

# TABLEAU

BAR · BISTRO

## TAKEOUT

### HORS D'OEUVRES

**MUSHROOMS ON TOAST** 25

Madeira jus, La Sauvagine, sourdough

**FOIE GRAS MONTE CRISTO** 28

Seared Québec foie gras, pain perdu, almond, preserved & poached rhubarb, smoked maple syrup

### STEAK FRITES

**BISTRO FILET** 39  
Sauce Diane

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

**6 oz WAGYU FLAT IRON** 58  
Carrara Australia | Wagyu crossbreed, spring onion chimichurri

**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

**ASPARAGUS** 17  
Sauce Gribiche, Parmesan

**FRITES** 10  
Hand cut fries & aioli

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

**ROASTED SPRING ONIONS** 17  
Ash honey, thyme



### PLATS PRINCIPAUX

**POULET RÔTI** 35

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

**LAMB NAVARIN** 45

Braised lamb, navets, peas, carrots, fromage frais agnolotti

**PITHIVIER** 29

Slow cooked leek & turnip pie, onion soubise, morel mushrooms

**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

