

TABLEAU

BAR • BISTRO

LUNCH & DINNER

HORS D'OEUVRES

FRENCH ONION SOUP	17
Rich onion broth, Gruyère cheese, croutons	
STEAK TARTARE	21
Quail's egg, capers, pommes gaufrettes	
MUSHROOMS ON TOAST	21
Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	
FOIE GRAS	28
Terrine of Québec foie gras, preserved quince, almond financier	
BONE MARROW	24
Shallot marmalade, parsley, capers, warm bread	
*add steak tartare to your bone marrow	10

STEAK FRITES

BISTRO FILET	33
Arugula, Roquefort sauce	
8oz NY STRIPLOIN	49
Mushroom jus	
SLOW COOKED SHORT RIB 'AU POIVRE'	42
Peppercorn jus	
JAPANESE A5 WAGYU STRIPLOIN	31/oz
Roasted onion jus minimum 2 oz	

LES SALADES

CAESAR	19
Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
ALBACORE TUNA NIÇOISE	24
Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
SHRIMP LOUIE	31
Chilled Sidestripe shrimps, iceberg lettuce, avocado, cured tomato, egg	

FRUITS DE MER

EIFFEL TOWER	145
East & West Coast oysters, Geoduck crudo + bone marrow, foie gras, steak tartare, frites	
FRESHLY SHUCKED OYSTERS	MP
East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	
GEODUCK CRUDO	23
Celery, olive, tomato & horseradish vinaigrette	

PLATS PRINCIPAUX

COQ AU VIN	31
Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, pearl onions, pomme purée	
BASQUE LAMB SHANK	42
Red wine & tomato braised, piperade, creamy polenta	
MUSSELS & CLAMS	29
White wine, saffron, Dijon, frites	
GRILLED ARCTIC CHAR	34
Cannellini beans, pancetta, mirepoix	
SUNCHOKE GALETTE	28
Raclette cheese, apple, nut & seed sauce vierge	
LE BURGER	22
6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	

POUR LA TABLE

DEMI BAGUETTE	7
Whipped onion butter	
FRITES	9
Hand cut fries & aioli	
ROASTED CARROTS	14
Pemberton honey, ricotta, walnuts	
CREAMED KALE	14
au gratin, Gruyère cheese, brioche	

Visit our sister restaurants

HOMER ST.
CAFE AND BAR

Maxine's
CAFE & BAR

ocean wise.

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.