TABLEAU
BAR · BISTRO

BREAKFAST PACKAGES

MORNING GLORY
selection of daily baked pastries, croissants, muffin or danish

WEST COAST
wild BC smoked salmon, toasted bagel, cream cheese

HEALTHY START
house made granola, greek style yogurt, fresh fruit salad

WARM YOUR SOUL
hot steel cut oatmeal, brown sugar, raisins

SUNRISE WRAP
scrambled egg with choice of ham & cheddar cheese or goat cheese, spinach & roasted pepper

SWEET INDULGENCE
toasted waffles, maple syrup, fruit salad

~ 20 *all breakfast packages include freshly squeezed orange juice and 49th Parallel coffee*

BREAKFAST Á LA CARTE

OATMEAL *brown sugar, raisins* ~ 10

HOUSE MADE GRANOLA *greek yogurt, fresh fruit* ~ 12

PÂTISSERIE BASKET ~ 10
selection of daily baked pastries, croissants, muffins & danishes

BREAKFAST WRAP ~ 10
scrambled egg with choice of ham & cheddar cheese or goat cheese, spinach & roasted pepper

BREADS & BAGELS ~ 10
butter, cream cheese, jam, peanut butter, honey

BAGEL & LOX *wild BC salmon, cream cheese* ~ 14

WAFFLES *maple syrup* ~ 10

WHOLE SEASONAL FRUIT *banana, apple, orange* ~ 7

COLD CEREALS ~ 6

HARD BOILED EGGS ~ 6

FRESH FRUIT SALAD ~ 7

HOUSE FAVOURITES **IN ROOM BREAKFAST** 7am – 10am

Please note that an 18% gratuity will be added to each room service order.
Please allow 30 minutes for delivery.

TABLEAU
BAR · BISTRO

TO START

SOUP OF THE DAY ~ 8

GARDEN SALAD *seasonal garnish* ~ 8

TUNA NIÇOISE *tomato pulp dressing, greens, olives* ~ 14

CHEESE & CHARCUTERIE *chef's selection* ~ 18

SIGNATURE FLAT BREADS

baked thin crust dressed bread

· mozzarella, tomato, basil
· onion, goat cheese, olives
· jambon, champignon, parmesan

~ 12

THE MAINS

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

STEAK FRITES ~ 24
8oz grilled sirloin, watercress, red wine sauce

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

BURGER & FRIES ~ 18
gruyère cheese, bacon, lettuce, tomato

VEGETARIAN FEATURE ~ 18
for our seasonal vegetarian feature dial 1693

ROASTED CHICKEN BREAST ~ 20
seasonal vegetables, potatoes

TABLEAU
BAR · BISTRO

Tableau Specialties

Our Tableau Specialties are seasonally inspired and locally sourced

PLEASE DIAL 1693 AND
ASK ABOUT OUR DAILY FEATURES

ON THE SIDE

garden salad frites
green beans mushrooms ~ 6
poutine ~ 8

DESSERT

CRÈME BRÛLÉE
seasonal flavoured custard, caramelized sugar

CHOCOLATE MOUSSE
dark chocolate, whipped cream

LE GÂTEAU SAISONNIER
chef's seasonal cake

~ 8

HOUSE FAVOURITES

Ocean Wise Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

IN ROOM DINING
Sun – Thur 11:30am – 10pm, Fri and Sat 11:30am – 11pm

Please note that an 18% gratuity will be added to each room service order.
Please allow 30 minutes for delivery.

TABLEAU
BAR · BISTRO

WINE

	gl	btl
HOUSE WHITE	10	50
PREMIUM WHITE	15	75
HOUSE RED	10	50
PREMIUM RED	15	75
MOET & CHANDON IMPERIAL BRUT n/v	20	100

BOTTLED BEER

Import & Craft
~ 9

PLEASE DIAL 1693 AND ASK ABOUT OUR DAILY BEER & WINE FEATURES

BEVERAGES

CAFÉ AU LAIT, CAPPUCCINO ~ 4

TEA ~ 3.5
earl grey, rooibos, green, english breakfast, peppermint

49th PARALLEL COFFEE
small pot (2 cups) ~ 5 *large pot (4 cups)* ~ 9

JUICE ~ 4.5
orange, grapefruit, apple, tomato, cranberry

HOT CHOCOLATE ~ 4

IN ROOM DINING
Sun – Thur 11:30am – 10pm, Fri and Sat 11:30am – 11pm
Please note that an 18% gratuity will be added to each room service order.
Please allow 30 minutes for delivery.

TABLEAU
BAR · BISTRO

LATE NIGHT & WEEKEND

SOUP OF THE DAY ~ 8

GARDEN SALAD ~ 8
seasonal garnish

CHEESE & CHARCUTERIE ~ 18
chef's selection

LES SANDWICHS ~ 14
grilled, vegetarian or meat

BURGER & CHIPS ~ 18
gruyère cheese, bacon, lettuce, tomato, potato chips

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

FRESHLY BAKED CHOCOLATE CHIP COOKIES ~ 8

CHOCOLATE DIPPED ICE CREAM BAR ~ 9

HOUSE FAVOURITES

IN ROOM LATE NIGHT & WEEKEND
All Day and Overnight
Please note that an 18% gratuity will be added to each room service order.
Please allow 30 minutes for delivery.

TABLEAU
BAR · BISTRO

in room dining

TO PLACE AN ORDER DIAL 1693

BRUNCH LUNCH DINNER DRINKS TAKEOUT