

TABLEAU

BAR • BISTRO

HAPPY HOUR

Available daily 2:30pm-5:30pm

FRESHLY SHUCKED OYSTERS | MP

(minimum 6 oysters)
West Coast, Lemon, brandy cocktail
sauce, red wine mignonette

LE PLATEAU

DE FRUITS DE MER | 55/90

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

HAMACHI CRUDO | 23

Scallion ponzu, pickled chili, ikura

ZEKE'S SPOT PRAWN | 27

Avocado, classic Louie dressing, quail
egg, tomato

ESCARGOT DE BOURGOGNE | 20

Garlic butter, parsley, baguette

CALMARS FRITS | 18

Persillade, Old Bay ranch

SALMON TARTARE | 21

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

ALBACORE TUNA NIÇOISE | 23

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

FRENCH ONION SOUP | 16

Rich onion broth, Gruyère cheese,
croutons

STEAK TARTARE | 18/28

Classic dressing, Comté,
ruffled sour cream & onion chips

MUSHROOMS ON TOAST | 23

Roasted mushrooms, café au lait,
toasted brioche

FOIE GRAS MONTE CRISTO | 26

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

STEAK FRITES | 36

Bistro filet, sauce Diane

CAESAR | 18

Baby gem lettuce, roasted garlic
dressing, anchovy, croutons

LE BURGER | 22

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

FRITES | 7

Fries & aioli

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

BAR · BISTRO

ALL COCKTAIL PRICES REFLECT HAPPY HOUR DISCOUNT

LE TABLEAU TINY-TINI

2 OZ

50 ⚡ 50 MARTINI

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

8

NO SUBSTITUTIONS

le happy meal



+



Get a Tiny-Tini
& Frites for
only

15

COCKTAILS



BLEU ÉLECTRIQUE SPRITZ | 14

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

BREATHLESS | 18

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



BETWEEN TWO THORNS | 15

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

CLARIFIED APRICOT SOUR | 15

Alberta Premium 'Golden Rye 9yr',
Bigallet Thym, Giffard Abricot du
Roussillon, Acidified Apricot
Nectar (contains dairy)



PEPPER PASSION MARGARITA | 16

Olmecca Altos Plata, 400 Conejos
Mezcal, Giffard Piment d'Espelette,
Red Pepper & Passion Fruit

SPARKLING

	REG	HH
BAILLY LAPIERRE Brut Rosé N V Crémant de Bourgogne FR	72	53
ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR	69	45
DOMAINE ROLET Brut N V Crémant du Jura FR	96	69

CHAMPAGNES

	REG	HH
DRAPPIER 'CARTE' D'OR Brut N V Champagne FR	120	90
VEUVE CLICQUOT PONSARDIN Brut N V Champagne FR	165	135
DUVAL-LEROY 'PRESTIGE' Premier Cru Brut Rosé N V Champagne FR	179	140
CHAVOST 'BLANC DE MEUNIER' Brut Nature N V Chavot-Courcourt FR	288	220
PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 14 Épernay FR	450	375
DOM PÉRIGNON Brut 13 Épernay FR	588	469

~ Bubbles on this list may change subject to availability ~ but we promise that their replacements will be delicious ~