

TABLEAU

BAR • BISTRO

TAKEOUT

HORS D'OEUVRES

MUSHROOMS ON TOAST	18
Roasted mushrooms, Madeira jus, La Sauvagine, sourdough	
PÂTÉ DE CAMPAGNE	16
Country style pâté, cornichons, Dijon, baguette	
FOIE GRAS	24
Québec foie gras terrine, fig molasses, walnuts, brioche	
TABLEAU BOARD	32
La Sauvagine, foie gras terrine, pâté, Comté, fennel salumi, lavash	

STEAK FRITES

HANGER STEAK	30
Arugula, red wine jus	
10oz NY STRIPLOIN	46
Mushroom & peppercorn jus	
48 HR BEEF SHORTRIB	38
Roasted onion glaze	
CONFIT DUCK LEG	25
Mustard jus, frisée	

LES SALADES

CAESAR	16
Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
ALBACORE TUNA NIÇOISE	22
Frisée, olives, new potatoes, soft boiled egg, haricots verts, olive vinaigrette	
BEETROOT	19
Endive, pear, pecan, Bleu de Bresse	

POUR LA TABLE

FRITES	8
Hand cut fries & aioli	
FRITES AUX TRUFFES	11
White truffle, Parmesan	
ROASTED BRUSSELS SPROUTS	11
Bacon lardons, sherry	
WILD AND CULTIVATED MUSHROOMS	11
Red wine jus, garlic, thyme	

PLATS PRINCIPAUX

COQ AU VIN	29
Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, pearl onions, pomme purée	
CANARD	38
Duck breast, beets, radicchio, preserved cherry jus	
RAGOÛT DE BOEUF	26
Braised beef ragu, garganelli, herbs, Grana Padano	
LE BURGER	19
6oz, La Sauvagine, bacon, Dijon, frites	

DESSERT

BANANA BREAD PUDDING	12
Macerated raisins, vanilla bean crème Anglaise	

HOURS

MONDAY TO FRIDAY
11:30AM - 2:30PM
5:00PM - 10PM
SATURDAY, SUNDAY & HOLIDAYS
5:00PM - 10:00PM

TableauBarBistro.com



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 contamination.