Executive Chef
*christian schild*

Head Waiter
*joe gray*

HORS d'OEUVRE

| | |
|---|---|
| Caviar Malassol | 52/- |
| Pâté de Foie Gras Strasbourg | 30/- |
| Smoked Boyne Valley Salmon | 12/6 |
| Dublin Bay Prawn Cocktail | 10/6 |
| Westphalian Ham with Melon | 8/6 |
| Avocados Mexicaine | 13/6 |
| Hors d'Oeuvre Plate | 12/6 |
| Smoked Irish Eel | 11/6 |
| Home Made Chicken Liver Pâté | 8/6 |
| Steak Tartare | 11/6 |
| Steak Tartare (Main Course) | 18/6 |
| Six Burgundy Snails in Shells | 15/- |
| Moules Poulette | 9/- |
| Eggs Florentine | 7/- |

**FROM THE SOUP TUREENS**

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|---|---|
| Real Turtle Soup "Lady Curzon" | 6/- |
| French Onion Soup Gratiné | 5/- |
| Double Consommé with Marrow | 4/- |
| Spring Vegetable Broth | 4/6 |
| Lobster Bisque au Fine Champagne | 7/- |
| Gazpacho Andaluz | 5/- |

**FROM NEPTUNE'S DOMAIN**

| | |
|---|---|
| Truite au Bleu | 16/6 |
| Grilled Sole Perle du Lac | 21/6 |
| Fresh Scampi in Dill Sauce, Pilaw Rice | 21/- |
| Turbot Steak Dijonaise | 19/- |
| Poached Salmon in Court-bouillon (with Mousseline Sauce) | 25/- |
| Fillets of Sole St. Germain | 23/- |
| Fresh Lobster Thermidor or Newburg (depending on size) (up to 1½ lb) | 30/- |
| (from 1½-2 lb) | 40/- |

## *from the grill*

| | |
|---|---|
| Prime Sirloin Steak Maître d'Hôtel | 26/- |
| Chateaubriand Bouquettier (*2 persons*) | 54/- |
| Mixed Grill Maison | 20/- |
| T-Bone Steak Béarnaise | 32/- |
| Wiener Roastbraten (Minute Steak with Fried Onions) | 26/- |
| Grilled Gammon Steak | 17/6 |

## *chef's suggestions*

**CARRE d'AGNEAU PRE-SALE**
Whole roast rack of lamb, flavoured with mustard, garlic and coated with breadcrumbs. (*2 persons*) 42/-

**STEAK DE VEAU AU MORRILLES**
Sautéd veal steak, topped with delicious morrilles cream sauce, and served with noodles. 28/-

**CHICKEN A LA KIEV**
Breast of chicken, stuffed with herb batter, deep fried and served on creamed potato. 21/-

**L'ENTRECOTE CAFE DE PARIS**
Pan-fried sirloin, topped with Café de Paris butter and glazed under the salamander. 28/6

**EMMENTHALER SCHNITZEL**
Two veal escalopes, served on noodles topped with mushroom cream sauce and cheese, and glazed under the salamander. 21/-

## *flamed at your table*

**BREAST OF CHICKEN ARMAGNAC**
Cooked at the table with asparagus tips and creole rice. 25/-

**PRAWNS BEATRICE**
Fried in butter, flavoured with sliced banana, lemon, rind of orange and Cointreau. Served on bed of rice. 25/-

**GAELIC STEAK JURY'S**
A Jury speciality, sirloin cooked at the table, flamed in Irish whiskey, and enriched with a cream and tomato sauce. 30/-

**FRENCH BLACK PEPPER STEAK**
Traditional French pepper steak, served with rice or creamed potato. 25/-

**LA DELICE DE LA MAHARANI**
Two veal escalopes, fired, flamed and finished with spiced curry sauce, and served with rice. 25/-

**CRABMEAT FLAMBEE SRIRACHA**
Crab meat, flamed with whiskey, finished with pineapple, banana, flavoured with ginger and served with rice. 26/-

## *crisp and cool*

| | |
|---|---|
| Salad Nicoise | 5/- |
| Jury's Salad Bowl | 4/6 |
| College Green Salad | 4/6 |
| Mixed Salad | 4/6 |
| Lettuce Salad | 3/- |

## *vegetables*

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|---|---|
| Cauliflower, tomatoes, peas, | 2/6 |
| French beans. | 2/6 |
| Spinach, celery hearts, mushrooms, asparagus tips. | 4/- |
| French fried, croquette or sauté potatoes. | 2/- |

Roast Beef
with vegetable.
17/6

## *jury's copper grill specialities*

**FONDUE BOURGUIGNONNE**
Cubed Fillet Steak. Cooked by yourself at the table and accompanied by a variety of sauces. (*2 persons*) 45/-

**CHICKEN CURRY KHORMA**
Indian spiced chicken curry served in a coconut shell, and accompanied by exotic garnishes and rice. 21/-

**HONEY BASTED DUCKLING FLORIDA**
Roast duckling, basted with honey, served with peaches and Berny potatoes. (*2 persons*) 45/-

**PORK CHOP NICOISE**
Pan-fried pork chop, topped with tomatoes concassées and French fried onions. 23/-

**NASI GORENG**
An Indonesian speciality of beef, chicken and bean shoots, flavoured with Oriental spices and served with a tray of garnishes. 25/-

**FILLET OF BEEF CAN-CAN**
A French speciality, with a rich garnish of vegetables and Café de Paris butter. 28/-

Tea or Coffee 2/-

12% SERVICE CHARGE

# *sweets*

*Coupe Midinett*
*5/-*

*Avocados Brasilia*
*7/-*

*Surprise Pol du Nord*
*(2 persons)*
*12/-*

*Biscuit Glacé Nougat*
*5/-*

*Banana Flambée*
*(2 persons)*
*12/-*

*Apricot Soufflé*
*(2 persons)*
*10/-*

*Crêpes Eskimos*
*(2 persons)*
*15/-*

*Fresh Fruit Salad*
*and Cream*
*6/-*

*Selection from Sweet Trolley* *6/-*
*International Cheese Board* *5/-*

*Gaelic Coffee*
*6/6*