

TABLEAU

BAR • BISTRO

LA BOULANGERIE	
Pain au Beurre baguette, butter, house preserve	9
Croissant Almond Croissant	6
Pain au Chocolat Banana Muffin	6

LES OEUFSEGG

LE GRAND TABLEAU	25
Two eggs any style, bacon, sausage, pommes Anna, choice of toast	
SALADE LYONNAISE	22
Bacon lardons, frisée, brioche, poached egg, mustard vinaigrette	
Add Crispy Duck Confit	4
EGGS BENEDICT	23
Back bacon, hollandaise, pommes Anna	
or	
Smoked salmon, hollandaise, pommes Anna	24
LE BREAKFAST SANDWICH	22
Potato bun, sunny side egg, sausage patty, house smoked bacon, celery relish, cheddar cheese, greens	
MUSHROOMS ON TOAST	25
Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg	
CROQUE MADAME	21
Ham, Gruyère cheese, fried egg, sauce Mornay	
AVOCADO TARTINE	19
Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano	
Add smoked salmon	9
OMELETTE	21
Délice de Bourgogne, fines herbes, greens	
ALBACORE TUNA NIÇOISE	25
Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
CONFIT DUCK VOL-AU-VENT	29
Crispy duck confit, scrambled eggs, fines herbes	

SANS OEUFSEGG

FRENCH TOAST	21
Preserve, whipped mascarpone, maple syrup	
CAESAR SALAD	21
Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
STEAK TARTARE	22/32
Classic dressing, Comté cheese, ruffled sour cream & onion chips	
FRENCH ONION SOUP	19
Rich onion broth, Gruyère cheese, croutons	
FOIE GRAS MONTE CRISTO	28
Marzipan pain perdu, peach preserve, almond vinaigrette, brandy maple syrup	
STEAK FRITES	39
Bistro filet, sauce Diane	
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

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.

BRUNCH

SATURDAY, SUNDAY & HOLIDAYS 10:30AM-2:30PM

HAPPY BUBBLES	
ALL BOTTLES OF SPARKLING WINE & CHAMPAGNE AT HAPPY HOUR PRICE	
Make it a Mimosa package for an extra \$15	

FRUITS DE MERSEAFOOD

FRESHLY SHUCKED OYSTERS (min 6 oysters)	MP
East & West Coast oysters, lemon, brandy cocktail sauce, red wine mignonette	
TABLEAU PLATEAU	60
Oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, accoutrements	
EIFFEL TOWER	145
East & West Coast oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, bone marrow, steak tartare, frites	
SPOT PRAWN COCKTAIL	28
Zeke's BC spot prawns, brandy cocktail sauce	
SMOKED FISH DIP	17
Lightly smoked white fish, capers, crème fraîche, saltines	

LES BRUNCH MARTINIS	
LE BREAKFAST MARTINI	16
Citadelle 'Jardin d'Été', Cointreau, Marmelade, Lemon	
LE BLOODY-TINI	16
Absolut Tabasco, Dry Vermouth, Tomato, Onion & Cornichon Brine, Celery Bitters, Pepper	
TABLEAU ESPRESSO MARTINI	16
Northern Keep Vodka, Kahlua, China-China, Espresso, Chocolate Bitters	

LES BOISSONS	
TABLEAU CAESAR 1oz	10
Absolut, Dubonnet, Clamato, Spice Mix, Pickles	
MIMOSA 1oz	10
Orange Juice, Sparkling Wine	
MIMOSA SPRITZ 2oz	16
Aperol, Orange Juice, Sparkling Wine, Club Soda	
LE GRAND MIMOSA PITCHER 6oz	45
Sparkling Wine, Grand Marnier, Orange Juice (minimum 2 ppl.)	
⚡ BLEU ÉLECTRIQUE SPRITZ ⚡ 2oz	16
Northern Keep Vodka, Blue Curaçao, Lavender Syrup, Lemon, Sparkling Wine	

POUR LA TABLE	
FRITES 10	BACON 7
HALF AVOCADO 4	SAUSAGES 8
CHOICE OF TOAST 5	SMOKED SALMON 9
POMMES ANNA 6	FARM FRESH EGG 3
DEMI BAGUETTE WITH POPCORN BUTTER 9	