

TABLEAU

BAR • BISTRO

brunch

TO START

- SOUP OF THE DAY ~ 8
- 🍷 FRENCH ONION SOUP *gruyere cheese, crouton* ~ 10
- ENDIVE & PEAR SALAD *bleu cheese, hazelnut* ~ 12
- GARDEN SALAD *seasonal garnish* ~ 8
- 🍷 TUNA NIÇOISE *tomato pulp dressing, greens, olives* ~ 14
- 🍷 RABBIT TERRINE *fruit compote, toasted baguette* ~ 12

COCKTAILS

- classic caesar ~ 9
- mimosa ~ 10
- l'amande pastis ~ 8
- seasonal spritzer ~ 10

PASTERIE BASKET

daily baked pastries
*croissant, pain au chocolat,
muffins, cinnamon swirl,
maple pecan danish*
~ 14



FROM THE SEA



OYSTERS 🍷

- kusshi ~ 4
- west coast ~ 3
- east coast ~ 4

SHELLFISH 🍷

- 🍷 moules frites ~ 18
- lobster remoulade ~ 21
- scallops & pork belly ~ 16

Les Oeufs

STEAK & EGGS 🍷

8oz grilled sirloin, fried egg, frites ~ 18

EGGS BENEDICT ~ 14

- florentine
- shaved brisket
- smoked salmon & pickled red onion

LE GRAND TABLEAU 🍷

two eggs any style, bacon, sausage,
smoked ham & potatoes ~ 12

OMELET

*provençal vegetables,
goat's cheese, toast* ~ 12

MUSHROOMS ON TOAST 🍷

*fried egg, creamy mushrooms
toasted brioche* ~ 14

POACHED EGG & DUCK

*duck confit hash, eggplant
& tomato caponata* ~ 14

THE MAINS

CHICKEN & WAFFLE ~ 15

buttermilk fried chicken, maple syrup

BUTTERMILK PANCAKE STACK ~ 14

crispy bacon

GRANOLA & YOGURT ~ 12

stone fruit compote

🍷 CROQUE MONSIEUR & FRITES ~ 12

*toasted, smoked ham, gruyere cheese
add egg* ~ 1

🍷 STEELHEAD TROUT ~ 14

corned beef & potato hash, poached egg

BURGER & FRIES ~ 16

gruyere cheese, bacon, lettuce, tomato

CHEESE & CHARCUTERIE

- cheese & charcuterie plate ~ 18
- charcuterie plate ~ 14
- cheese plate, a selection of 3 ~ 14

ON THE SIDE

- smoked ham sausage bacon
frites mixed fruit garden salad
~ 6 each

MARC-ANDRÉ CHOQUETTE Executive Chef

TRET JORDAN Executive Sous Chef

🍷 HOUSE FAVOURITES

BRUNCH Sunday 10:30am – 3pm LUNCH Mon – Fri 11:30am – 2:30pm
DINNER Mon – Thurs 5pm – 11pm, Fri & Sat 5pm – 12am DRINKS TAKEOUT

Ocean Wise 🐟 Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.
Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity.