1979

Guinea Pig Restaurant, Menu, c. 1979

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To Begin With...

Saumon Fumé d'Irlande - £3.95
Waver thin slices of oak smoked salmon served with buttered brown bread.

Cocktail de Crevettes Rose - £3.95
Large fresh Dublin Bay prawnsnestling on shredded lettuce, topped with a
delicious cocktail sauce.

Pâté de Foie Maison - £3.95
Homemade chicken liver pate, with herbs, spicas, a hint of garlic, butter and cream.
Served with hot buttered fingers.

Escargots Chablisienne - £3.25
Imported snails from France, served chablis style with butter, white wine, garlic, meat
grill, shallots and parsley.

Melon Parissienne Frappé Oporto - £1.95
Half melon dressed in a crown, drunk in
A Selection of tasty titbits, to whet your

Mais au Beurre - £3.75
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 went
day... O brave broth," Dr. Moxon in "Staple of

Tortue Clair au Xérès - £1.65
Clear Turtle soup with sherry. Served with
cheese straws.

Soupe à l'Oignon Gratineau - £3.85
The onion soup of France. Topped with
creations and cheese and finished under
the grill.

Dublin Bay Seafood Chowder - £1.15
A collection of sea fresh fish cooked with
dark fish cake. Finished

From the Fisherman’s Net

Large Dover Sole - £7.50 (Rare)
Grilled on the bone and served with mäster
butter. Price depending on size

Fresh Collemore Lobsters - £12.50
When available, fresh, cooked as you wish.
Burlington, Newton, Thermidor or broiled
with garlic.

Fresh Bourse 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 served with
papadums, chutney, coconut, sultanas
and served

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 Maitre d’Hôtel - £6.95
Grilled fillet steak with Maitre d’Hotel butter.

Entrecôte Bernaise - £8.75
Sirloin steak grilled and served with bernaise
sauce.

Entrecôte au Poivre - £6.80
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
season and topped with bernaise sauce.

Game - Wild and Otherwise

"A table richly spread in regal mode, with dishes
gilded, and meats of nobler sort and savour
hearts 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 Sautéés - £5.95
Mushrooms with or without herb butter, as
you so direct.

Ratatouille - £5.95
The famous vegetable stew from France with
aubergines, courgettes, tomatoes, onions,
peppers and oil.

Bouquet de Legumes
A selection of vegetables served on a platter,
for 2 or more persons.

Pommes au Four - £6.95
Large floured potatoes cooked in foil and
served with aciduated cream.

Pommes Lyonnaise - £6.95
Sliced potatoes tossed in butter and sliced
onions.

Pommes Sautées - £5.95
Sliced potatoes cooked in butter till golden.

Pommes Frites - £6.95
The famous French fried potato.

Fruits for your Desserts

Meringue Glacé - £6.95
Gleaning white meringue, leaning on vanilla
ice cream, topped with whipped cream.

Coupe Royale - £6.95
Macédoine 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 Variés
Various iccs as available.

Profiteroles au Chocolat - £1.15
Filled with cream and covered with hot
chocolate sauce.

Fruits Frais au Kirsch - £6.95
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

Guinea Pig Salad Bowl - £5.95
A selection of salad items in season, with the
dressing to your choice.

Salade Florida - £5.95
Crispy lettuce with orange segments and
aciduated cream.

Salade Nicoise - £9.95
A salad of French beans, tomato, sliced potato,
anchovies, capers, olives and vinaigrette.

Salade Verte - £7.95
A simple salad of greens with the dressing of
your choice.

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

"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 offer a complimentary bottle of champagne. Contact us for further details.