

TABLEAU

BAR • BISTRO

HORS D'OEUVRES

- FRENCH ONION SOUP** onion broth, gruyère cheese, croûtons ~ 15
- STEAK TARTARE** quail's egg, pommes gaufrettes ~ 18
- MUSHROOMS ON TOAST** creamy mushrooms, brioche ~ 16
- ESCARGOTS BOURGUIGNONS** herb & garlic butter, grilled baguette ~ 15
- PÂTÉ MAISON** seasonal garnish ~ 17
- GOUGÈRES** sauce mornay ~ 9
- FOIE GRAS TERRINE** Québec foie gras, pear butter, hazelnuts, brioche ~ 24
- CHARCUTERIE ET FROMAGE** selection of 4 ~ 20 selection of 6 ~ 24

Fruits de Mer

SEAFOOD TOWER ~ 50
serves 1 to 3 people

MOULES & FRITES ~ 29
white wine, Dijon mustard, saffron

LOBSTER POT PIE ~ 29
tarragon, potatoes, puff pastry

OYSTERS
½ dozen ~ 19 1 dozen ~ 34
west coast

PLATS PRINCIPAUX

- RAGOÛT DE SANGLIER** ~ 24
braised boar and beef, garganelli pasta,
herbs, mushrooms, grana padano
- QUINOA STUFFED PEPPERS** ~ 21
ratatouille, white bean & lemon vinaigrette
- STEAK FRITES** ~ 28
bistro filet, arugula, red wine jus
- CANARD AUX CERISES** ~29
duck breast, roasted squash, beets,
cherry jus

TABLEAU BURGER ET FRITES ~18
aged cheddar, bacon, Dijon mustard

SUPRÊME DE VOLAILLE ~ 27
free range chicken breast, celeriac, roasted
mushrooms, pomme purée, sauce suprême

TRUITE POÊLÉE ~ 27
pan roasted steelhead trout, Puy lentils, kale, root
vegetables

BOUILLABAISSSE ~ 33
ling cod, mussels, clams, prawn, shellfish broth

LES SALADES

LAITUE ~ 10
bibb lettuce, fresh herbs, house vinaigrette

ALBACORE TUNA NIÇOISE ~ 19
arugula, frisée, radicchio, olives, new potatoes,
egg, green beans, olive vinaigrette

SMOKED STEELHEAD ~ 19
capers, pickled shallots, arugula, egg, buttermilk dressing

BETTERAVES ET FROMAGE DE CHÈVRE ~ 15
beets, goat cheese, hazelnuts, orange, fennel

PLATS DU JOUR

MONDAY
3 COURSE TABLEAU D'HÔTE ~ 40
chef's feature menu

TUESDAY
BOEUF BOURGUIGNON ~ 29
braised beef in red wine sauce

WEDNESDAY
AGNEAU À LA PROVENÇALE ~ MP
lamb preparation inspired
by the seasons

THURSDAY
10 OZ STEAK DIANE ~ 34
AAA beef striploin, pomme purée,
grilled vegetables

FRIDAY
PÊCHE DU VENDREDI ~ MP
daily market fresh catch

SATURDAY
COQ AU VIN ~ 28
mushrooms, bacon lardons, red wine

SUNDAY
3 COURSE TABLEAU D'HÔTE ~ 40
chef's feature menu

Pour la Table

FRITES hand cut fries ~ 6

FRITES AUX TRUFFES white truffle, parmesan ~ 10

ROASTED BRUSSELS SPROUTS garlic ~ 9

RATATOUILLE parmesan gratin ~ 10

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