

TABLEAU

BAR • BISTRO

LUNCH & DINNER

HORS D'OEUVRES

OEUF EN MAYONNAISE Bacon, salmon roe, chive	4.5/pc
FRENCH ONION SOUP Rich onion broth, Gruyère cheese, croutons	17
STEAK TARTARE Classic dressing, pommes Anna, Beaufort cheese	21
RIS DE VEAU Pommes purée, sauce Bordelaise	20
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	21
FOIE GRAS MONTE CRISTO Seared Québec foie gras, pain perdu, preserved strawberry, smoked maple syrup	28
BONE MARROW Oxtail marmalade, parsley, grilled bread *add steak tartare to your bone marrow	27 10

STEAK FRITES

BISTRO FILET Entrecote sauce	33
6oz BEEF TENDERLOIN Horseradish jus	48
8oz NY STRIPLOIN 'AU POIVRE' Brandy peppercorn sauce	49
A5 JAPANESE WAGYU STRIPLOIN Hokkaido Prefecture, roasted onion jus minimum 2 oz	31/oz

LES SALADES

CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	19
ALBACORE TUNA NIÇOISE Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	24
SPOT PRAWN LOUIE Chilled BC Spot Prawns, iceberg lettuce, avocado, tomato, egg	31

FRUITS DE MER

FRESHLY SHUCKED OYSTERS East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	MP
TABLEAU PLATEAU Oysters, scallop crudo, smoked fish dip, spot prawns, accoutrements	48
EIFFEL TOWER East & West Coast oysters, scallop crudo, Dungeness crab + bone marrow, steak tartare, frites	145
SCALLOP CRUDO Sauce Ravigote, smoked egg, fines herbes	23

PLATS PRINCIPAUX

LINE CAUGHT HALIBUT Gnocchi 'À la Parisienne', courgette, cured tomato, bouillabaisse reduction	45
COQ AU VIN Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, spring onions, pomme purée	31
LAMB SADDLE Grilled lamb, ratatouille, sauce Provençale	42
MUSSELS & CLAMS Smoked tomato, grilled scallion, frites	29
GRILLED ARCTIC CHAR Vadouvan, cauliflower, coriander	34
TOMATO TART Délice de Bourgogne, Heirloom tomatoes	28
LE BURGER 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites Au French onion jus	22 4

POUR LA TABLE

DEMI BAGUETTE Roasted yeast butter	7
POUTINE AU POIVRE Cheese curds, frites, peppercorn sauce	18
FRITES Hand cut fries & aioli	9
ROASTED SAVOY CABBAGE Café de Paris butter	14
ZUCCHINI FRITES Grana Padano, lemon garlic aioli	14

Visit our sister restaurants

HOMER ST.
CAFE AND BAR

Maxine's
CAFE & BAR

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.