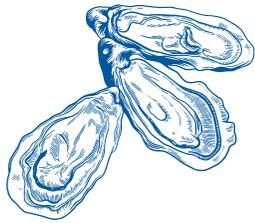


TABLEAU

BAR • BISTRO

LUNCH & DINNER



**START WITH
A TINY - TINI**
50 ^{2oz} 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

CRISPY FROG LEGS.....20
Sauce gribiche, watercress

FOIE GRAS MONTE CRISTO.....28
Seared Québec foie gras, pain perdu, preserved quince, 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

BEET SALAD.....20
Slow cooked beets, whipped chèvre, candied pecans, orange

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

6 oz WAGYU FLAT IRON.....58
Carrara Australia | Wagyu crossbreed, red wine jus

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.....34
½ roasted chicken, pomme dauphine, grilled maitake, spinach, sauce Albufera

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, side of frites

SIDES

DEMI BAGUETTE.....9
Popcorn butter

CABBAGE.....17
Roasted cabbage, anchovy dressing

'SALT & VINEGAR' BRUSSELS SPROUTS....16
Fried Brussels sprouts, Comté

WHIPPED BOURSIN POTATO.....17
Buttery Yukon Gold potatoes, house Boursin cheese

FRITES.....10
Fries & aioli

CREAMED KALE.....17
Black kale, bechamel, Grana Padano

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

