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Restaurant Patrick Guilbaud, Menu

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Recommended Citation

Restaurant Patrick Guilbaud, "Restaurant Patrick Guilbaud, Menu" (1111). *Menu Collection*. 6.
<https://arrow.tudublin.ie/menus/6>

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RESTAURANT PATRICK GUILBAUD



MARY SWANZY (1882 - 1978)

HORS D'OEUVRES

ASSIETTE D'ASPERGES DU PAUVRE AU FOIE GRAS CHAUD ET VINAIGRETTE

Warm baby leek salad and panfried foie gras, served with a walnut oil dressing £9.00

OEUF FRAIS EN COUILLE D'ÂNE

Eggs poached in red wine and served on a bed of vegetables £8.00

SOUFFLÉ RENVERSÉ 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

CRÊPE 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'OEUF 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'EMBEURRÉ DE CHOUX VERT, AUX EPICES CHINOISES

Breast of duck with cabbage and chinese spices £16.00

COEUR DE FILET DE BOEUF TRAITÉ A NOTRE FAÇON

Grilled fillet of beef £16.00

ESCALOPE DE RIS DE VEAU, POËLÉ 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

PIECE 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.

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.