

# TABLEAU

BAR · BISTRO

## TAKEOUT

### HORS D'OEUVRES

#### MUSHROOMS ON TOAST 21

Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough

#### RIS DE VEAU 20

Pommes purée, sauce Bordelaise

#### FOIE GRAS MONTE CRISTO 28

Seared Québec foie gras, pain perdu, preserved strawberry, smoked maple syrup

### STEAK FRITES

#### BISTRO FILET 33

Entrecote sauce

#### 6oz BEEF TENDERLOIN 48

Horseradish jus

#### 8oz NY STRIPLOIN 'AU POIVRE' 49

Brandy peppercorn sauce

### 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

### POUR LA TABLE

#### DEMI BAGUETTE 7

Roasted yeast butter

#### POUTINE AU POIVRE 18

Cheese curds, frites, peppercorn sauce

#### FRITES 9

Hand cut fries & aioli

#### ROASTED SAVOY CABBAGE 14

Café de Paris butter

#### ZUCCHINI FRITES 14

Grana Padano, lemon garlic aioli

### PLATS PRINCIPAUX

#### COQ AU VIN 31

Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, spring onions, pomme purée

#### LAMB SADDLE 42

Grilled lamb, ratatouille, sauce Provençale

#### TOMATO TART 28

Déllice de Bourgogne, Heirloom tomatoes

#### LE BURGER 22

6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites

### DESSERT

#### BANANA BREAD PUDDING

Macerated raisins, vanilla bean crème Anglaise

13

### HOURS

#### MONDAY-FRIDAY

11:30AM-2:30PM

5:00PM-10:00PM

#### SATURDAY, SUNDAY & HOLIDAYS

5:00PM-10:00PM