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Jury's Copper Grill, Menu

Jury's Copper Grill

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HORS D'OEUVRE	
Caviar Malassol	52/-
Pâté de Foie Gras Strasbourg	30/-
Smoked Boyne Valley Salmon	12/6
Dublin Bay Prawn Cocktail	10/6
Westphalian Ham with Melon	8/6
Avocados Mexicaine	13/6
Hors d'Oeuvre Plate	12/6
Smoked Irish Eel	11/6
Home Made Chicken Liver Pâté	8/6
Steak Tartare	11/6
Steak Tartare (Main Course)	18/6
Six Burgundy Snails in Shells	15/-
Moules Poulette	9/-
Eggs Florentine	7/-

FROM THE SOUP TUREENS

Real Turtle Soup "Lady Curzon"	6/-
French Onion Soup Gratiné	5/-
Double Consommé with Marrow	4/-
Spring Vegetable Broth	4/6
Lobster Bisque au Fine Champagne	7/-
Gazpacho Andaluz	5/-

FROM NEPTUNE'S DOMAIN

Truite au Bleu	16/6
Grilled Sole Perle du Lac	21/6
Fresh Scampi in Dill Sauce, Pilaw Rice	21/-
Turbot Steak Dijonaise	19/-
Poached Salmon in Court-bouillon (with Mousseline Sauce)	25/-
Filletts of Sole St. Germain	23/-
Fresh Lobster Thermidor or Newburg (depending on size)	30/- (up to 1½ lb) 30/- (from 1½-2 lb) 40/-

Executive Chef
christian schild

Head Waiter
joe gray

from the grill

Prime Sirloin Steak Maitre d'Hotel	26/-
Chateaubriand Bouquetier (2 persons)	54/-
Mixed Grill Maison	20/-
T-Bone Steak Béarnaise	32/-
Wiener Roastbraten (Minute Steak with Fried Onions)	26/-
Grilled Gammon Steak	17/6

chef's suggestions

CARRE d'AGNEAU PRE-SALE Whole roast rack of lamb, flavoured with mustard, garlic and coated with breadcrumbs. (2 persons)	42/-
STEAK DE VEAU AU MORRILLES Sautéd veal steak, topped with delicious morrilles cream sauce, and served with noodles.	28/-
CHICKEN A LA KIEV Breast of chicken, stuffed with herb batter, deep fried and served on creamed potato.	21/-
L'ENTRECOTE CAFE DE PARIS Pan-fried sirloin, topped with Café de Paris butter and glazed under the salamander.	28/6
EMMENTHALER SCHNITZEL Two veal escalopes, served on noodles topped with mushroom cream sauce and cheese, and glazed under the salamander.	21/-

flamed at your table

BREAST OF CHICKEN ARMAGNAC Cooked at the table with asparagus tips and creole rice.	25/-
PRAWNS BEATRICE Fried in butter, flavoured with sliced banana, lemon, rind of orange and Cointreau. Served on bed of rice.	25/-
GAELIC STEAK JURY'S A Jury speciality, sirloin cooked at the table, flamed in Irish whiskey, and enriched with a cream and tomato sauce.	30/-
FRENCH BLACK PEPPER STEAK Traditional French pepper steak, served with rice or creamed potato.	25/-
LA DELICE DE LA MAHARANI Two veal escalopes, fired, flamed and finished with spiced curry sauce, and served with rice.	25/-
CRABMEAT FLAMBEE SRIRACHA Crab meat, flamed with whiskey, finished with pineapple, banana, flavoured with ginger and served with rice.	26/-

crisp and cool

Salad Nicoise	5/-
Jury's Salad Bowl	4/6
College Green Salad	4/6
Mixed Salad	4/6
Lettuce Salad	3/-

vegetables

Cauliflower, tomatoes, peas,	2/6
French beans.	2/6
Spinach, celery hearts, mushrooms, asparagus tips.	4/-
French fried, croquette or sauté potatoes.	2/-

Roast Beef
with vegetable.

17/6

jury's copper grill specialities

FONDUE BOURGUIGNONNE Cubed Fillet Steak. Cooked by yourself at the table and accompanied by a variety of sauces. (2 persons)	45/-
CHICKEN CURRY KHORMA Indian spiced chicken curry served in a coconut shell, and accompanied by exotic garnishes and rice.	21/-
HONEY BASTED DUCKLING FLORIDA Roast duckling, basted with honey, served with peaches and Berny potatoes. (2 persons)	45/-
PORK CHOP NICOISE Pan-fried pork chop, topped with tomatoes concassées and French fried onions.	23/-
NASI GORENG An Indonesian speciality of beef, chicken and bean shoots, flavoured with Oriental spices and served with a tray of garnishes.	25/-
FILLET OF BEEF CAN-CAN A French speciality, with a rich garnish of vegetables and Café de Paris butter.	28/-

Tea or Coffee 2/-

12% SERVICE CHARGE



sweets

Coupe Midinett

5/-

Avocados Brasilia

7/-

Surprise Pol du Nord

(2 persons)

12/-

Biscuit Glacé Nougat

5/-

Banana Flambée

(2 persons)

12/-

Apricot Soufflé

(2 persons)

10/-

Crêpes Eskimos

(2 persons)

15/-

Fresh Fruit Salad

and Cream

6/-

Selection from Sweet Trolley 6/-

International Cheese Board 5/-

Gaelic Coffee

6/6