

TABLEAU

BAR · BISTRO

lunch

TO START

- SOUP OF THE DAY ~ 8
- 🍷 FRENCH ONION SOUP *gruyère cheese, crouton* ~ 12
 - 🍷 ALBACORE TUNA NIÇOISE *tomato dressing* ~ 14 / 20
 - CRISPY FISH CAKE *jalapeño salsa* ~ 14
 - RABBIT TERRINE *apple compote, toasted baguette* ~ 15
 - STEAK TARTARE *quail egg, pomme gaufrette* ~ 18
 - 🍷 MUSHROOMS ON TOAST *creamy mushrooms, brioche* ~ 18

LES SANDWICHES

- prosciutto, roasted pears, brie, watercress
 - pork schnitzel, gherkin slaw, dijon mustard, ciabatta
 - 🍷 · grilled vegetables, basil, pesto, goat cheese
- choice of frites, salad or soup* ~ 16
sub poutine or french onion soup ~ 6

SEAFOOD PLATTER

chef's selection of shellfish & seafood tower

tableau plateau ~ 75
le grand plateau ~ 110



FROM THE SEA



OYSTERS

kusshi ~ 4
west coast ~ 3
east coast ~ 4

SHELLFISH

🍷 moules frites ~ 24
grilled calamari & prawns ~ 18
shrimp cocktail ~ 16

Tableau Specialties

MONDAY

pork steak, white bean & chorizo cassoulet ~ 26

TUESDAY

duck leg confit, spinach, hazelnut dressing ~ 26

WEDNESDAY

pan roasted scallop, ratatouille ~ 26

THURSDAY

braised lamb shank, parsnip risotto, beets ~ 28

FRIDAY

seafood bouillabaisse, saffron, tomato ~ 28

SATURDAY

braised short ribs, seasonal vegetables ~ 30

SUNDAY *beef bourguignon* ~ 26

THE MAINS

🍷 STEAK FRITES ~ 26

8oz grilled sirloin, watercress, red wine sauce

BURGER & FRITES ~ 18

gruyère cheese, bacon, lettuce, tomato

🍷 STEELHEAD TROUT ~ 20

quinoa & almond, dill, capers, lemon yogurt sauce

COQ AU VIN ~ 24

herb spätzle, house smoked bacon

🍷 GARGANELLI PASTA ~ 20

beef & pork meatballs, tomato sauce, kale

TAGLIATELLE PASTA ~ 20

cauliflower cream, crispy capers, lemon, breadcrumbs

CHEESE & CHARCUTERIE

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

ON THE SIDE

GARDEN SALAD *lemon & olive oil, pickled veggies* ~ 6
FRITES *hand cut kennebec, garlic aioli* ~ 6
BRUSSEL SPROUTS *roasted, chili, garlic* ~ 6
MUSHROOMS *shallots, fried capers* ~ 6
POTATOES *red nugget, rosemary salt* ~ 6
POUTINE *hand cut fries, gravy & curds* ~ 8

MARC-ANDRÉ CHOQUETTE Executive Chef

Ocean Wise

HOUSE FAVOURITES



TableauBarBistro



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