

1979

## Guinea Pig Restaurant, Menu, c. 1979

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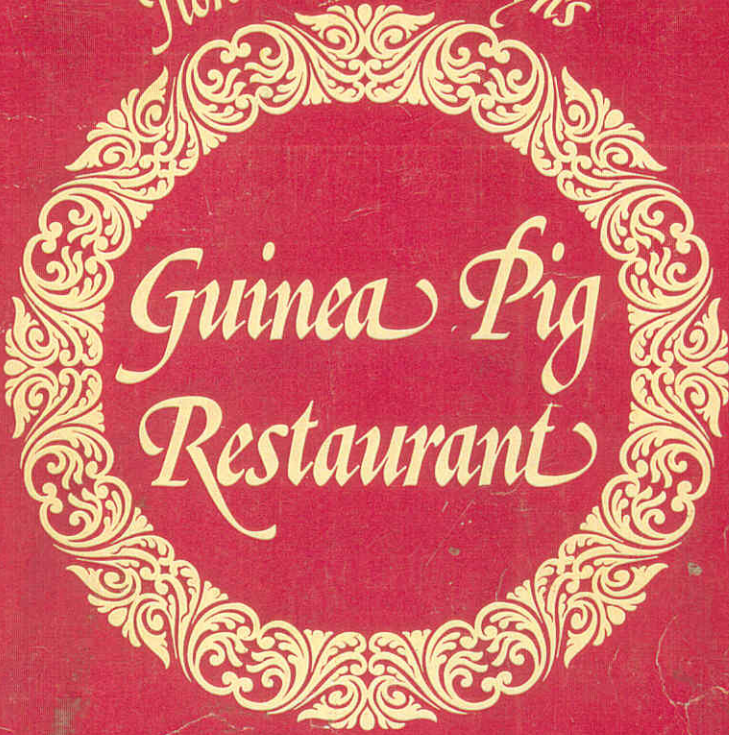
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*Florence and Mervyn's*



*Guinea Pig  
Restaurant*

*Dalkey. Telephone 807 432*

# Guinea Pig Restaurant

## To Begin With . . .

Saumon Fumé d'Irlande - £3-95  
Wafer thin slices of oak smoked salmon served with buttered brown bread.

Cocktail de Crevettes Rose - £3-95  
Large fresh Dublin Bay prawns nestling on shredded lettuce, topped with a delicious cocktail sauce.

Pâté de Foie Maison - £1-45  
Homemade chicken liver pate, with herbs, spices, a hint of garlic, butter and cream. Served with hot buttered fingers.

Escargots Chablisiennes - £3-25  
Imported snails from France, served chablisi style with butter, white wine, garlic, meat glaze, shallots and parsley.

Melon Parisienne Frappé Oporto - £1-45  
Half melon dressed in a crown, drunk in Port and served chilled.

Mais au Beurre - 95p  
Corn on the cob served piping hot, dripping in butter, with finger bowl.

Avocado au Crabe - £3-75  
Ripe half avocado stuffed with crabmeats. Or dressed with Vinaigrette.

Hors d'Oeuvres Variés - £3-95  
A selection of tasty titbits, to whet your appetite.

## From the Steaming Stock Pots

"Opening the pot lid, he made us laugh, who had wept all day . . . O brave broth". Dr. Almanac in "Staple of the News".

Tortue Clair au Xérès - £1-45  
Clear Turtle soup with sherry. Served with cheese straws.

Soupe a l'Oignon Gratinée - 95p  
The onion soup of France. Topped with croutons and cheese and finished under the grill.

Dublin Bay Seafood Chowder - £1-15  
A collection of sea fresh fish cooked with vegetables and pork, in fish fumet. Finished with crushed crackers and cream.

## From the Fisherman's Net

Large Dover Sole - £7-50 (large)  
Grilled on the bone and served with maître d'hôtel butter. Price depending on size and availability.

Fresh Colliemore Lobsters - £12-50  
When available fresh, cooked as you wish, Burlington, Newburg, Thermidor or broiled with garlic.

Fresh Boyne Salmon  
When available, fresh, grilled or poached.

Coquille St. Jacques Mornay - £7-95  
Delicious king scallops cooked in cream and cheese sauce, served in the shell glazed.

Dublin Bay Prawns Meunière - £7-95  
Cooked in butter and finished with lemon juice, chopped parsley and browned butter.

Dublin Bay Prawn Curry - £7-95  
Fresh prawns in semi sweet curry and served with pupodums, chutney, coconut, sultanas and Pilaff rice.

Dublin Bay Prawns Newburg - £7-95  
Cooked in butter, cream and sherry. Finished with egg yolks and cream. Dressed with rice.

Other fresh fish, when available, will appear on our Carte de Jour.

## Our Continental Favourites

Canard Rôti à l'Orange - £5-95  
Roast half Pekin duck served with orange sauce and garnished with orange slices.

Steak Tartare - £6-95  
Finely chopped raw fillet served with raw egg yolk, capers, anchovy and gherkins.

Filet Maître d'Hôtel - £6-75  
Grilled fillet steak with Maître d'Hotel butter.

Entrecôte Bearnaise - £5-75  
Sirloin steak grilled and served with bearnaise sauce.

Entrecôte au Poivrade - £6-50  
Sirloin steak peppered; cooked to your taste and finished with butter, cream and brandy.

Château-Briand Bouquetière (for 2 persons)  
Prime tender beef cooked to your taste garnished with a bouquet of vegetables in £15-00 season and topped with bearnaise sauce.

## Game - Wild and Otherwise

"A table richly spread in regal mode, with dishes piled, and meats of noblest sort and savour: beasts of chase, or fowl or game, in pastry built, or from the spit, or boiled." - John Milton

## Vegetables from the Gardens of the World

Legumes Frais de Jour  
Fresh vegetables in season will appear on our Carte de Jour.

Champignons Sautées - 85p  
Mushrooms with or without herb butter, as you so direct.

Ratatouille - 95p  
The famous vegetable stew from France with aubergines, courgettes, tomatoes, onions, peppers and oil.

Bouquet de Legumes - £1-90 (per person)  
A selection of vegetables served on a platter, for 2 or more persons.

Pommes au Four - 60p  
Large floury potatoes cooked in foil and served with aciduated cream.

Pommes Lyonnaise - 60p  
Sliced potatoes tossed in butter and sliced onions.

Pommes Sautées - 60p  
Sliced potatoes cooked in butter till golden.

Pommes Frites - 60p  
The famous French fried potato.

## From our Salad Bowl

Guinea Pig Salad Bowl - 85p  
A selection of salad items in season, with the dressing to your choice.

Salade Florida - 75p  
Crispy lettuce with orange segments and aciduated cream.

Salade Nicoise - 95p  
A salad of French beans, tomato, sliced potato, anchovies, capers, olives and vinaigrette.

Salade Verte - 70p  
A simple salad of greens with the dressing of your choice.

Salads served with either vinaigrette, roquefort, or thousand island dressing.

"To dress a salad properly, three persons are required: a prodigal one to pour the oil, a judge to administer the salt and a miser to pour the

## Fruits for your Desserts

Meringue Glacé - 95p  
Gleaming white meringue, leaning on vanilla ice cream, topped with whipped cream.

Coupe Royale - 95p  
Macedoine of fresh fruits soaked in Kirsch with vanilla ice cream and whipped cream.

Coupe Guinea Pig - £1-35  
Half pineapple filled with the ice cream of your choice, topped with whipped cream and Bailey's Cream Liqueur poured over.

Glaces Variées - 80p  
Various ices as available.

Profiteroles au Chocolat - £1-15  
Filled with cream and covered with hot chocolate sauce.

Fruits Frais au Kirsch - 95p  
Fresh fruit drunk in Kirsch with fresh cream

Gateau au Fromage  
A delicious cheese cake.

## Cheese Board

A selection of cheese from Europe with plain or savoury biscuits. - £1-00

"for your added enjoyment - a glass of fine old Vintage Port".

Coffee unlimited - 45p  
Tea - 40p

"To dine well is to dine leisurely: the difference between a well cooked dinner and a hurried preparation is only a matter of time. Tonight give me the time and you will dine well." - Mervyn Stewart

BON APPÉTIT

PRICES INCLUDE VAT. 10% SERVICE CHARGED

If you are planning a special celebration we can (with a