Menu Collection

Jury's Copper Grill, Menu

Jury's Copper Grill

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HORS D'OEUVRES

COLD
- Caviar Molotov
- Canapé de Foie Gras St Etienne
- Smoked Shannon Salmon
- Dublin Bay Prawn Cocktail
- Smoked Trout
- Seck Tarte
- Seck Tarte Main Course
- Avocado Mousse
- Smoked Salmon

FRESH
- Oysters
- Shrimp
- Mixed Grill London House
- T-Bone Steak Bearnaise
- Grilled Half Poussin Vert Per*
- Pork Chop Ruster Sauce
- Cote de Boeuf Poupon

Smoked
- Trout
- Oubin

CRUIN
- Filet
- Omelette
- Scallops

SOUPS
- Jukloum
- Brique d'Ox Tail
- Spring Vegetable Broth
- Turtle Soup Lady Corson
- Vichysois
- Gazpacho Andalus
- Cream of Mushroom

FROM NEPTUNE'S DOMAIN
- Braised Turbot Steak au Basque
- Rainbow Trout Morniere
- Salmon Steak Café de Paris
- Fresh Prawns in Dill Sauce
- Fillets of Sole Bonne Femme
- Gratin de Pois de Mer a la
- Fine Champagne
- Grilled Sole on the Bone
- Perle du Lac
- Brochette of Scampi Andalusia
- Lobster Thermidor or Newburn

BISCUIT OF THE HOUSE
- Roast Gresson

from the grill
- Prime Sirloin Steak
- Maitre d'Hote
- Chambourcin Bouquet (2 persons)
- French Onion Soup
- Brique d'Ox Tail
- Spring Vegetable Broth
- Turtle Soup Lady Corson
- Vichysois
- Gazpacho Andalus
- Cream of Mushroom

flamed at your table
- FRENCH BLACK PEPPER STEAK
- Traditional French pepper steak,
- served with rice or
- creamed potato.
- FONDUE BOURGUIGNONNE
- Cubed Fillet Steak. Cooked by
- yourself at the table and
- accompanied by a variety of
- sauces. (2 persons)
- SUPREME OF CHICKEN EN CANTALOUP
- Breast of chicken in cream sauce
- with whisky and melon flavour.
- Served in Melon. Pillow Rice
- served separately.
- NASI GORENG
- An Indonesian speciality of
- beef, chicken and bean soup,
- flavoured with Oriental spices
- and served with a ray of
- garnishes.
- FILLET OF BEEF CAN-CAN
- A French speciality, with a rich
- garnish of vegetables and Café
- de Paris butter.

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)
- SUPREME OF CHICKEN EN CANTALOUP
- Breast of chicken in cream sauce
- with whisky and melon flavour.
- Served in Melon. Pillow Rice
- served separately.
- NASI GORENG
- An Indonesian speciality of
- beef, chicken and bean soup,
- flavoured with Oriental spices
- and served with a ray of
- garnishes.
- FILLET OF BEEF CAN-CAN
- A French speciality, with a rich
- garnish of vegetables and Café
- de Paris butter.

crisp and cool
- Salad Nicoise
- Jury's Salad Bowl
- College Green Salad
- Mixed Salad
- Lettuce Salad

Vegetables
- Mushroom Sauce
- Broccoli au Beurre
- Spinach en Branche
- Asparagus Tips
- French Beans
- Peas
- Hearts of Palm
- Cauliflower

Potatoes
- French Fried
- Conquered
- Rosti Lyonnaise
- Baked
- Au Gratin
- Creamed

flavored with white wine,
- cream and port added. Served
- on a bed of rice and garnished
- with mushroom caps
- FRENCH BLACK PEPPER STEAK
- Traditional French pepper steak,
- served with rice or
- creamed potato.
- FONDUE BOURGUIGNONNE
- Cubed Fillet Steak. Cooked by
- yourself at the table and
- accompanied by a variety of
- sauces. (2 persons)
- SUPREME OF CHICKEN EN CANTALOUP
- Breast of chicken in cream sauce
- with whisky and melon flavour.
- Served in Melon. Pillow Rice
- served separately.
- NASI GORENG
- An Indonesian speciality of
- beef, chicken and bean soup,
- flavoured with Oriental spices
- and served with a ray of
- garnishes.
- FILLET OF BEEF CAN-CAN
- A French speciality, with a rich
- garnish of vegetables and Café
- de Paris butter.

tea / coffee
- £1.25
- 15% Service Charge
- £1.50

14% Government Tax

1.5% Service Charge
- £1.50

2.5% Government Tax

3.5% Service Charge
- £1.50

4.5% Government Tax

5.5% Service Charge
- £1.50

6.5% Government Tax

7.5% Service Charge
- £1.50

8.5% Government Tax

9.5% Service Charge
A LA CARTE

APPETIZERS

Fresh Half Grapefruit “Cerisette” £0.60
Pâté Maison £1.65
Hors D’Oeuvre Platter £2.20
Dublin Bay Prawn Cocktail £3.30
Iced Half Melon £2.45
Whole Smoked West Coast Mackerel £1.30
Oak Smoked Boyne Salmon £3.75
Galway Oysters (½ doz in season) £1.85
Avocado Pear £1.60
Special “Fresh Shelled” Prawn Cocktail £4.70

(SOUPS)

Chilled Gazpacho Andaluz £0.65
Irish Farm Broth £0.60
Boula Boula £0.60
Consommé Madrilène £0.60
French Onion Soup £0.65

SEAFOOD

Fillets of Lemon Sole A L’anglaise £3.85
Rainbow Trout Sauté Almandine £3.35
Sole on the Bone £8.50
Shannon Salmon £5.90
Poached Atlantic Turbot Hollandaise £8.00
Lobster in Season
Plaice on the Bone Belle Meuniere £4.40

ENTRÉES

Chicken Maryland £3.55
Baby Fillets of Beef Favorite £7.25
Suprême of Chicken Princess £3.80
Chicken Sauté “Cynthia” £3.60
Braised Munster Duckling Montmorency £6.25
Escalope of White Veal Holestein £5.60
Veal “Cordon Bleu” £5.90
Piccata of White Veal “Gourmet” £5.30
Minute Steak “Fitzwilliam” £6.20
Sirloin Steak Au Poivre £6.50

12½% Service Charge is added + 2½% B.S.C.
desserts

Coupe Glace Mont Blanc
40p

Baked Alaska (2 persons)
80p

Cherries Jubilee (2 persons)
90p

Crepes Suzette
£1.10

Tulipe Glace
35p

Cassata Jury's
30p

Banana Split
35p

Iced Souffle Grand Marnier
40p

Selection from Sweet Trolley
40p

Cheese Board
35p

Gaelic Coffee
45p