You are invited to inspect our all Stainless-steel air-conditioned Kitchens where you can observe the preparation of meals under ideal conditions.

— CARAFE WINES —
Beaujolais or
Macon Blanc Supérieur
Bouchard Pere & Fils
½ Carafe 5/6d - Carafe 10/6d

Gresham Hotel, Dublin.

Bill of Fare

Hors d'Oeuvres

Galway Bay Oysters, per doz. 9/- Smoked Salmon 7/- Grape Fruit 2/6d
Lobster Cocktail 5/6d Dublin Bay Prawn Cocktail 5/- Foie Gras Truffe 16/6d
12 Escargots: Chablisienne or Bourgignonne 7/6d

Soups

Clear Onion 2/6d Cream of Tomato 2/- Consomme Portugaise 2/-
Lobster Bisque 3/6d Petite Marmite 2/- Potage Garbure 2/-

Omelettes and Eggs

Spanish Omelette 5/- Ham Omelette 5/- Tomato Omelette 5/-
Eggs en Cocotte a la creme 3/6d Eggs en cocotte Forestiere 3/6d

Fish

Sole Bonne Femme 10/6d Sole Marguery 11/6d Grilled Sole on the Bone 11/6
Grilled Salmon - Tartare Sauce 10/6d Boiled Salmon & Hollandaise Sauce 10/6d
Cold Lobster-Salad & Mayonnaise Sauce 12/6 Lobster Burlington 12/6 Lobster Mornay 12/6
Fried Dublin Bay Prawns - Tartare Sauce 6/6d Curried Dublin Bay Prawns 6/6d Dublin Bay Prawns Provencale 7/6d
Fried Fillets of Plaice - Tartare Sauce 6/6d Fried Fillets Sole - Tartare Sauce 8/6d.

Entrée

Escalope of Veal Holstein 8/6d Weiner Schnitzel 8/6d Escalope of Veal Milanaise 8/6d
Spring Chicken in Casserole 10/6d Supreme of Chicken Alexandra 12/6 Supreme of Chicken Maryland 12/6
Entrecote Chez-Soi 8/6d Pork Cutlet Zingara 8/6d Tournedos Rossini 12/6

Roast and Grills

Rump Steak 6/- Porterhouse Steak (2 persons 16/6d Sirloin Steak 7/6d
Point Steak 7/6d Minute Steak 6/6d Mixed Grill 8/- Lamb Cutlets (2) 9/6d Lamb Chops (2) 9/6d
Whole Spring Chicken (2 persons) 19/- Half Spring Chicken & Ham 10/6d
Half Roast Ducking & Apple Sauce 12/6d Petit Poussin & Bacon 10/6d

Cold Meats

Roast Ribs of Beef 6/- Limerick Ham 5/6d Oxtongue 5/6d
Veal & Ham Pie 5/6d Galantine of Duckling 5/- Terrine of Chicken 6/-

Vegetables

Potatoes:- Mashed 1/- Boiled 1/- French Fried 1/- Saute 1/- Lyonnaise 1/6d
Petits Pois 2/6d Cauliflower 2/- Garden Peas 2/- Mushrooms 2/6d
Onions: French Fried 2/3d. Saute 2/- Celery: Braised or au Gratin 2/- Spinach: Leaf or Puree 2/-

Salads

Salad in Season 2/- (Lettuce, Watercress & Asparagus Points) Tomato Salad 2/- (Marinated Tomatoes and Lettuce) Mixed Salad 2/- (Lettuce, Tomato, Egg, Beetroot)
Choice of Dressings:- French, Thousand Island, Mayonnaise

Sweets

Fruit Salad & Cream 4/6d Omelette Surprise 8/- Crepe Suzette 6/6d
Banana Split 3/6d Assorted Cream Ices 2/- Apple Pie a la Mode 3/6d
Apple Pie 2/- Peach Melba 3/- Vacherin Singapore 3/6d
Cream 1/-

Coffee 1/- Cona Coffee 1/6d Bread and Butter 6d

A Service Charge of 10% is added to all bills in lieu of gratuities. No further gratuities are therefore necessary.

THE CHEF WILL BE PLEASED TO PREPARE SPECIAL DISHES TO ORDER. 1956.

If you are expecting a telephone call please advise the Telephone Department.