

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

FRESHLY SHUCKED OYSTERS

(minimum 6 oysters)

East & West Coast oysters, lemon, cocktail sauce, red wine mignonette

Market Price

SMOKED FISH DIP

lightly smoked white fish, caper, crème fraîche, saltines

16

FRUITS DE MER

TABLEAU PLATEAU

Oysters, scallop crudo, smoked fish dip, Zeke's spot prawns, accoutrements

60

EIFFEL TOWER

East & West Coast oysters, scallop crudo, smoked fish dip, Zeke's spot prawns, bone marrow, steak tartare, frites

145



SCALLOP CRUDO

Sauce Ravigote, smoked egg, fines herbes

23

SPOT PRAWN COCKTAIL

Zeke's spot prawns, brandy cocktail sauce

28

HORS D'OEUVRES

FRENCH ONION SOUP.....17
Rich onion broth, Gruyère cheese, croutons

BONE MARROW.....27
Oxtail marmalade, parsley, grilled bread
*add steak tartare to your bone marrow.....10

STEAK TARTARE.....21
Classic dressing, Beaufort cheese, ruffled sour cream & onion chips

RIS DE VEAU.....20
Popcorn veal sweetbreads, spring garlic ranch

FOIE GRAS MONTE CRISTO.....28
Seared Québec foie gras, pain perdu, rhubarb compote, pickled strawberry, smoked maple syrup

MUSHROOMS ON TOAST.....23
Madeira jus, La Sauvagine, sourdough

LES SALADES

ALBACORE TUNA NIÇOISE.....24
Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise

CAESAR.....20
Baby gem lettuce, roasted garlic dressing, anchovy, croutons

SPOT PRAWN LOUIE.....31
Zeke's spot prawns, iceberg lettuce, avocado, tomato, egg

LES SANDWICHES

LE FRENCH DIP.....28
Thinly shaved slow roasted beef, Gruyère cheese, crispy onion, horseradish cream, French onion jus

LE BURGER.....23
6oz, La Sauvagine, caramelized onions, Dijon, frites
Au French onion jus.....4

STEAK FRITES

BISTRO FILET.....33
Sauce Diane

6oz BEEF TENDERLOIN.....48
Horseradish jus

8oz NY STRIPLOIN 'AU POIVRE'.....49
Brandy peppercorn sauce

12oz BONE-IN NY STRIPLOIN.....85
40 days dry-aged, onion jus

18oz COWBOY RIB-EYE.....105
McLeod's Leap Beef, black truffle jus

ENHANCEMENTS

peppercorn crust.....4 roasted bone marrow.....12 seared foie gras18 grilled spot prawn.....6/pc

LES ENTRÉES

COQ AU VIN.....31
Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, spring onions, pomme purée

TOMATO TART.....29
Heirloom tomatoes, whipped chèvre, caramelized onion, Kalamata olive, basil

CANARD.....45
dry-aged duck breast, confit leg, fennel, shallot marmalade, preserved cherries

LAMB CHOPS.....48
Aubergine compote, Vadouvan, pickled raisin, cashew, fines herbes

ARCTIC CHAR.....42
Corn succotash, summer squash, cured tomato, sauce Normande

MUSSELS & CLAMS.....32
Smoked crème fraîche, tomato concassé, vin blanc, frites

SIDES

DEMI BAGUETTE.....7
Roasted tomato butter

POUTINE AU POIVRE.....18
Cheese curds, frites, peppercorn sauce

CREAMED CORN.....15
Parmesan infused cream, tarragon

'SALT & VINEGAR' BRUSSELS SPROUTS.14
Fried Brussels sprouts, Comté

POMME ALIGOT.....15
Buttery Yukon Gold potatoes, Gruyère cheese

FRITES.....9
Hand cut fries & aioli

'DILL PICKLED' CARROTS.....14
Pickle brined & grilled, buttermilk ranch

ZUCCHINI SCHNITZEL.....17
Ratatouille sauce, pine nuts, smoked chèvre

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.