

TABLEAU

BAR • BISTRO

BRUNCH

SATURDAY, SUNDAY & HOLIDAYS 10:30AM-2:30PM

LA BOULANGERIE	
Pain au Beurre baguette, butter, house preserve	9
Croissant Almond Croissant Pain au Chocolat Banana Muffin	6

START WITH
A TINY - TINI
50^{2oz} 50 MARTINI
Absolut or Beefeater & Noilly Prat Dry,
choice of Olive or Citrus Twist
10



LES OEUFS

LE GRAND TABLEAU 25
Two eggs any style, bacon, sausage, pommes Anna, choice of toast

SALADE LYONNAISE 22
Bacon lardons, frisée, brioche, poached egg, mustard vinaigrette
Add *Crispy Duck Confit* 4

EGGS BENEDICT 23
Back bacon, hollandaise, pommes Anna
or
Smoked salmon, hollandaise, pommes Anna 24

LE BREAKFAST SANDWICH 22
Potato bun, sunny side egg, sausage patty, house smoked bacon, celery relish, cheddar cheese, greens

MUSHROOMS ON TOAST 25
Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg

CROQUE MADAME 21
Ham, Gruyère cheese, fried egg, sauce Mornay

AVOCADO TARTINE 19
Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano
Add *smoked salmon* 9

OMELETTE 21
Délice de Bourgogne, fines herbes, greens

ALBACORE TUNA NIÇOISE 25
Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise

CONFIT DUCK VOL-AU-VENT 29
Crispy duck confit, scrambled eggs, fines herbes

SANS OEUFS

FRENCH TOAST 21
Preserve, whipped mascarpone, maple syrup

CAESAR SALAD 21
Baby gem lettuce, roasted garlic dressing, anchovy, croutons

STEAK TARTARE 22
Classic dressing, Comté cheese, ruffled sour cream & onion chips

FRENCH ONION SOUP 19
Rich onion broth, Gruyère cheese, croutons

FOIE GRAS MONTE CRISTO 28
Seared Québec foie gras, pain perdu, almond, preserved & poached rhubarb, smoked maple syrup

STEAK FRITES 39
Bistro filet, sauce Diane

LE FRENCH DIP 29
Thinly shaved slow roasted beef, Gruyère cheese, crispy onion, horseradish cream, French onion jus, frites

LE BURGER 24
Legend's Haul chuck grind, La Sauvagine, bacon, caramelized onions, Dijon, frites
Au French onion jus 4

FRUITS DE MER

FRESHLY SHUCKED OYSTERS (min 6 oysters) MP
East & West Coast oysters, lemon, brandy cocktail sauce, red wine mignonette

TABLEAU PLATEAU 60
Oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, accoutrements

IEFFEL TOWER 145
East & West Coast oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, bone marrow, steak tartare, frites

SPOT PRAWN COCKTAIL 28
Zeke's BC spot prawns, brandy cocktail sauce

SMOKED FISH DIP 17
Lightly smoked white fish, capers, crème fraîche, saltines

LES BRUNCH MARTINIS

LE BREAKFAST MARTINI 16
Citadelle 'Jardin d'Été', Cointreau, Marmelade, Lemon

LE BLOODY-TINI 16
Absolut Tabasco, Dry Vermouth, Tomato, Onion & Cornichon Brine, Celery Bitters, Pepper

TABLEAU ESPRESSO MARTINI 16
Northern Keep Vodka, Kahlua, China-China, Espresso, Chocolate Bitters

LES BOISSONS

TABLEAU CAESAR 1oz 10
Absolut, Dubonnet, Clamato, Spice Mix, Pickles

MIMOSA 1oz 10
Orange Juice, Sparkling Wine

MIMOSA SPRITZ 2oz 16
Aperol, Orange Juice, Sparkling Wine, Club Soda

LE GRAND MIMOSA PITCHER 6oz 45
Sparkling Wine, Grand Marnier, Orange Juice (minimum 2 ppl.)

BLEU ÉLECTRIQUE SPRITZ 2oz 16
Northern Keep Vodka, Blue Curaçao, Lavender Syrup, Lemon, Sparkling Wine

POUR LA TABLE

FRITES 10	BACON 7
HALF AVOCADO 4	SAUSAGES 8
CHOICE OF TOAST 5	SMOKED SALMON 9
POMMES ANNA 6	FARM FRESH EGG 3
DEMI BAGUETTE WITH POPCORN BUTTER 9	

VISIT OUR FAMILY OF RESTAURANTS

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.

