

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 plum, macerated prunes, smoked maple syrup, almond

STEAK FRITES

BISTRO FILET 38

Sauce Diane

6oz BEEF TENDERLOIN 49

Manitoba Open Pastures Grass Fed, horseradish jus

8oz NY STRIPLOIN 'AU POIVRE' 65

PEI Blue Dot, brandy peppercorn sauce

12oz BONE-IN NY STRIPLOIN 88

40 days dry-aged True North Beef, 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

SPAGHETTI SQUASH 17

Brown butter vinaigrette, crispy grains

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

Roasted Farmcrest chicken breast, confit leg, boudin blanc, white bean cassoulet

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