

TABLEAU

BAR · BISTRO

Brunch

Saturday, Sunday & Holidays

LE GRAND TABLEAU ~ 18

*two eggs any style, bacon, sausage,
herb potatoes, toast*

CHICKEN & WAFFLE ~ 18

*buttermilk fried chicken,
maple syrup, gravy*

CRÊPES ~ 18

*buckwheat, jambon de pays,
gruyère*

OMELET ~ 16

*goat cheese, mushrooms,
chives*

TARTINE NIÇOÏSE ~ 20

*albacore tuna, avocado,
poached egg, brioche*

CROQUE MADAME ~ 18

*ham, gruyère cheese, fried egg, sauce
mornay, greens, mustard vinaigrette*

MUSHROOMS ON TOAST ~ 17

*creamy mushrooms, brioche,
poached egg*

EGGS BENEDICT CLASSIQUE ~ 18

*ham, roasted potatoes,
double baked croissant*

AVOCADO EGGS BENEDICT ~ 16

avocado, swiss chard

QUICHE DU JOUR ~ 17

chef's creation

BOISSONS

1181 ~ 10

gin, elderflower, lemonade, sparkling wine

MIMOSA ~ 6

fresh squeezed orange juice, sparkling wine

LE GRAND MIMOSA PITCHER ~ 45

*Grand Marnier, Cuvée Jean-Louis
(minimum 2 ppl.)*

LILLET SPRITZ ~ 8

*lillet rosé, époque tradition sémillon, fresh
grapefruit, soda*

MARIE ANTOINETTE ~ 6

*vodka, dubonnet, tomato juice or caesar mix,
cornichon*

Pour la Table

frites ~ 6

frites aux truffes ~ 9

sausage ~ 6

bacon ~ 6

herb potatoes ~ 5

fruit bowl ~ 6