A city of Dublin bill of fare

HORS D'OEUVRES

Caviar
Lobster Cocktail 5/6
Galway Oysters per dozen
12 Escargots Chablisienne 6/6
Grape Fruit 1/6
Smoked Salmon 6/-
Prawn Cocktail 5/6
Egg Mayonnaise 2/6
Hors d'Oeuvres Assortis 4/6
12 Escargots Bourgignonne 6/6

SOUPS

Mutton Broth 1/6
Thick Kidney 1/6
Petite Marmite 2/-
Tomato and Vegetable Broth 1/6
Cream of Vegetables 1/6
Clear Onion 2/-

EGGS

Scrambled Eggs with Tomato 3/6
Mushroom Omelette 4/6
Eggs in Cocotte a la Creme 3/6
House Omelette 5/-
Omelette Espagnole 4/6
Eggs Mornay 3/6

FISH

Sole Bonne Femme 7/6
Lobster Mornay 8/6
Lobster Thermidor
Sole Meuniere 7/6
Grilled Sole 7/6
Cold Lobster and Salad 8/6
Grilled Salmon Steak 8/6
Fried Fillet Plaice and Tartare Sauce 5/6
Sole Colbert 7/6
Fried Fillet Sole, Tartare Sauce 7/6
Boiled Salmon, Hollandaise Sauce 9/-
Lobster St. Malo
Fillet of Sole Mornay 7/6
Dublin Bay Prawns 5/6
Salmon Mayonnaise 9/-

ENTREE

Crapaudine of Chicken Maison 10/6
Wiener Schnitzel 6/6
Escalope of Veal Holstein 7/-
Entrecote Chez-Soi 7/-
Entrecote Bearnaise 6/6
Pork Cutlet Robert 6/6
Supreme of Chicken Alexandra 12/-
Supreme of Chicken Rossini 12/6
Cote de Veau Zingara 6/6
Chicken in Casserole 9/-
Entrecote a Cheval 6/6
Chicken Maryland 15/-
Tournedos Rossini 10/6
Entrecote Marchand De Vins 6/6
Calf's Liver & Bacon 5/6
Tournedos Maitre D'Hotel 6/6

ROASTS

Roast Pheasant (2) 21/-
Roast Stuffed Half Duckling, Apple Sauce 12/-
Roast Wild Duck, Port Wine Sauce 12/6
Roast Chicken and Sausage 8/6
Roast Chicken and Ham 8/6
Roast Turkey and Ham, Cranberry Sauce 10/6
Duckling a L'Orange 12/-
Stuffed Petit Poussin Garni 12/6

COLD MEATS

Roast Beef 5/-
Limerick Ham 5/-
Pressed Ox Tongue 5/-

FROM THE GRILL

Fillet Steak 6/-
Rump Steak 5/-
Porterhouse Steak (2 persons) 14/6
Spatchcock of Petit Poussin 10/6
Chump Chop 5/-
Point Steak 6/-
Grilled Chicken and Sausages 8/6
Grilled Pork Chop, Apple Sauce 6/6
Mutton Cutlets (2) 5/-
Mixed Grill 6/-
Loin Chop 5/-
Sirloin Steak 5/-
Minute Steak 4/6

VEGETABLES

Saute, Fried, Boiled or Mashed Potatoes 1/-
Fried Onions 2/-
French Fried Onions 2/6
Asparagus, Melted Butter 3/6
Asparagus Mornay 3/6
Celery Bechamel 2/6
Garden Peas 2/-
Brussels Sprouts 2/-
Tomatoes 1/9
Mushrooms
Lyonnaise Potatoes 1/6
Spinach 2/-
Cauliflower 2/-

SALADS

Italienne 2/6
Potato 1/-
Beetroot 1/-
French Salad 2/-
Tomato 2/-

SWEETS

Fruit Salad 3/6
Meringue Glace 3/-
Pear Helene 4/6
Coupe Jacques 3/6
Apple Tart 2/-
Omelette Surprise 4/6
Meringue Chantilly 3/6
Banana Split 4/6
Sherry Trifle 1/6
Crepes Suzette 5/6
Rum Omelette 5/6
Assorted Cream Ices 1/6
Apple pie a la Mode 3/-
Vacherin Printaniere 4/6
Cream 1/-

SAVOURIES

Chicken Liver on Toast 2/6
Welsh Rarebit 2/-
Devils on Horseback 2/6

CHEESE

Cheshire 1/-
Pont L'Eveque 1/6
Cheddar 1/-
Port Salut 1/6
Gruyere 1/6
Caerphilly 1/6

Coffee 1/-

FRENCH WINES IN CARAFE—Vin Blanc or Vin Rouge, Barton & Guestier. Per Half Carafe 4/6; Per Carafe 8/6

The Chef will be pleased to execute Special Dishes to Order.