

# 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<sup>2oz</sup> 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, preserved quince, smoked maple syrup, almond

**STEAK FRITES** 38  
Bistro filet, sauce Diane

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

**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  
Chili Infused Vodka, 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.

