



1998

# Les Frères Jacques, Menu, c. 1998

Les Frères Jacques

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# Les Frères Jacques

Tonights Table D'Hôte £ 20.00

CREME OF LETTUCE SOUP WITH PROVENCAL CROUTON

OXTAIL AND CARROT TERRINE WITH MIXED HERBS MAYONNAISE

SALAD OF DUCK & GIBLETS CONFIT WITH PORT JUICES

SHELLFISH & SEAFOOD BROUSTADE & CURRY SCENTED CREAM SAUCE

ROAST LEG OF WICKLOW LAMB WITH SUMMER VEGETABLES

GILLED FISH RENDEZ-VOUS WITH A BEURRE BLANC SAUCE

CASUN SPICED CHICKEN SUPREME WITH PESTO & YOGURT SAUCE

CRACKLING FLOUGAT BISQUIT WHITE CHOC MOUSSE & APRICOT COULIS

SEASONAL FRUITS TARTELETTE WITH A CITRUS SORBET

PLATEAU DE FROMAGES (4.50 EXT)

## A La Carte Suggestions

1/2 DOZ WEST COAST ROCK OYSTERS	6.50
GILLED LOBSTER FROM OUR TANK FLAMED WITH WHISKEY <u>Price P.I.B</u>	21.00
ROAST MEDALLIONS OF MONKFISH NIÇOISE	19.50
FILLET OF ATLANTIC TURBOT WITH A HERB CRUST & VERMOUTH SAUCE	21.00
ROAST BEST END RACK OF LAMB WITH THYME JUICES	17.50