

L'ABSINTHE RESTAURANT

MENU

Autumn-Winter 2011/12

STARTERS

MARINATED HERRING, POTATO SALAD, SHALLOTS DRESSING £5.25

Hareng mariné, salade de pomme de terre, vinaigrette à l'échalotte

LEEKS VINAIGRETTE, POACHED EGG £5.95

Poireaux vinaigrette, oeuf poché

CHCKEN LIVER PARFAIT, RED ONIONS MARMELADE, TOAST £6.25

Parfait de foie de volailles, marmelade d'oignons rouges, toast

CLASSIC FRENCH ONION SOUP £6.50

Soupe à l'oignon

SALADE LYONNAISE £6.75

Salad, bacon, croutons, poached egg

"CHALK FARM" SMOKED SALMON, SOUR CREAM £6.95

Saumon fumé à "Chalk Farm", crème au citron

BAYONNE HAM, CELERIAC REMOULADE £7.50

Jambon de Bayonne, celeri remoulade

MAIN COURSES

TOULOUSE SAUSAGE, LYONNAISE POTATOES, MUSTARD SAUCE £9.95

Saucisse de Toulouse, pommes de terre Lyonnaise, sauce moutarde

BEEF BOURGUIGNON, MASH POTATOES £10.95

Boeuf bourguignon, pomme purée

CORN FED CHICKEN BREAST, CAULIFLOWER MASH, GARLIC JUS £12.50

Supreme de poulet au grain, purée de choux fleur, jus à l'ail

DUCK CONFIT, SAVOY CABBAGE, GLAZED BABY ONIONS £13.50

Confit de canard, choux verts, petits oignons

FILLET OF SALMON, CREAMED LEEKS, LEMON & SAGE OIL £14.95

Filet de saumon, poireaux à la crème, huile au citron et sauge

FILLET OF COD, HONEY ROAST VEGETABLE, JUS GRAS £15.50

Filet de cabillaud, légumes rotis au miel, jus gras

L'ABSINTHE STEAK FRITES £17.50

Aberdeen Angus ribeye, homemade chips, choices of sauces

SIDE orders

Homemade chips £2.95

Savoy cabbage £2.75

Spinach £3.75

Gratin dauphinois £3.75

CHEESE

SELECTION OF FARMHOUSE CHEESES £6.75

DESSERT

DARK CHOCOLATE & PEAR CHARLOTTE £5.25

Charlotte au chocolat noir et poires pochées

COLONEL £4.95

Lemon sorbet, vodka

MARSHFIELD VANILLA ICE CREAM, HOT CHOCOLAT SAUCE £5.00

Glace à la vanille, sauce au chocolat chaude

MARSHFIELD VANILLA ICE CREAM, PRUNES IN ARMAGNAC £5.25

Glace à la vanilla, pruneaux à l'armagnac

ABSINTHE CREME BRULEE £5.50

Crème brûlée à l'absinthe

CREPES SUZETTE, ORANGE & COINTREAU ICE-CREAM £5.75

Crepes suzettes, glace à l'orange et au cointreau

APPLE TARTE TATIN, CLOTTED CREAM ICE CREAM £5.95

Tarte tatin aux pommes, glace à la crème

SWEET WINE & DIGESTIF

Château de Ricaud Loupiac 2002(sweet) 100ml £5.95

Chateau de Sudaire, sauternes 2002, 375ml £32.00

Tokaji Disznoko, late harvest, 2008(sweet), Hungary 500ml £18.50

Tokaji disznoko, 5 puttonyos 2001, Hungary 500ml £29.00

Cognac VS/Armagnac VSOP/calvados/ 50ml £5.50

Armagnac H.Dartigalongue 1979 50ml £8.95

1968 50ml £12.50

Poire Williams, Etienne Brana 50ml £6.00

Fine de chateuneuf-du-pape La Nerthe 50ml £12.50

Marc de Chambertin Domaine Trapet 1990 50ml £15.50

TEA & COFFEE

Espresso/filter/tea £1.95

Dbl espresso, latte, cappuccino, fresh mint £2.15

Prices include VAT, an optional 12.5% service charge will be added to your bill

Open lunch Tuesday to Friday 12.00 to 14.30 Saturday & Sunday 12.00 to 16.00

Open for dinner Tuesday to Saturday 18.00 to 22.30 Sunday 18.00 to 21.30