

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*

FRISÉE AUX LARDONS ~ 18
*lobster, poached egg, bacon,
croûtons*

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*

OEUFS 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
grapefruit, 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