Persillade, spring garlic ranch	18	<b>TABLEAU PLATEAU</b> Oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, accoutrements	55
<b>STEAK TARTARE</b> Classic dressing, Comté, ruffled sour cream & onion chips	19	<b>EIFFEL TOWER</b> East & West Coast oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, bone marrow, steak tartare, frites	135
<b>MUSHROOMS ON TOAST</b> Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	23	<b>STEAK FRITES</b> Bistro filet, sauce Diane	36
<b>ALBACORE TUNA NIÇOISE</b> Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	23	<b>CAESAR</b> Baby gem lettuce, roasted garlic dressing, anchovy, croutons	18
<b>FRENCH ONION SOUP</b> Rich onion broth, Gruyère cheese, croutons	16	<b>LE BURGER</b> Legend's Haul chuck grind, La Sauvagine, bacon, caramelized onions, Dijon, frites <i>Au French onion jus</i>	22 4
<b>FRITES</b> Fries & aioli	8		

## BOISSONS

LA CARTE DES MARTINIS	\$2 OFF
DRAPPIER CARTE D'OR	18 90
HOUSE BUBBLES, WHITE, ROSÉ & RED	7 29
WINES BY THE GLASS   BY THE GLASS BOTTLES	\$2 OFF   \$10 OFF
PERONI 'NASTRO AZZURO' 40CL	8
BLONDE BOMBSHELL LAGER 50CL	6
DRAUGHT BEER 50CL	7
HIGHBALLS	5

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity.

The consumption of raw oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

# TABLEAU

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## LE TABLEAU TINY - TINI

2 OZ

50 ⚡ 50 MARTINI

Absolut or Beefeater & Noilly Prat Dry,  
choice of Olive or Citrus Twist

8

NO SUBSTITUTIONS

## COCKTAILS

### ⚡ BLEU ÉLECTRIQUE SPRITZ ⚡

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

### BETWEEN TWO THORNS

Northern Keep Vodka, Lillet Rosé,  
Raspberry Purée, Rose Water,  
Lemon, Egg White

### BLOOD ORANGE MARGARITA

Olmecca Altos Plata, China-China,  
Blood Orange Purée, Lime,  
Rosemary Syrup

14

15

16

### BREATHLESS

Hennessy VS, China-China, Dubonnet,  
I.n. Mattei 'Cap Corse' Quinquina,  
Orange Bitters

### NOUVELLE-FRANCE SOUR

Reifel Rye, Dubonnet, Lemon,  
Peychaud's Bitters

18

14

## SPARKLING

BAILLY LAPIERRE Brut Rosé N|V Crémant de Bourgogne FR

ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR

DOMAINE ROLET Brut N|V Crémant du Jura FR

Reg Happy Hour

72 53

68 45

96 69

## CHAMPAGNES

DRAPPIER 'CARTE' D'OR Brut N|V Champagne FR

VEUVE CLICQUOT PONSARDIN Brut N|V Champagne FR

DUVAL-LEROY 'PRESTIGE' Premier Cru Brut Rosé N|V Champagne FR

CHAVOST 'BLANC DE MEUNIER' Brut Nature N|V Chavot-Courcourt FR

PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 14 Épernay FR

DOM PÉRIGNON Brut 13 Épernay FR

120 90

165 135

178 140

288 220

450 375

588 469