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### Le Coq Hardi, Menu

Le Coq Hardi

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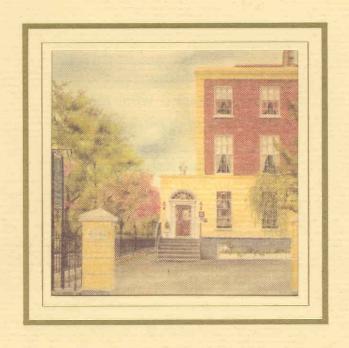
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# Le Cog Hardi





Menu

## MENU A' LA CARTE

Pot Roast Quail, filled with Green Cabbage	
Oyster Mushrooms & Foie Gras with a Port Glaze	£12.90
Feuillete of Fresh Asparagus & Oyster Mushroom	
with Lemon & Chive Butter Sauce	£11.00
Crisp Confit of Duckling with Honey & Sesame on	
Puy Lentils with Foie Gras	£12.50
Clonakilty Black & White Pudding	
Warm Terrine of Clonakilty Black & White Pudding,	
with Bacon on a compôte of Apple & Rasins	£7.50
Timbale of Oak Smoked Wild Irish Salmon	
& Fresh Crab	£12.00
Fresh Dublin Bay Prawns in Crisp Filo Pastry	
with Mango Remoulade	£16.70
Fresh King Scallops	
grilled with Bacon, Savoury Potato Cake with	
Garlic Cream	£16.80
Galway Oysters	£12.50
"Coq Hardi" Smokies	
Smoked Haddock, marbled with Tomato, Irish Farmhous	se
Cheese & Double Cream. Baked 'en cocotte '	£8.50
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Fresh Dublin Bay Prawn & Crab Bisque	
spiked with Cognac	£6.50
Minestrone of Seafoods 'en Croûte'	£8.00
Cream of Chicken & Wild Mushroom Soup	£6.50

Fresh King Scallops Grilled with Bacon, Savoury Potato Cake & Garlic Cream	£28.00
Fresh Turbot Fillet on a Confit of Fennel & Tomato with Basil Oil	£28.00
Dover Sole on the Bone, Sauce Bearnaise from	£32.00
Baked Fillet of Fresh Hake "Boulangére"	£21.00
Roast Monkfish Tail with Bacon on Pak Choy with Star Anis & Pernod Cream	£26.00
"Coq Hardi" Breast of corn fed Chicken, filled with Potato, Apple, Ham & special Herbs. Wrapped in Bacon. Pot-Roasted & finished with Irish Whiskey	£22.50
Roast Breast of Farmhouse Duckling Confit of Green Cabbage Citrus Sauce with Grand Marnier	£24.50
<b>Veal Steak</b> Wild Mushroom Fricassee & Calvados, with Foie Gras	£24.50
Prime Fillet of Irish Beef	
& Colcannon, with Horseradish Butter	£24.00
Châteaubriand, with Fresh Vegetable Garnish (two persons)	<b>£24.50</b> each
Roast Rack of Wicklow Lamb	
with Fresh Herb Crust & Fresh Thyme Jus	£28.00
Fresh Vegetables - A Selection	£6.00
Salad of Mixed Leaves Pine Nuts Parmesan Shavings & our Special Dressing	£5.50

Prices include VAT, but subject to 12.5% S.C.