

L'ABSINTHE BRASSERIE

SEASONAL BRUNCH

THREE-COURSE \$33.00

BEVERAGES, TAX & GRATUITIES ADDITIONAL

APPETIZER

SOUP OF THE DAY

with Garniture

GREEN-PEPPERCORN-COUNTRY-TERRINE

SIX ASSORTED OYSTER \$SUPPL.\$6.00

CHILLED SHRIMP

Cocktail Sauce \$SUPPL.\$10.00

SALMON TARTARE, LOBSTER SALAD,

Guacamole, Lemon Vinaigrette

MONTRACHET GOAT CHEESE,

Baked in a Pocket of Brique Pastry

with Prosciutto, Basil, Sundried Tomatoes

Served with a Frisee Salad

TOMATO ON THE VINE

AND GREEN LENTIL SALAD

with Cucumber Tagliatelle

and Blue Cheese

MESCLUN SALAD

with Fresh Herbs

SALADE DU MARCHE

Frisee, Leeks and Beets, Crispy Bacon,

ENTREE

POACHED EGGS BENEDICT

Smoked Salmon and Salmon Caviar

PUFF PASTRY SHELL FILLED

with Scrambled Eggs, Morels, Peas and Pinot Noir Reduction

OMELETTE

with Ham, Cheese and Mushrooms

BEEF TARTARE

with French Fries

PRINCE EDWARD ISLAND STEAMED MUSSELS

BRANZINI A LA PLANCHA

Minestrone Vegetables, Herbs Gnocchis

NIMAN RANCH ANGUS STEAK (12-oz Strip Loin)

Served with Pommes Frites and Bearnaise Sauce \$SUPPL.\$15.00

ORGANIC SALMON STEAK, TAJINE STYLE

BEEF AND LAMB BURGER

with French Fries, Nodine Juniper Bacon,

Your Choice of Cheese and Caramelized Onions

SEASONAL VEGETABLE PLATE

PASTA OF THE DAY

ASSORTED COLD CUT PLATE

ROAST CHICKEN SALAD

Tabbouleh, Red Pepper, Basil Vinaigrette

ARTISANAL CHEESE PLATE

\$SUPPL.\$4.00

TARTINE (Toasted Country Bread) AND GRILLED PANINI (Ciabetta Loaf)

served with Mesclun Salad

TARTINE OF ASPARAGUS

Red Pepper, Parmesan Cheese

and Serrano Ham

CHEF'S PANINI

Egg Over Easy, Emmenthal Cheese, Bacon

and Frisee Salad

PIZZETTES (Very Thin Individual Pizza)

Served with Mesclun Salad

ALSACIENNE PIZZETTE

Bacon, Fresh Thyme,

Munster Cheese, Onion

COUNTRY PIZZETTE

Serrano Ham, Black Olive Tapenade,

Figs and Goat Cheese \$SUPPL.\$3.50

DESSERT

L'ABSINTHE DESSERT TROLLEY

ASSORTED SORBETS OR ICE CREAMS