

TABLEAU

BAR · BISTRO

dinner

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
 - STEAK TARTARE *quail's egg, pomme gaufrette* ~ 14
 - 🍷 MUSHROOMS ON TOAST *creamy mushrooms & herbs* ~ 12

SIGNATURE FLAT BREADS

baked thin crust dressed bread

- mozzarella, tomato, basil
- anchovy, olive, tomato, chili
- jambon, champignon, parmesan

~ 12

SEAFOOD PLATTER

chef's selection of shellfish & seafood

tableau plateau ~ 45
le grand plateau ~ 85



FROM THE SEA



OYSTERS 🍷

kusshi ~ 4
west coast ~ 3
east coast ~ 4

SHELLFISH 🍷

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

Tableau Specialties

MONDAY

meatless monday ~ 16

TUESDAY

beef bourguignon ~ 20

WEDNESDAY

duck leg confit ~ 20

THURSDAY

lamb shank & risotto ~ 20

FRIDAY 🍷

chicken coq au vin ~ 20

SATURDAY

short ribs, bbq sauce, creamy coleslaw ~ 20

THE MAINS

🍷 STEAK FRITES ~ 18
8oz grilled sirloin, watercress, red wine sauce

DUCK BREAST A L'ORANGE ~ 24
braised red cabbage, honey roasted parsnips

🍷 STEELHEAD TROUT ~ 18
quinoa & almond, lemon brown butter sauce

🍷 GARGANELLI PASTA ~ 18
beef & pork meatballs, tomato sauce, kale

🍷 GNOCCHI ~ 16
mushroom, roasted tomato, basil cream sauce

VEAL CHEEK BLANQUETTE ~ 24
root vegetables, pappardelle pasta

CHEESE & CHARCUTERIE

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

ON THE SIDE

garden salad frites poutine
mixed vegetables mushrooms
~ 6

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 5 pm – 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.