

TABLEAU

BAR • BISTRO

Brunch

Saturday, Sunday & Holidays

LE GRAND TABLEAU ~ 18

two eggs any style, bacon, sausage,
herb potatoes, toast

CHICKEN & WAFFLE ~ 18

buttermilk fried chicken,
maple syrup, gravy

AVOCADO TOAST ~ 17

2 poached eggs, roasted tomatoes,
frisée, pickled mustard seed
vinaigrette

EGGS BENEDICT CLASSIQUE ~ 18

ham, roasted potatoes, double
baked croissant

AVOCADO EGGS BENEDICT ~ 16

avocado, swiss chard, roasted
potatoes, double baked croissant

FRENCH ONION SOUP ~ 15

onion broth, gruyère cheese,
croûtons

OYSTERS

½ dozen ~ 19 1 dozen ~ 34
west coast

SEAFOOD TOWER ~ 50

serves 1 to 3 people

OMELET ~ 16

goat cheese, mushrooms,
chives

CROQUE MADAME ~ 18

ham, gruyère cheese, fried egg,
sauce mornay, greens, mustard
vinaigrette

MUSHROOMS ON TOAST ~ 17

creamy mushrooms, brioche,
poached egg

STEAK TARTARE ~ 18

quail's egg, pommes gaufrettes

STEAK FRITES ~ 28

bistro filet, arugula,
red wine jus

TABLEAU BURGER ET FRITES ~ 18

aged cheddar, bacon,
Dijon mustard

ALBACORE TUNA NIÇOISE ~ 19

arugula, frisée, radicchio, olives,
new potatoes, egg, green beans,
olive vinaigrette

Pour la Table

frites ~ 6

frites aux truffes ~ 10

sausage ~ 9

bacon ~ 6

fruit bowl ~ 10

herb potatoes ~ 6

TABLEAU

BAR • BISTRO

Bubbles & Brunch

SPARKLING

CHARLES DE FÈRE 'CUVÉE JEAN-LOUIS' Blanc de Blancs n/v FR	52	29
BOISSET 'JCB No 69' Brut Rosé n/v Crémant de Bourgogne FR	62	40
ANTECH Blanquette de Limoux n/v FR	62	45
ARTHUR METZ 'PERLE NOIRE' Crémant d'Alsace n/v FR	68	45

CHAMPAGNES

LA CHAPELLE 'INSTINC' 1er Cru n/v <i>Villedommange</i> FR	96	65
*MARIE DEMETS 'TRADITION' Brut n/v <i>Gyé-sur Seine</i> FR	130	80
*FUMEY-TASSIN Brut n/v <i>Celles-sur-Ource</i> FR	130	80
*BEAUGRAND 'TRADITION' Brut n/v <i>Montgueux</i> FR	130	80
DRAPIER 'CARTE' D'OR Brut n/v <i>Champagne</i> FR	140	90
DUVAL LEROY Extra Brut Prestige n/v <i>Champagne</i> FR	160	100
VEUVE CLICQUOT PONSARDIN Brut n/v <i>Reims</i> FR	110	90
PERRIER-JOUËT Grand Brut n/v <i>Épernay</i> FR	120	95
PERRIER-JOUËT Belle Époque 11 <i>Épernay</i> FR	450	290
*PIERRE PAILLARD 'LA GRANDE RÉCOLTE' Brut 06 <i>Bouzy</i> FR	245	190
DE VENOGÉ 'PRINCES' Blanc de Noirs Brut n/v <i>Épernay</i> FR	265	200
DOM PÉRIGNON Brut 09 <i>Épernay</i> FR	500	350
DOM PÉRIGNON Brut Rosé 05 <i>Épernay</i> FR	650	450
KRUG 'GRANDE CUVÉE' Brut n/v <i>Reims</i> FR	530	450
KRUG Brut n/v <i>Reims</i> FR	600	500
RUINART Brut Rosé N/V <i>Reims</i> FR	250	175

BOISSONS

MIMOSA ~ 6

fresh squeezed orange juice, sparkling wine

LE GRAND MIMOSA PITCHER ~ 45

*sparkling wine, Grand Marnier, orange juice
(minimum 2 ppl.)*

TABLEAU CAESAR ~ 6

*vodka, dubonnet, tomato juice or caesar mix,
cornichon*

All Tableau Cocktails ~ \$2 off

Bubbles ~ 6

House white, rosé, red ~ 6

Blonde Bombshell Lager ~ 5

Draught Beer ~ 6

Highballs ~ 5

* Grower Champagne

~ Bubbles on this list may change subject to availability ~ but we promise that their replacements will be delicious