

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^{2oz} 50 MARTINI

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

10



LES OEUFs

LE GRAND TABLEAU Two eggs any style, bacon, sausage, pommes Anna, choice of toast	25
SALADE LYONNAISE Bacon lardons, frisée, brioche, poached egg, mustard vinaigrette <i>Add Crispy Duck Confit</i>	22
EGGS BENEDICT Back bacon, hollandaise, pommes Anna or Smoked salmon, hollandaise, pommes Anna	23
LE BREAKFAST SANDWICH Potato bun, sunny side egg, sausage patty, house smoked bacon, celery relish, cheddar cheese, greens	24
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg	22
CROQUE MADAME Ham, Gruyère cheese, fried egg, sauce Mornay	25
AVOCADO TARTINE Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano <i>Add smoked salmon</i>	21
OMELETTE Délice de Bourgogne, fines herbes, greens	19
ALBACORE TUNA NIÇOISE Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	9
CONFIT DUCK VOL-AU-VENT Crispy duck confit, scrambled eggs, fines herbes	21

SANS OEUFs

FRENCH TOAST Preserve, whipped mascarpone, maple syrup	25
CAESAR SALAD Baby gem lettuce, roasted garlic dressing, anchovy, croutons	21
STEAK TARTARE Classic dressing, Comté cheese, ruffled sour cream & onion chips	22
FRENCH ONION SOUP Rich onion broth, Gruyère cheese, croutons	19
FOIE GRAS MONTE CRISTO Seared Québec foie gras, pain perdu, preserved plum, macerated prunes, smoked maple syrup, almond	28
STEAK FRITES Bistro filet, sauce Diane	38
LE FRENCH DIP Thinly shaved slow roasted beef, Gruyère cheese, crispy onion, horseradish cream, French onion jus	29
LE BURGER Legend's Haul chuck grind, La Sauvagine, bacon, caramelized onions, Dijon, frites <i>Au French onion jus</i>	24
	4

FRUITS DE MER

FRESHLY SHUCKED OYSTERS (min 6 oysters) East & West Coast oysters, lemon, brandy cocktail sauce, red wine mignonette	MP
TABLEAU PLATEAU Oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, accoutrements	60
EIFFEL TOWER East & West Coast oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, bone marrow, steak tartare, frites	145
SPOT PRAWN COCKTAIL Zeke's BC spot prawns, brandy cocktail sauce	28
SMOKED FISH DIP Lightly smoked white fish, capers, crème fraîche, saltines	17

LES BRUNCH MARTINIS

LE BREAKFAST MARTINI Citadelle 'Jardin d'Été', Cointreau, Marmelade, Lemon	16
LE BLOODY-TINI Chili Infused Vodka, Dry Vermouth, Tomato, Onion & Cornichon Brine, Celery Bitters, Pepper	16
TABLEAU ESPRESSO MARTINI Northern Keep Vodka, Kahlua, China-China, Espresso, Chocolate Bitters	16

LES BOISSONS

TABLEAU CAESAR 1oz Absolut, Dubonnet, Clamato, Spice Mix, Pickles	10
MIMOSA 1oz Orange Juice, Sparkling Wine	10
MIMOSA SPRITZ 2oz Aperol, Orange Juice, Sparkling Wine, Club Soda	16
LE GRAND MIMOSA PITCHER 6oz Sparkling Wine, Grand Marnier, Orange Juice (minimum 2 ppl.)	45
 BLEU ÉLECTRIQUE SPRITZ  2oz Northern Keep vodka, Blue Curaçao, Lavender Syrup, Lemon, Sparkling Wine	16

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.

