

# TABLEAU

BAR · BISTRO

## TAKEOUT

### HORS D'OEUVRES

#### MUSHROOMS ON TOAST 25

Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough

#### FOIE GRAS MONTE CRISTO 28

Seared Québec foie gras, pain perdu, preserved quince, smoked maple syrup, almond

### STEAK FRITES

#### BISTRO FILET 38

Sauce Diane

#### 6oz BEEF TENDERLOIN 49

Manitoba Open Pastures  
Grass Fed, horseradish jus

#### 6 oz WAGYU FLAT IRON 58

Carrara Australia | Wagyu  
crossbreed, red wine jus

#### 8oz NY STRIPLOIN 'AU POIVRE' 65

PEI Blue Dot,  
brandy peppercorn sauce

### LES SALADES

#### CAESAR 21

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

#### ALBACORE TUNA NIÇOISE 25

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

### POUR LA TABLE

#### DEMI BAGUETTE 9

Popcorn butter

#### CREAMED KALE 17

Black kale, bechamel, Grana Padano

#### FRITES 10

Hand cut fries & aioli

#### SALT & VINEGAR' BRUSSELS SPROUTS 16

Fried Brussels sprouts, Comté

#### WHIPPED BOURSIN POTATO 17

Buttery Yukon Gold potatoes, house  
Boursin cheese

### PLATS PRINCIPAUX

#### POULET RÔTI 34

½ roasted chicken, pomme dauphine, grilled  
maitake, spinach, sauce Albufera

#### BOEUF BOURGUIGNON 42

Red wine braised beef shortrib, lardons,  
mushroom, pearl onion,  
whipped Boursin potato

#### VEGETABLE POT-AU-FEU 29

Slow cooked rutabaga, leek, carrot, navet,  
kale, Brussels sprouts, rich vegetable broth

#### LE BURGER 24

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

### DESSERT

#### GÂTEAU DE CRÊPES

Grand Marnier, cherry,  
crème Chantilly

16

### HOURS

#### MONDAY-FRIDAY

11:30AM-2:30PM

5:00PM-10:00PM

#### SATURDAY, SUNDAY &

HOLIDAYS

5:00PM-10:00PM