

# TABLEAU

BAR • BISTRO

## BRUNCH

Saturday, Sunday & Holidays

10:30am - 2:30pm

|                                                                                   |    |                                                                                  |    |
|-----------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------|----|
| <b>BIRCHER MUESLI</b>                                                             | 10 | <b>FRESHLY SHUCKED WEST COAST OYSTERS</b>                                        | MP |
| Over night-soaked oats, pears, raisins, walnuts, maple syrup                      |    | Lemon, cocktail sauce, red wine mignonette                                       |    |
| <b>LE GRAND TABLEAU</b>                                                           | 23 | <b>SEAFOOD TOWER</b>                                                             | 95 |
| Two eggs any style, bacon, sausage, crispy Russet potatoes, choice of toast       |    | Oysters, mussels escabeche, snow crab legs, prawns, scallops, tuna tartare       |    |
| <b>EGGS BENEDICT</b>                                                              | 18 | <b>STEAK TARTARE</b>                                                             | 18 |
| Back bacon, hollandaise, crispy Russet potatoes                                   |    | Quail's egg, capers, pommes gaufrettes                                           |    |
| OR                                                                                |    | <b>FRENCH ONION SOUP</b>                                                         | 15 |
| Smoked sockeye salmon, hollandaise, crispy Russet potatoes                        | 19 | Rich onion broth, Gruyère cheese, croutons                                       |    |
| <b>MUSHROOMS ON TOAST</b>                                                         | 19 | <b>TABLEAU BOARD</b>                                                             | 32 |
| Roasted mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg                |    | La Sauvagine, foie gras terrine, pâté, Comté, fennel salumi, lavash              |    |
| <b>CROQUE MADAME</b>                                                              | 18 | <b>ALBACORE TUNA NIÇOISE</b>                                                     | 20 |
| Ham, Gruyère cheese, fried egg, sauce Mornay                                      |    | Frisée, olives, new potatoes, soft boiled egg, haricots verts, olive vinaigrette |    |
| <b>AVOCADO TOAST</b>                                                              | 15 | <b>LE BURGER</b>                                                                 | 19 |
| Artisanal toast, smashed avocado, pickled shallots, sunflower seeds, 6 minute egg |    | 6oz, La Sauvagine, bacon, Dijon, frites                                          |    |
| <b>BRIOCHE FRENCH TOAST</b>                                                       | 18 | <b>CAESAR SALAD</b>                                                              | 16 |
| Whipped mascarpone, seasonal compote, maple syrup                                 |    | Baby gem lettuce, roasted garlic dressing, anchovy, croutons                     |    |
| <b>BOEUF BRISKET</b>                                                              | 22 | <b>RAGOUT DE BOEUF</b>                                                           | 25 |
| Corned beef brisket, potato hash, poached eggs, mustard hollandaise               |    | Braised beef ragu, garganelli, herbs, Grana Padano                               |    |
| <b>OMELETTE</b>                                                                   | 18 | <b>HALIBUT</b>                                                                   | 36 |
| Roasted mushrooms, chèvre, fines herbes, greens                                   |    | Fingerling potatoes, mussels, olives, sauce Provençale                           |    |
|                                                                                   |    | <b>STEAK AND EGGS</b>                                                            | 30 |
|                                                                                   |    | Bistro filet, arugula, fried eggs, crispy Russet potatoes, peppercorn jus        |    |

## POUR LA TABLE

|                     |    |               |   |                        |   |
|---------------------|----|---------------|---|------------------------|---|
| Frites              | 8  | Sausages      | 7 | Choice of toast        | 4 |
| Frites aux truffles | 10 | Bacon         | 7 | Crispy Russet potatoes | 6 |
| Half avocado        | 4  | Smoked Salmon | 7 | Farm fresh egg         | 3 |

# TABLEAU

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## BRUNCH COCKTAILS

|                                                              |    |                                                                           |    |
|--------------------------------------------------------------|----|---------------------------------------------------------------------------|----|
| <b>MIMOSA</b>                                                | 8  | <b>TABLEAU CAESAR</b>                                                     | 9  |
| Fresh squeezed orange juice, sparkling wine                  |    | Vodka, Dubonnet, Walter Caesar Mix, cornichons                            |    |
| <b>LE GRAND MIMOSA PITCHER</b>                               | 45 | <b>INSTANT CRUSH</b>                                                      | 13 |
| Sparkling wine, Grand Marnier, orange juice (minimum 2 ppl.) |    | Ketel One, chocolate liqueur, China-China, espresso                       |    |
| <b>1181</b>                                                  | 13 | <b>SUNSET IN NICE</b>                                                     | 11 |
| Gin, elderflower syrup, lemonade, sparkling wine             |    | Luxardo Sour Cherry gin, Pamplune grapefruit Rosé, fresh grapefruit juice |    |

## SPARKLING

|                                                                  |     |    |
|------------------------------------------------------------------|-----|----|
| POL RÉMY <b>Brut</b> n/v Bourgogne FR                            | -47 | 29 |
| BOISSET 'JCB No 69' <b>Brut Rosé</b> n/v Crémant de Bourgogne FR | -62 | 40 |
| ANTECH 'RESERVE' <b>Brut</b> n/v Blanquette de Limoux FR         | -62 | 45 |
| ARTHUR METZ 'PERLE NOIRE' <b>Brut</b> n/v Crémant d'Alsace FR    | -68 | 45 |

## CHAMPAGNES

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

## BOISSONS

|                        |   |              |   |
|------------------------|---|--------------|---|
| Bubbles                | 6 | Draught Beer | 6 |
| House white, rosé, red | 6 | Highballs    | 5 |
| Blonde Bombshell Lager | 5 |              |   |