

TABLEAU

BAR • BISTRO

LUNCH & DINNER



**START WITH
A TINY - TINI**
50^{oz} 50 MARTINI
Absolut or Beefeater & Noilly Prat Dry,
choice of Olive or Citrus Twist
10

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 PATEAU

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



OYSTER FLORENTINE

Baked oyster, spinach, Pernod cream, Parmesan breadcrumbs

8/pc

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

CALAMARS FRITS.....20

Persillade, spring garlic ranch

FOIE GRAS MONTE CRISTO.....28

Seared Québec foie gras, pain perdu, almond, preserved & poached rhubarb, smoked maple syrup

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

BEET SALAD.....20

Slow cooked beets, house made Boursin cheese, frisee, pumpkin seeds

ENHANCEMENTS

Bistro Filet..... 18

Grilled Chicken Breast..... 16

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, frites

LE BURGER.....24

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

Au French onion jus.....4

STEAK FRITES

6oz BISTRO FILET.....39
Sauce Diane

6oz BEEF TENDERLOIN.....49
Manitoba Open Pastures Grass Fed, horseradish jus

6oz WAGYU FLAT IRON.....58
Carrara Australia | Wagyu crossbreed, spring onion chimichurri

8oz NY STRIPLOIN 'AU POIVRE'.....65
PEI Blue Dot, 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.....35

½ roasted chicken, pomme dauphine, grilled maitake mushroom, spinach, sauce Albufera

CANARD.....46

Dry-aged duck breast, asparagus, pickled chanterelle mushroom, hascap berry & foie gras jus

SPRING SALMON.....38

Manila clam, new potato & leek velouté, spring peas

PITHIVIER.....29

Slow cooked leek & turnip pie, onion soubise, morel mushrooms

MUSSELS & FRITES.....33

White wine & garlic, side of frites

LAMB NAVARIN.....45

Braised lamb, navets, peas, carrots, fromage frais agnolotti

SIDES

DEMI BAGUETTE.....9

Popcorn butter

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

Fried Brussels sprouts, Comté

FRITES.....10

Fries & aioli

ASPARAGUS.....17

Sauce Gribiche, Parmesan

WHIPPED BOURSIN POTATO.....17

Buttery Yukon Gold potatoes, house Boursin cheese

ROASTED SPRING ONIONS.....17

Ash honey, thyme

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



HOMER ST.
CAFE AND BAR

Maxine's
CAFE & BAR

Folietta