

# TABLEAU

BAR · BISTRO

## Brunch

### LE GRAND TABLEAU ~ 18

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

CHICKEN & WAFFLE ~ 18  
*buttermilk fried chicken,  
maple syrup, gravy*

PAIN PERDU ~ 14  
*mixed berry compote, whipped  
cream, maple syrup*

OMELET ~ 16  
*white cheddar cheese,  
mushrooms, fresh herbs, bibb  
lettuce salad*

CONFIT DUCK POUTINE ~ 16  
*poached eggs, hollandaise,  
cheese curds, gravy*

CROQUE MADAME & FRITES ~ 16  
*ham, gruyère cheese, fried egg, sauce  
mornay*

OUEFS EN MEURETTE ~ 17  
*poached eggs, red wine jus, pork belly,  
baguette*

MUSHROOMS ON TOAST ~ 17  
*creamy mushrooms, brioche, fried egg*

EGGS BENEDICT ~ 18  
*served with potatoes  
CHOICE OF:  
ham  
vine ripened tomato, avocado  
smoked salmon 🍣*

### BOISSONS

1181 ~ 10

*gin, elderflower, lemonade, sparkling wine*

mimosa ~ 6

*fresh squeezed orange juice, sparkling wine*

le grand mimosa pitcher ~ 45

*Grand Marnier raspberry peach, cuvée Jean-Louis  
(minimum 2 ppl.)*

lillet spritz ~ 8

*lillet rosé, époque tradition sémillon, fresh grape  
fruit, soda*

marie antoinette ~ 6

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

### *Pour la Table*

sausage ~ 6

bacon ~ 6

herb potatoes ~ 5

fruit bowl ~ 6