

TABLEAU

BAR • BISTRO

LUNCH & DINNER



FRESHLY SHUCKED OYSTERS

(minimum 6 oysters)

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

Market Price

SMOKED FISH DIP

Lightly smoked white fish, capers,
crème fraîche, saltines

17

FRUITS DE MER

TABLEAU PLATEAU

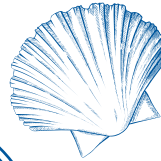
Oysters, Albacore tuna,
Zeke's BC spot prawns,
smoked fish dip, accoutrements

60

EIFFEL TOWER

East & West Coast oysters,
Albacore tuna, Zeke's BC spot prawns,
smoked fish dip,
bone marrow, steak tartare, frites

145



SEARED SCALLOPS

Cauliflower,
caper & raisin vinaigrette

28

SPOT PRAWN COCKTAIL

Zeke's BC spot prawns,
brandy cocktail sauce

28

HORS D'OEUVRES

FRENCH ONION SOUP.....19

Rich onion broth, Gruyère cheese, croutons

BONE MARROW.....28

Oxtail marmalade, parsley, grilled bread

*add steak tartare to your bone marrow.....10

STEAK TARTARE.....22

Classic dressing, Comté,
ruffled sour cream & onion chips

CRISPY FROG LEGS.....20

Sauce gribiche, watercress

FOIE GRAS MONTE CRISTO.....28

Seared Québec foie gras, pain perdu, preserved plum,
macerated prunes, smoked maple syrup, almond

MUSHROOMS ON TOAST.....25

Madeira jus, La Sauvagine, sourdough

LES SALADES

ALBACORE TUNA NIÇOISE.....25

Olives, crushed potatoes, soft egg,
haricots verts, tuna mayonnaise

CAESAR.....21

Baby gem lettuce, roasted garlic dressing,
anchovy, croutons

LAITUE.....19

Bib lettuce salad, Champagne vinaigrette,
fines herbes

ENHANCEMENTS

Bistro Filet..... 18

Grilled Chicken Breast..... 16

Seared Scallop8/pc

Grilled Spot Prawn.....6/pc

LES SANDWICHES

LE FRENCH DIP.....29

Thinly shaved slow roasted beef, Gruyère cheese,
crispy onion, horseradish cream, French onion jus

LE BURGER.....24

Legend's Haul chuck grind, La Sauvagine, bacon,
caramelized onions, Dijon, frites

Au French onion jus.....4

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

18oz COWBOY RIB-EYE.....110

True North Beef, black truffle jus

ENHANCEMENTS

peppercorn crust....4

roasted bone marrow....12

seared foie gras18

grilled spot prawn....6/pc

LES ENTRÉES

POULET RÔTI.....34

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

VEGETABLE POT-AU-FEU.....29

Slow cooked rutabaga, leek, carrot, navet,
kale, Brussels sprouts, rich vegetable broth

CANARD.....45

Honey glazed dry-aged duck breast,
baby beets, apricot, preserved cherry,
foie gras jus

BOEUF BOURGUIGNON.....42

Red wine braised beef shortrib, lardons,
mushroom, pearl onion, whipped Boursin
potato

LING COD.....38

Roasted sunchoke, spinach,
sauce Normande

MUSSELS & FRITES.....32

White wine & garlic or sauce Vadouvan,
side of frites

SIDES

DEMI BAGUETTE.....9

Popcorn butter

'SALT & VINEGAR' BRUSSELS SPROUTS....16

Fried Brussels sprouts, Comté

FRITES.....10

Fries & aioli

SPAGHETTI SQUASH.....17

Brown butter vinaigrette, crispy grains

WHIPPED BOURSIN POTATO.....17

Buttery Yukon Gold potatoes, house Boursin cheese

CABBAGE.....17

Roasted cabbage, anchovy dressing

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.

VISIT OUR FAMILY OF RESTAURANTS

