1998

Les Fréres Jacques, Menu, c. 1998

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Les Frères Jacques
Tonights Table D'Hôte £ 20.00

Creme of Lettuce Soup with Provencal Croutons
Oxtail and Carrot Terrine with Mixed Herbs Mayonnaise
Salad of Duck & Giblets Confit with Port Sauces
Shellfish & Seafood Moussade & Curry Scented Cream Sauce

Roast Leg of Wicklow Lamb with Summer Vegetables
Grilled Fish Rendez-Vous with a Beurre Blanc Sauce
Cason Spiced Chicken Supreme with Pesto & Yogurt Sauce

Crackling Houghat Biscuit, White Choc Mousse & Apricot Coulis
Seasonal Fruits Tartelette with a Citrus Sorbet
Plateau de Fromages (4.50 EAT)

A La Carte Suggestions

½, DL West Coast Rock Oysters 6.50
Gallured Lobster from Our Tank Flamed with Whiskey Price P/LB 21.00
Roast Medallions of Monkfish Nicoise 19.50
Filet of Atlantic Turbot with a Herb Crust & Vermouth S&G 21.00
Roast Best End Rack of Lamb with Thyme Juices 17.50

SERVICE CHARGE 12.5%