

BREAKFAST DAILY | 7am-10pm

LUNCH | Monday -Friday | 11:30am-2:30pm

HAPPY HOUR | Daily | 2:30pm-5:30pm

BRUNCH | Sat, Sun & Holidays | 10:30am-2:30pm

DINNER | Sunday -Thursday | 5pm-10pm
Friday & Saturday | 5pm-11pm

TABLEAU

BAR • BISTRO

LUNCH
&
DINNER

START WITH
A TINY - TINI

50^{2oz} 50 MARTINI

Absolut or Beefeater & Noilly Prat Dry,
choice of Olive or Citrus Twist
10



FRUITS DE MER

FRESHLY SHUCKED OYSTERS | MP
(minimum 6 oysters)
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

SCALLOP CRUDO | 23
Melon, Prosciutto di Parma,
Banyuls

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

EIFFEL 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

HORS D'OEUVRES

BONE MARROW | 28
Oxtail marmalade, parsley, grilled bread
**add steak tartare to your bone marrow | 10*

FOIE GRAS MONTE CRISTO | 28
Marzipan pain perdu, peach preserve,
almond vinaigrette, brandy maple syrup

CALMARS FRITS | 20
Persillade, Old Bay ranch

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

MUSHROOMS ON TOAST | 25
Madeira jus, La Sauvagine, sourdough

ESCARGOT DE BOURGOGNE | 22
Garlic butter, parsley, baguette

STEAK TARTARE | 22/32
Classic dressing, Comté, ruffled sour cream & onion chips

LES SALADES

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

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

TOMATO SALAD.....23
Heirloom tomato, cucumber, basil,
Le Cendrillon, sunflower seed pistou

ENHANCEMENTS

Searred Scallop..... 9/pc

Bistro Filet..... 18

Grilled Chicken Breast..... 16

Grilled Spot Prawn.....7/pc

STEAK FRITES

6oz BISTRO FILET | 39
Sauce Diane

6oz BEEF TENDERLOIN | 49
Manitoba Open Pastures Grass Fed,
horseradish jus

6oz WAGYU FLAT IRON | 58
Carrara Australia | Wagyu crossbreed,
sauce verte

8oz NY STRIPLOIN 'AU POIVRE' | 65
PEI Blue Dot, brandy peppercorn sauce

18oz COWBOY RIB-EYE | 110
True North Beef, black truffle jus

ENHANCEMENTS

PEPPERCORN CRUST | 4

ROASTED BONE MARROW | 12

SEARED FOIE GRAS | 18

GRILLED SPOT PRAWN | 7/PC

SEARED SCALLOP | 9/PC

LES SANDWICHES

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

LES ENTRÉES

POULET RÔTI | 35
½ roasted chicken, herbes de Provence, lingot
bean ragout, baby artichoke, preserved lemon

CANARD | 46
Dry-aged duck breast, beets, chèvre,
preserved cherry, almond,
hascap berry & foie gras jus

ROCKFISH | 36
Zeke's Rockfish, confit fennel, tomato,
caper, olive, pine nut, sauce Provençale

RAVIOLE DU DAUPHINÉ | 29
Gruyère, fromage blanc, crème fraîche,
summer corn, popcorn butter

MUSSELS & FRITES | 33
White wine & garlic, side of frites

BONE-IN PORK CHOP | 38
Piccalilli, Swiss chard, zucchini,
sauc Robert

SIDES

RATATOUILLE | 17
Eggplant, peppers, zucchini, tomato, garlic

'SALT & VINEGAR' BRUSSELS SPROUTS | 16
Fried Brussels sprouts, Comté

DEMI BAGUETTE | 9
Cultured butter

FRIED CORN | 17
Piments d'Espelette, crème fraîche, lemon

POMMES PURÉE | 17
Buttery Yukon Gold potatoes, confit garlic

FRITES | 10
Fries & aioli