

TABLEAU

BAR • BISTRO

LUNCH & DINNER

HORS D'OEUVRES

FRENCH ONION SOUP	17
Rich onion broth, Gruyère cheese, croutons	
STEAK TARTARE	21
Classic dressing, pommes Anna, Beaufort cheese	
MUSHROOMS ON TOAST	21
Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	
FOIE GRAS MONTE CRISTO	28
Seared Québec foie gras, pain perdu, preserved rhubarb, smoked maple syrup	
BONE MARROW	24
Green Goddess, parsley, capers, grilled bread	
*add steak tartare to your bone marrow	10

STEAK FRITES

BISTRO FILET	33
Entrecote sauce	
6oz BEEF TENDERLOIN	48
Red wine jus	
8oz NY STRIPLOIN 'AU POIVRE'	49
Brandy peppercorn sauce	
A5 JAPANESE WAGYU STRIPLOIN	31/oz
Hokkaido Prefecture, roasted onion jus minimum 2 oz	

LES SALADES

CAESAR	19
Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
ALBACORE TUNA NIÇOISE	24
Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
SHRIMP LOUIE	31
Chilled Sidestripe shrimps, iceberg lettuce, avocado, cured tomato, egg	

FRUITS DE MER

EIFFEL TOWER	145
East & West Coast oysters, Geoduck parfait, Dungeness crab + bone marrow, steak tartare, frites	
FRESHLY SHUCKED OYSTERS	MP
East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	
DUNGENESS CRAB COCKTAIL	MP
Chilled half Dungeness crab, classic cocktail sauce	
GEODUCK PARFAIT	23
Lightly smoked, flavours of West Coast chowder, mirepoix, crispy potato	

PLATS PRINCIPAUX

LINE CAUGHT HALIBUT	45
Gnocchi 'À la Parisienne', peas, Fava beans, Crustacean butter sauce	
COQ AU VIN	31
Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, spring onions, pomme purée	
LAMB SADDLE	42
Grilled lamb, nettle pesto, Cannellini beans, spring vegetable fricassée	
MUSSELS & CLAMS	29
White wine, saffron, Dijon, frites	
GRILLED ARCTIC CHAR	34
Vadouvan, cauliflower, coriander	
SPRING PEA VOL-AU-VENT	28
White asparagus, farro, pea velouté	
LE BURGER	22
6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	

POUR LA TABLE

DEMI BAGUETTE	7
Roasted yeast butter	
RIS DE VEAU	20
Pommes purée, sauce Bordelaise	
FRITES	9
Hand cut fries & aioli	
ROASTED SAVOY CABBAGE	14
Café de Paris butter	
GRILLED ASPARAGUS	14
Double smoked bacon, Mimolette	

Visit our sister restaurants

HOMER ST.
CAFE AND BAR

Maxine's
CAFE & BAR

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 foodborne illness. A cooking step is needed to eliminate potential bacterial or viral consumption.