



Jean-Michel Bergougnoux
Chef Proprietaire
Maitre Cuisinier de France

L'Absinthe
BRASSERIE - RESTAURANT

Open 7 Days
Brunch - Lunch - Dinner
Pre-Theatre

Available for Private Parties

Tel: 212-794-4950
Fax: 212-628-5089

227 East 67th Street • NYC, NY 10021

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 :

West Coast Oysters	\$2.20 each	Periwinkles	\$11.00 portion
East Coast Oysters	\$2.20 each	Razor Clams	\$11.00 portion
Belon Oysters	\$3.50 each	French Crevettes Grises	\$14.00 portion
Jumbo Shrimp	\$5.50 each	Whelks	\$12.00 portion
Maine Little Neck Clams	\$1.60 each	Cooked Mussels 1/2 Shell	\$12.00 portion
Whole Tourteau Crab	Market Price	1/2 Cold Lobster	\$21.00 portion

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 Tiede 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'Isle 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'Hotel ou Sauce au Poivre \$29.00

(Sirloin Steak, Beurre Maitre d'Hotel or Peppercorn Sauce, French Fries)

Le Absinthe



Ch. REWARD