

TABLEAU

BAR · BISTRO

TAKEOUT

HORS D'OEUVRES

MUSHROOMS ON TOAST 23

Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough

RIS DE VEAU 20

Popcorn veal sweetbreads, spring garlic ranch

FOIE GRAS MONTE CRISTO 28

Seared Québec foie gras, pain perdu, rhubarb compote, smoked maple syrup

STEAK FRITES

BISTRO FILET 33

Sauce Diane

6oz BEEF TENDERLOIN 48

Horseradish jus

8oz NY STRIPLOIN 'AU POIVRE' 49

Brandy peppercorn sauce

LES SALADES

CAESAR 20

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

ALBACORE TUNA NIÇOISE 24

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

POUR LA TABLE

DEMI BAGUETTE 7

Roasted yeast butter

POUTINE AU POIVRE 18

Cheese curds, frites, peppercorn sauce

FRITES 9

Hand cut fries & aioli

SALT & VINEGAR' BRUSSELS SPROUTS 14

Fried Brussels sprouts, Comté

DILL PICKLED' CARROTS 14

Pickle brined & grilled, buttermilk ranch

PLATS PRINCIPAUX

COQ AU VIN 31

Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, spring onions, pomme purée

LAMB SADDLE 43

Spring pea fritter, sauce à la menthe

ASPARAGUS TART 28

Grilled green & white asparagus, pickled Cipollini onion, whipped chèvre, stinging nettle pesto

LE BURGER 23

6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites

DESSERT

BANANA BREAD PUDDING

Macerated raisins, vanilla bean crème Anglaise

13

HOURS

MONDAY-FRIDAY

11:30AM-2:30PM

5:00PM-10:00PM

SATURDAY, SUNDAY & HOLIDAYS

5:00PM-10:00PM