APPETIZERS AND SALADS

Soup of the Day $8.00
Mesclun Salad with Fresh Herbs $8.50/$17.00
The L’Absinthe Assorted Cheese Plate $13.00
Wild Salmon Tartar with Mustard Oil, Lemon Jus and
Pommes Gaufrettes, Cucumber $12.00
Charcuterie Plate of Prosciutto, Salami, Country Ham,
Terrine and Rillettes $9.50
Endive Salad, Roquefort, Walnut, Apple and Glazed Forest Ham $11.00/$22.00
Warm Free Range Chicken Salad, Taboulet, Red Pepper Basil Vinaigrette $22.00
Lobster Salad, Black Truffle Celery Root Remoulade, String Beans with
Port Truffle Vinaigrette $19.00/$38.00
Tartine of Prosciutto, Pencil Asparagus, Basil, Red Pepper,
on Toasted Country Bread with Parmesan $18.00
The “Low Calorie Plate”:
Vegetable Salad, Cold Shrimps, Smoked Fish, Tomato Vinaigrette
and Ultra Light Fromage Blanc Mayonnaise $15.00/$30.00

MAIN COURSES

Gratin of Penne Pasta, Tomato, Basil, Emmenthal Cheese $17.00
Beef, Lamb-Burger, Cucumber, Arugula and Sweet Potato Fries $21.00
Broiled Filet of Tilapia, Capers, Lemon, Fresh Herbs and
Crushed Yukon Gold Potatoes $23.00
Boneless Rainbow Trout Stuffed with Wild Mushrooms and
Sauteed Endive, Sherry Wine Sauce $23.00
Beef Tartare, Watercress Salad and French Fries $22.00
Omelette with Mushrooms and Fresh Herbs $16.00
The L’Absinthe Assorted Cheese Plate $13.00
L’Absinthe Croque-Monsieur, Salad $16.00
Seasonal Vegetable Plate $19.00
L'ABSINTHE SHELLFISH TRAY
Your Choice of the Chef's Seasonal Selection:

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<tbody>
<tr>
<td>West Coast Oysters</td>
<td>$2.20 each</td>
<td>Periwinkles</td>
<td>$11.00 portion</td>
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<tr>
<td>East Coast Oysters</td>
<td>$2.20 each</td>
<td>Razor Clams</td>
<td>$11.00 portion</td>
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<tr>
<td>Belon Oysters</td>
<td>$3.50 each</td>
<td>French Crevettes Grises</td>
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<td>Jumbo Shrimp</td>
<td>$5.50 each</td>
<td>Whelks</td>
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<tr>
<td>Maine Little Neck Clams</td>
<td>$1.60 each</td>
<td>Cooked Mussels 1/2 Shell</td>
<td>$12.00 portion</td>
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<tr>
<td>Whole Tourteau Crab</td>
<td>Market Price</td>
<td>1/2 Cold Lobster</td>
<td>$21.00 portion</td>
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Assorted Shellfish Tray:
- Serves 1 to 2 $49.00
- Serves 3 to 4 $98.00

L'Absinthe Brasserie Classics
Timeless French Cuisine

Appetizers

Pate Croute de Caille et Foie Gras, Gelee au Porto $13.00
(Cold Pate of Quail and Foie Gras in a Port Wine Aspic)

Cervelas Poche aux Truffes et Pistaches avec

Une Salade Viede de Pomme de Terre $14.00
(Homemade Poached Black Truffle Pistachios Garlic Sausage, Baby Gold Potato Salad)

Pieds de Porc Farcis au Foie Gras et Pommes,
Reduction de Cidre $13.00
(Stuffed Pig Feet with Foie Gras, Apple, Cider Reduction)

Moules Marinieres de l'Ile du Prince Edward $12.00/$24.00
(Prince Edward Island Steamed Mussels) Suppl. French Fries $3.50

Main Courses

Sole Meuniere Market Price
(Classic Dover Sole Meuniere)

Aiguillette de Boeuf au Vin Rouge et Tagliatelle
Fraiche au Beurre $24.00
(Slow Braised Beef in Red Wine, Fresh Tagliatelle Pasta)

Choucroute Royale Alsacienne $25.00
(Assorted Sausages, Pork Loin, Ham Hock, Sauerkraut)

Steak Frites, Beurre Maitre d'Hôtel ou Sauce au Poivre $29.00
(Sirloin Steak, Beurre Maitre d’Hotel or Peppercorn Sauce, French Fries)