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Dublin Airport Restaurant, Menu

Dublin Airport

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Slavin

Merrill

DUBLIN AIRPORT

HORS D'OEUVRES

| | |
|-------------------------------------|------|
| Hors d'Oeuvres Variés | 7/6 |
| Lobster Cocktail | 11/6 |
| Prawn or Shrimp Cocktail | 8/6 |
| Smoked Salmon | 10/6 |
| Smoked Eel | 9/6 |
| Smoked Trout | 10/6 |
| Slice of Foie-Gras | 14/- |
| Terrine of Foie-Gras | 24/- |
| Pâté Maison | 7/- |
| Snails Bourguignonne | 8/- |
| Galway Bay Oysters (Doz.) | 18/6 |
| Caviar | 22/6 |
| Chilled Melon | 5/- |
| Grapefruit Cocktail | 4/- |

SOUPS

| | |
|--------------------------------|-----|
| Cream of Tomato Soup | 3/- |
| Vegetable Broth : | 3/- |
| Oxtail Soup | 3/- |
| Cream of Chicken | 3/6 |
| Lobster Soup | 5/- |
| Turtle Soup | 5/6 |

EGGS AND PASTAS

| | |
|--|-----|
| Eggs Cocotte with Cream | 5/- |
| Omelette—Plain, Savoury, Cheese, Mushroom, Tomato or Spanish | 6/- |
| Spaghetti—Bolognaise or Italienne | 6/- |

Dublin Airport Restaurant Specialities

| | |
|--|------|
| Supreme of Chicken Friendship | 15/- |
| <i>(Supreme of chicken, butter, white wine, onions, mushrooms, flaked almonds, juice of lemons, orange curacao, zest of lemon and orange, fried banana, chopped parsley)</i> | |

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|--|------|
| Escalope of Veal Viscount | 13/- |
| <i>(Escalope of veal, butter, onions, mushrooms, sherry, cream, chopped parsley)</i> | |

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|---|------|
| Grilled King size Prime Rib Steak | 20/- |
| <i>(Served with baked potatoes and mixed green salad)</i> | |

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|--|------|
| Fillets of Sole Airlinte | 15/- |
| <i>(Fillets of sole breaded, butter, grapes, tomato concasses, bearnaise sauce, cream, fleurons, asparagus, potatoes alphonse)</i> | |

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|---|------|
| Sole Corsair | 20/- |
| <i>(Whole Sole floured, cooked in butter to a golden brown. Garnished with creamed mushrooms and asparagus tips.)</i> | |

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|---|--|
| Lobster Iolar | |
| <i>(Lobster, brandy, cardinal sauce, mushrooms, cream, shrimps, mussels, mornay sauce, Dublin Bay prawns, Galway Bay oysters, cheese)</i> | |

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|---|------|
| Pan Cakes Colleen | 13/6 |
| <i>(Very thin pancakes, filled with mushrooms, prawns, shrimps, shallots, brandy, lobster sauce, topped with melted butter, grated cheese and glazed)</i> | |

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| Salmon Anna Liffey | |
| <i>(Salmon, white wine, tomato sauce, lobster sauce, mushrooms, shrimps, fried Dublin Bay prawns, boiled potatoes)</i> | |

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|---|------|
| Cutlet of Pork Jeremiah | 13/6 |
| <i>(Pork cutlet, barbecue sauce, peach, cherries, pineapple, tomato, rice, curry sauce)</i> | |

FISH

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|--|------|
| Sole on the Bone | 14/6 |
| <i>(Fried, Grilled or Poached)</i> | |
| Sole Filleted | 14/6 |
| <i>(Fried, Grilled, Meuniere or Poached)</i> | |
| Fillet Sole Belle Normande | 16/- |
| <i>(Cooked in white wine sauce with mussels, prawns and garnished with shrimp barquettes, goujons and fried croutons).</i> | |
| Fillet Sole Caprice | 15/- |
| <i>(Fried in butter, garnished with banana)</i> | |
| Fillet Sole Americaine | 17/- |
| <i>(Poached, garnished with lobster and lobster sauce)</i> | |
| Salmon | |
| <i>(Poached, Grilled or Mayonnaise)</i> | |
| Dublin Bay Prawns | 12/- |
| <i>(Scampi, Meuniere or Salad)</i> | |
| Plaice | 10/6 |
| <i>(Fried, Grilled or Meuniere)</i> | |

ENTREES

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|---|------|
| Tournedos Helder | 14/6 |
| <i>(Cooked in Butter, garnished with Tomato, Bearnaise sauce, Parisienne Potatoes)</i> | |
| Lamb Cutlet Milanaise | 11/6 |
| <i>(Breaded with Breadcrumbs and cheese, garnished with spaghetti, tomato sauce, ham, tongue and mushrooms)</i> | |
| Sweetbreads Bonne Maman | 11/6 |
| <i>(Braised, garnished with vegetables and Cream)</i> | |
| Chicken Stanley | 14/6 |
| <i>(Supreme of chicken cooked in butter with onion, cream, mushrooms, tomato, curry and rice)</i> | |
| Escalope of Veal Holstein | 14/- |
| <i>(Breadcrumbed fried in butter, garnished with fried egg and sliced smoked salmon)</i> | |

DESSERTS

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|--|------|
| Choice of Sweet Trolley | 4/- |
| Crêpes Suzette (2 people) | 15/- |
| Orange Surprise | 5/- |
| Fresh Fruit Salad | 5/- |
| Ice Melba | 4/6 |
| Strawberry or Vanilla Ice Cream with a choice of the following toppings— Chocolate, Walnut, Butterscotch, Fudge, Pineapple or Strawberry | 3/- |

COLD BUFFET

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|--|-----|
| Roast Beef, Lamb or Ham | 8/6 |
| Pressed Corned Beef or Ox Tongue | 7/- |
| Veal & Ham Pie | 7/6 |
| Galantine of Chicken or Chicken, Ham and Mushroom Galantine | 8/6 |

SALADS

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| Green Salad with a choice of French, Roquefort or Italian Dressing | 3/- |
| Tomato or Chef's Mixed Green Salad | 3/- |

GRILLS AND ROASTS

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|--|------|
| Sirloin Steak | 13/6 |
| Double Sirloin Steak | 27/- |
| Porterhouse Steak | 36/- |
| Minute Steak | 12/6 |
| Chateaubriand Steak (2 people) | 36/- |
| Grilled Lamb Cutlets | 11/6 |
| Grilled Centreloin Pork Chop | 10/6 |
| Mixed Grill | 11/- |
| ½ Roast Duckling | 17/- |
| ½ Roast Chicken & Bacon | 14/- |
| Grilled Ham Steak | 10/6 |

VEGETABLES

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|--|-----|
| Boiled Potatoes | 1/6 |
| Creamed, Saute or French Fried Potatoes | 2/- |
| Lyonnaise or Parisienne Potatoes | 2/6 |
| Buttered Peas or Creamed Spinach or Cauli- flower with Cream Sauce or Mornay, and French Fried Onions or Saute | 3/- |
| Buttered French Beans | 3/6 |
| Braised Celery or Mushrooms | 3/6 |
| Asparagus Spears—Hollandaise Sauce | 7/6 |
| Broccoli Hollandaise | 5/- |

Cheese Selection per portion 3/-