

TABLEAU

BAR · BISTRO

brunch

TO START

49TH PARALLEL COFFEE ~ 3
LOOSE LEAF TEA ~ 3.5
ESPRESSO ~ 3.5
CAPPUCCINO ~ 4
CAFÉ AU LAIT ~ 4
FRESH SQUEEZED ORANGE JUICE ~ 4.5
APPLE, CRANBERRY, GRAPEFRUIT JUICE ~ 4.5

COCKTAILS

1181 ~ 11
gin, elderflower, lemonade, sparkling wine
mimosa ~ 10
fresh squeezed orange juice, sparkling wine
🍷 bacon caesar ~ 14
bacon infused vodka, clamato

PASTERIE BASKET

daily baked pastries
*croissant, pain au chocolat,
muffins, maple pecan danish*
~ 12



FROM THE SEA



kusshi oyster ~ 4
west coast oyster ~ 3
east coast oyster ~ 4

mignonette, cocktail sauce, lemon

Les Oeufs

EGGS BENEDICT ~ 16

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

LE GRAND TABLEAU

*two eggs any style, bacon, sausage,
honey ham & potatoes ~ 16*

🍷 MUSHROOMS ON TOAST

*fried egg, creamy mushrooms,
toasted brioche ~ 18*

EGG WHITE FRITTATA

*ask your server for today's frittata
feature ~ 14*

THE MAINS

🍷 CHICKEN & WAFFLE ~ 16

buttermilk fried chicken, maple syrup, gravy

CROQUE-MONSIEUR & FRITES ~ 14

*toasted, honey ham, gruyère cheese
add free range egg ~ 2*

SPICED BUTTERMILK FRENCH TOAST ~ 16

fruit compote, warm crème anglaise

STEELHEAD TROUT ~ 16

scrambled eggs, spinach, béarnaise

CHEESE & CHARCUTERIE

cheese & charcuterie plate ~ 18
charcuterie plate, a selection of 3 ~ 16
cheese plate, a selection of 3 ~ 16

ON THE SIDE

honey ham sausage bacon
frites mixed fruit
garden salad potatoes
~ 6 each

MARC-ANDRÉ CHOQUETTE Executive Chef

HENRY WONG Executive Sous Chef

HOUSE FAVOURITES 🍷

Ocean Wise



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