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Restaurant Patrick Guilbaud, Menu

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HORS D’OEUVRES

ASSIETTE D’ASPARGES DU PAUVRE AU FOIE GRAS CHAUD ET VINAIGRETTE
Warm baby leek salad and panfried foie gras, served with a walnut oil dressing £9.00

ŒUF FRAIS EN COUILLE D’ÂNE
Eggs poached in red wine and served on a bed of vegetables £8.00

SOUFFLÉ RENVERSE DES RETOURS DE CHASSE
Upside down soufflé of wild mushrooms £9.00

TRANCHE DE FOIE GRAS DE CANARD A LA GELEE DE SAUTERNE, PAIN AU NOIX
Foie gras served with walnut bread £10.00

CRÈPE PARMENTIÈRE AUX TROIS SAUMON, CRÈME DE CAVIAR
Fresh, smoked and marinated Irish salmon baked under a potato blinis £8.00

MOUSSE DE COQUILLE SAINT JACQUES A LA CITRONNETTE
Warm scallop mousse with lemon vinaigrette £9.00

ASSIETTE DE SAUMON FRAIS D’IRLANDE MARINÉ AU GRAINE DE FENOUILS
Fresh Irish salmon marinated with fennel seeds £7.00

PAYSANNE DE POIREAUX POMMES DE TERRE AUX MOULES ET BASILIC
Mussel and leek soup with potato £3.00

CONSOMMÉ DE CAILLE, A L’ŒUF CASSÉ
Quail consomme with broken egg £4.00
ENTRÉES

PETITE MARMITE DE QUEUES DE LANGOUSTINES ET HOMARD AUX AROMATES
Casserole of Dublin Bay prawns and lobster served with aromatic butter £20.00

BLANC DE TURBOT AUX NOIX
Roast fillet of turbot, served with a walnut oil dressing £18.00

MAGRET DE CANARD GRAS A L'EMBEURRE DE CHOUX VERT, AUX ÉPICES CHINOISES
Breast of duck with cabbage and chinese spices £16.00

COEUR DE FILET DE BOEUF TRAÎTÉ À NOTRE FAÇON
Grilled fillet of beef £16.00

ESCALOPE DE RIS DE VEAU, POÉLÉ TOUT SIMPLEMENT, AUX SAVEURS DE BOIS ET CELERIS FRITS
Panfried veal's sweetbreads with wild mushrooms and fried celery £15.00

PIED DE PORC BRAISE ET SON JUS AU ROMARIN
Stuffed 'crubeens' with rosemary juice £12.00

PIÈCE CHOISIE DE CHEVREUIL, SAUCE POIVRADE PARFUMÉE AU KIRSCH
Venison served with a strong pepper sauce, perfumed with kirsch £14.00

POULE FAISANNE EN SALMIS ET SA CUISSE EN PÂTE
Salmis of pheasant with a red wine sauce £14.00

CANNETTE DE CHALLANS AU CITRON ET CES CUISSES EN SALADE (2 personnes)
Special roast duck from Challans, served with a lemon sauce (2 people) £34.00

Each dish is served with vegetables 'sur plat' and is accompanied by potatoes and a salad of seasonal leaves.

VAT
10% inclusive

Service Charge
15% exclusive
DESSERTS

TARTE TATIN A LA MANGUES
Upside down mango tart (20 minutes) £5.00

ASSORTIMENT DE SORBET AUX FRUITS
Assortment of fruit sorbets £4.50

NAGE DE MANDARINE AU MIEL CHARENTAIS
Fresh mandarins served with honey £5.00

CRÈME BRULÉE AUX NOIX
£4.50

GATEAUX AUX DEUX CHOCOLAT
£4.50

WILLIAMS POCHÉE A LA CANELLE ET CHOCOLAT
Poached pear with cinnamon mousse and chocolate £4.50

LES TROIS GLACES MAISON
£4.50

SPECIALITÉ DU JOUR
£4.50
MENU SURPRISE

Each day of every season different produce is available at its prime.

We invite you to indulge in a combination of today’s finest meats, seafood, fruit and vegetables.

Selected from the market this very morning and designed as a perfectly balanced menu by Chef Guillaume Lebrun.

Six complementary courses, created by nature and balanced with the chef’s art.

£39.00 per person.

We recommend that your whole party selects the Menu Surprise as it is a culinary experience to be savoured a little longer than usual.