

LA BOULANGERIE

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

LES OEUF

LE GRAND TABLEAU | 25

Two eggs any style, bacon, sausage, pommes Anna, choice of toast

TRUFFLE TOAST | 22

Soft scrambled eggs, Raclette, sourdough, shaved truffles

QUICHE AU FROMAGE | 26

Pâte brisée, Gruyère, Comté, La Sauvagine, greens

BACK BACON EGGS BENEDICT | 23

Back bacon, hollandaise, pommes Anna

SMOKED SALMON EGGS BENEDICT | 24

Smoked salmon, hollandaise, pommes Anna

LE BREAKFAST SANDWICH | 22

Croissant, folded egg, house smoked bacon, cheddar, greens

MUSHROOMS ON TOAST | 25

Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg

CROQUE MADAME | 21

Ham, Gruyère, 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

SPOT PRAWN OMELETTE | 29

Zeke's BC spot prawns, sauce Choron, fines herbes, greens

ALBACORE TUNA NIÇOISE | 25

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

SANS OEUF

FRENCH TOAST | 21

Preserve, whipped mascarpone, maple syrup

SALADE PÉRIGORD | 24

Smoked duck ham, greens, potato, crispy duck confit, mustard vinaigrette, red wine jus, walnut

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

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

DUCK CROQUE MONSIEUR | 23

Confit duck, whole mustard, grilled sourdough, Comté, sauce Mornay
*make it a Madame | 3

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

BRUNCH

HAPPY BUBBLES

ALL BOTTLES OF SPARKLING WINE & CHAMPAGNE AT HAPPY HOUR PRICE

Make it a Mimosa experience for an extra \$15 choice of orange, grapefruit & pineapple juice



FRUITS DE MER

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 | 10

Absolut, Dubonnet, Clamato, Spice Mix, Pickles



MIMOSA | 10

Orange Juice, Sparkling Wine



MIMOSA SPRITZ | 16

Aperol, Orange Juice, Sparkling Wine, Club Soda



BLEU ÉLECTRIQUE SPRITZ 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

VISIT OUR FAMILY OF RESTAURANTS