Le Coq Hardi, Menu

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Recommended Citation
Le Coq Hardi, "Le Coq Hardi, Menu" (1111). Menu Collection. 4.
https://arrow.tudublin.ie/menus/4

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Le Coq 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 compote 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 Farmhouse 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 Croute’ £8.00

Cream of Chicken & Wild Mushroom Soup £6.50

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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. Por-Roasted & finished with Irish Whiskey £22.50


Veal Steak . . . 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) £24.50 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.