

1968

Jury's Copper Grill, Menu, 1968

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HORS D'OEUVRES

Caviar Malossol	17/6
Potted Foie Gras (2 persons)	18/-
Irish Oak Smoked Salmon	9/-
Dublin Bay Prawn Cocktail	8/-
Pâté Maison in Crust	6/-
Beefsteak Tartare Don Camillo	9/6
Variety of Hors d'Oeuvres	8/6
Iced Melon	4/-
Grapefruit Florida	3/-

SOUPS

Real Turtle Soup Lady Curzon	5/-
Onion Soup Parisienne	4/-
Clear Oxtail Soup with Sherry	4/-
Cream Soups:	
Mushroom	3/6
Chicken	2/9
Tomato	2/9
Vegetable Broth	2/9

FROM NEPTUNE'S DOMAIN

Grilled Sole on the Bone	15/6
Fried Fillet of Sole	13/6
Fillet of Sole Princesse	15/6
Fillet of Sole Singalaie	16/-
Fried Fillet of Plaice	10/-
Salmon Steak Cardinal	14/-
Poached Turbot Kakita	15/-
Curried Prawns Colonial	15/-
Dublin Bay Prawn Beatrice	16/6
Dublin Bay Fried Scampi	14/-

From the Grill and Copper Pan

THE FAMOUS FONDUE BOURGUIGNONNE

Cooked by yourself at the table accompanied by a variety of sauces (2 persons) 39/-

BREAST OF CHICKEN ARMAGNAC

Cooked at your table and served with asparagus and creole rice 20/-

FILLET OF BEEF CAN-CAN

A French speciality with a rich vegetable garnish and Café de Paris butter 22/-

PORK CHOP NORMAND

The fried chop is smothered in a sauce made from calvados and fresh cream served with an apple ring, croquette potatoes and celery hearts 14/6

CHICKEN MARYLAND

An American speciality of crumbed fried chicken with bananas, pineapples, corn, bacon and tomato 19/6

TOURNEDOS RÈVÉ DU GOURMET

A fillet steak, stuffed with foie gras encased in puff pastry and baked in our ovens. Served with truffle sauce, French beans, tomatoes, and creamed mushrooms 24/-

VEGETABLES

Cauliflower	2/6
Garden peas	2/-
French beans	3/-
Spinach	2/6
Celery hearts	3/6
Tomatoes	2/6
Mushrooms	4/6
Fried potatoes	2/-
Boiled potatoes	2/-

GAELIC STEAK JURYS STYLE

A Jury's speciality, sirloin steak cooked at the table, flamed with Irish whiskey and enriched with cream and tomato sauce. Served with French fried potatoes 22/-

SIRLOIN STEAK MAISON

Cooked in butter at your table, add mushrooms, onions, tomatoes, laced with sherry and cream. Served with croquette potatoes 21/-

FILLET OF VEAL CASIMIR

A delightful dish of oriental flavour served with rice, fruit and curry sauce 18/6

T-BONE STEAK (EXTRA LARGE)

Served with a bouquet of fresh vegetables 23/-

MIXED GRILL AMERICAINE

Lamb cutlet, fillet of beef and pork, liver, bacon, sausage. Served with grilled tomato, and French fried potatoes 15/6

DOUBLE LAMB CHOP PROVENCEALE

A celebrated French dish sprinkled with fresh herbs and garlic served with buttered beans and parsleyed potatoes 13/6

SALADS

Lettuce salad	3/-
Mixed salad	4/6
American dressing	
or	
French dressing	

Head Chef
WILLY WIDMER

Head Waiter
JOE GRAY

*Irish Sea
Lobster*
22/6

*Fresh
Shannon Salmon
Hollandaise Sauce*
18/6

*Fillet Steak
Rossini Garni*
22/6

*Fried Escallop
Went Carbon Bleu*
16/6

*Sirloin Steak
Beaujolais*
18/6