



1979

Guinea Pig Restaurant, Menu, c. 1979

Guinea Pig Restaurant

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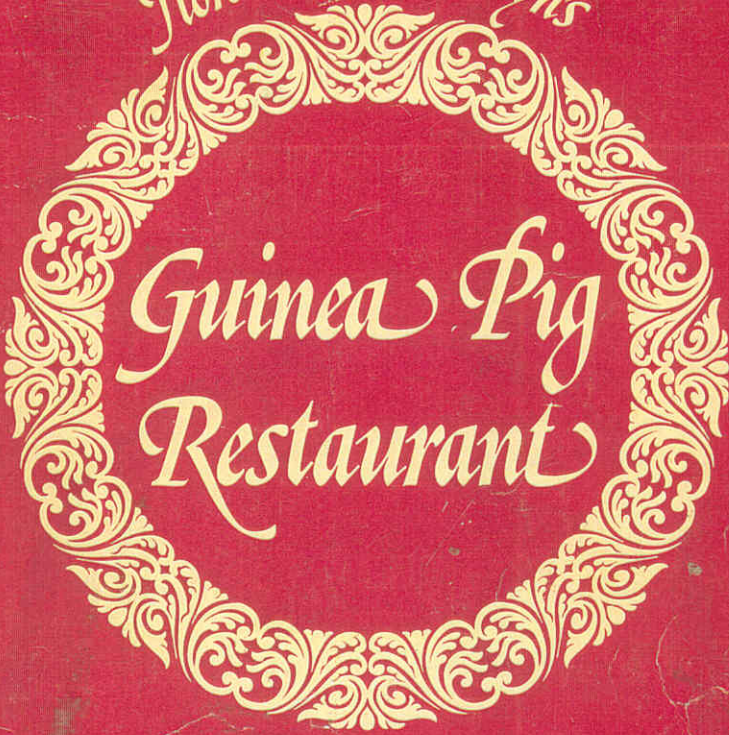
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Florence and Mervyn's



*Guinea Pig
Restaurant*

Dalkey. Telephone 807 432

Guinea Pig Restaurant

To Begin With . . .

Saumon Fumé d'Irlande - £3-95
Wafer thin slices of oak smoked salmon served with buttered brown bread.

Cocktail de Crevettes Rose - £3-95
Large fresh Dublin Bay prawns nestling on shredded lettuce, topped with a delicious cocktail sauce.

Pâté de Foie Maison - £1-45
Homemade chicken liver pate, with herbs, spices, a hint of garlic, butter and cream. Served with hot buttered fingers.

Escargots Chablisiennes - £3-25
Imported snails from France, served chablisi style with butter, white wine, garlic, meat glaze, shallots and parsley.

Melon Parisienne Frappé Oporto - £1-45
Half melon dressed in a crown, drunk in Port and served chilled.

Mais au Beurre - 95p
Corn on the cob served piping hot, dripping in butter, with finger bowl.

Avocado au Crabe - £3-75
Ripe half avocado stuffed with crabmeats. Or dressed with Vinaigrette.

Hors d'Oeuvres Variés - £3-95
A selection of tasty titbits, to whet your appetite.

From the Steaming Stock Pots

"Opening the pot lid, he made us laugh, who had wept all day . . . O brave broth". Dr. Almanac in "Staple of the News".

Tortue Clair au Xérès - £1-45
Clear Turtle soup with sherry. Served with cheese straws.

Soupe a l'Oignon Gratinée - 95p
The onion soup of France. Topped with croutons and cheese and finished under the grill.

Dublin Bay Seafood Chowder - £1-15
A collection of sea fresh fish cooked with vegetables and pork, in fish fumet. Finished with crushed crackers and cream.

From the Fisherman's Net

Large Dover Sole - £7-50 (Large)
Grilled on the bone and served with maître d'hôtel butter. Price depending on size and availability.

Fresh Colliemore Lobsters - £12-50
When available fresh, cooked as you wish, Burlington, Newburg, Thermidor or broiled with garlic.

Fresh Boyne Salmon
When available, fresh, grilled or poached.

Coquille St. Jacques Mornay - £7-95
Delicious king scallops cooked in cream and cheese sauce, served in the shell glazed.

Dublin Bay Prawns Meunière - £7-95
Cooked in butter and finished with lemon juice, chopped parsley and browned butter.

Dublin Bay Prawn Curry - £7-95
Fresh prawns in semi sweet curry and served with pupodums, chutney, coconut, sultanas and Pilaff rice.

Dublin Bay Prawns Newburg - £7-95
Cooked in butter, cream and sherry. Finished with egg yolks and cream. Dressed with rice.

Other fresh fish, when available, will appear on our Carte de Jour.

Our Continental Favourites

Canard Rôti à l'Orange - £5-95
Roast half Pekin duck served with orange sauce and garnished with orange slices.

Steak Tartare - £6-95
Finely chopped raw fillet served with raw egg yolk, capers, anchovy and gherkins.

Filet Maître d'Hôtel - £6-75
Grilled fillet steak with Maître d'Hotel butter.

Entrecôte Bearnaise - £5-75
Sirloin steak grilled and served with bearnaise sauce.

Entrecôte au Poivrade - £6-50
Sirloin steak peppered; cooked to your taste and finished with butter, cream and brandy.

Château-Briand Bouquetière (for 2 persons)
Prime tender beef cooked to your taste garnished with a bouquet of vegetables in £15-00 season and topped with bearnaise sauce.

Game - Wild and Otherwise

"A table richly spread in regal mode, with dishes piled, and meats of noblest sort and savour: beasts of chase, or fowl or game, in pastry built, or from the spit, or boiled." - John Milton

Vegetables from the Gardens of the World

Legumes Frais de Jour
Fresh vegetables in season will appear on our Carte de Jour.

Champignons Sautées - 85p
Mushrooms with or without herb butter, as you so direct.

Ratatouille - 95p
The famous vegetable stew from France with aubergines, courgettes, tomatoes, onions, peppers and oil.

Bouquet de Legumes - £1-90 (per person)
A selection of vegetables served on a platter, for 2 or more persons.

Pommes au Four - 60p
Large floury potatoes cooked in foil and served with aciduated cream.

Pommes Lyonnaise - 60p
Sliced potatoes tossed in butter and sliced onions.

Pommes Sautées - 60p
Sliced potatoes cooked in butter till golden.

Pommes Frites - 60p
The famous French fried potato.

From our Salad Bowl

Guinea Pig Salad Bowl - 85p
A selection of salad items in season, with the dressing to your choice.

Salade Florida - 75p
Crispy lettuce with orange segments and aciduated cream.

Salade Nicoise - 95p
A salad of French beans, tomato, sliced potato, anchovies, capers, olives and vinaigrette.

Salade Verte - 70p
A simple salad of greens with the dressing of your choice.

Salads served with either vinaigrette, roquefort, or thousand island dressing.

"To dress a salad properly, three persons are required: a prodigal one to pour the oil, a judge to administer the salt and a miser to pour the

Fruits for your Desserts

Meringue Glacé - 95p
Gleaming white meringue, leaning on vanilla ice cream, topped with whipped cream.

Coupe Royale - 95p
Macedoine of fresh fruits soaked in Kirsch with vanilla ice cream and whipped cream.

Coupe Guinea Pig - £1-35
Half pineapple filled with the ice cream of your choice, topped with whipped cream and Bailey's Cream Liqueur poured over.

Glaces Variées - 80p
Various ices as available.

Profiteroles au Chocolat - £1-15
Filled with cream and covered with hot chocolate sauce.

Fruits Frais au Kirsch - 95p
Fresh fruit drunk in Kirsch with fresh cream

Gateau au Fromage
A delicious cheese cake.

Cheese Board

A selection of cheese from Europe with plain or savoury biscuits. - £1-00

"For your added enjoyment - a glass of fine old Vintage Port".

Coffee unlimited - 45p
Tea - 40p

"To dine well is to dine leisurely: the difference between a well cooked dinner and a hurried preparation is only a matter of time. Tonight give me the time and you will dine well." - Mervyn Stewart

BON APPÉTIT

PRICES INCLUDE VAT. 10% SERVICE CHARGED

If you are planning a special celebration we can (with a