Executive Chef
christian schild

Head Waiter
joe gray

Roast Beef
with vegetable

17/6

from the grill

Prime Sirloin Steak Maître d'hôtel
Chateaubriand Bouquetter (2 persons)
Mixed Grill Maison
T-Bone Steak Béarnaise
Wiener Roastbraten (Nürn Steak with Fried Onions)
Grilled Gammon Steak

flamed at your table

BREAST OF CHICKEN ARMAGNAC
Cooked at the table with asparagus tips and creole rice.
PRAWNS BEARTRICE
Fried in butter, flavoured with sliced banana, lemon, rind of orange and Cointreau. Served on bed of rice.
GAE LIC STEAK JURY'S
A Jury speciality, sirloin cooked at the table, flamed in Irish whiskey, and enriched with a cream and tomato sauce.
FRENCH BLACK PEPPER STEAK
Traditional French pepper steak, served with rice or creamed potato.
LA DELICE DE LA MAHARANI
Two veal escalopes, fired, flamed and finished with spiced curry sauce, and served with rice.
CRABMEAT FLAMBE SRIACHA
Crab meat, flamed with whiskey, finished with pineapple, banana, flavoured with ginger and served with rice.

chef's suggestions

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

STEAK DE VEAU AU MORRILLES
Sautéed veal steak, topped with delicious morrilles cream sauce, and served with noodles.

CHICKEN A LA KIEV
Breast of chicken, stuffed with herb butter, deep fried and served on creamed potato.

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

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

crisp and cool

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

vegetables

Cauliflower, tomatoes, peas, French beans.
Spinach, celery hearts, mushrooms, asparagus tips.
French fried, croquette or sauté potatoes.

jury's copper grill specialties

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

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

HONEY BASTED DUCKLING FLORIDA
Roast duckling, basted with honey, served with peaches and Berry potatoes. (2 persons)

PORK CHOP NICOISE
Pan-fried pork chop, topped with tomatoes concassé and French fried onions.

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

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