

TABLEAU

BAR • BISTRO

BRUNCH

Saturday, Sunday & Holidays

10:30am - 2:30pm



BIRCHER MUESLI	10	FRESHLY SHUCKED OYSTERS	MP
Over night soaked oats, raisins, walnuts, maple syrup		East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	
LE GRAND TABLEAU	24	STEAK TARTARE	19
Two eggs any style, bacon, sausage, crispy Russet potatoes, choice of toast		Quail's egg, capers, pommes gaufrettes	
EGGS BENEDICT	19	FRENCH ONION SOUP	15
Back bacon, hollandaise, crispy Russet potatoes		Rich onion broth, Gruyère cheese, croutons	
OR		SMOKED SALMON	20
Smoked salmon, hollandaise, crispy Russet potatoes	20	Dill cream cheese, capers, pickled shallots, everything bagel	
BREAKFAST SANDWICH	18	ALBACORE TUNA NIÇOISE	22
Brioche bun, scrambled egg, back bacon, Gruyère cheese, greens, crispy Russet potatoes		Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
CROQUE MADAME	20	LE BURGER	20
Ham, Gruyère cheese, fried egg, sauce Mornay		6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	
AVOCADO TOAST	16	CAESAR SALAD	17
Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano		Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
CRÊPES SUZETTE	20	MUSHROOMS ON TOAST	20
Caramelized sugar, tableside Grand Marnier flambé		Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg	
OMELETTE	18	STEAK AND EGGS	32
Roasted mushrooms, chèvre, fines herbes, greens		Hanger steak, arugula, fried eggs, crispy Russet potatoes, peppercorn jus	



POUR LA TABLE

Frites 8
Half Avocado 4
Choice of Toast 4
Crispy Russet Potato 6

Bacon 7
Sausages 8
Smoked Salmon 9
Farm Fresh Egg 3