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## Royal Hibernian Hotel, Dublin, Menu

Royal Hibernian Hotel

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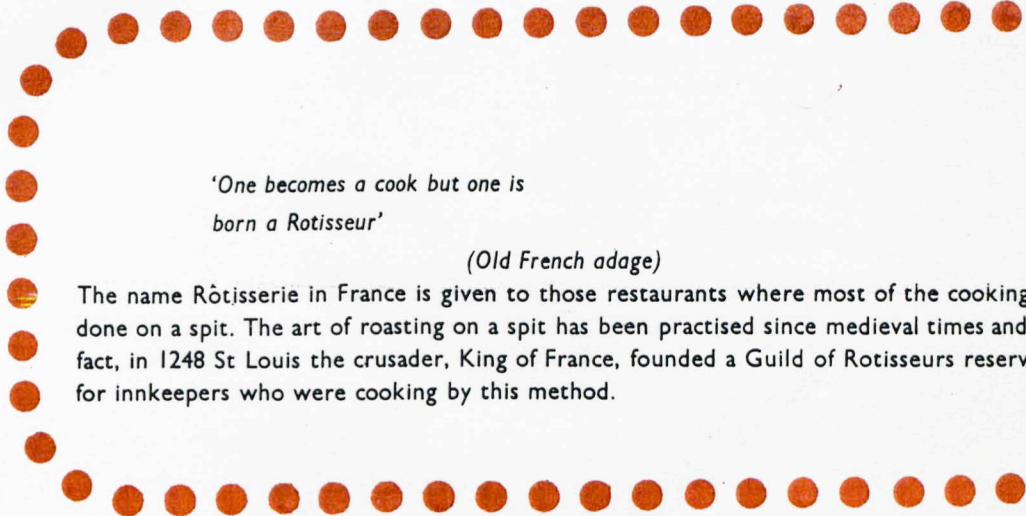
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## Sweets

<b>Salade de Fruits</b> Fresh Fruit Salad	0.80
<b>Baba au Rhum</b> Exotic Rum Baba	0.65
<b>Feuilleté aux Fruits</b> Fruit Gateaux in delicate puff pastry	0.55
<b>Glace au Pruneaux</b> Speciality ice cream of Prunes marinated in Liqueur	0.55
<b>Glaces-Vanille, Chocolat</b> Tangy Vanilla or rich Chocolate ices	0.50
<b>Banana Split</b>	0.55
<b>Meringue Glacée</b> Rich iced Meringue	0.60
<b>Hot Apple Pie and Cream</b>	0.60
<b>Le Plateau de Fromage</b> Cheese board	0.85

<b>Irish Coffee</b>	0.75
<b>Cafe à La Creme</b> Coffee and fresh cream	0.35
<b>Decaffeinated Coffee</b>	0.50
<b>Tea</b>	0.25

# La Rôtisserie



*'One becomes a cook but one is  
born a Rotisseur'*

*(Old French adage)*

The name Rôtisserie in France is given to those restaurants where most of the cooking done on a spit. The art of roasting on a spit has been practised since medieval times and fact, in 1248 St Louis the crusader, King of France, founded a Guild of Rotisseurs reserve for innkeepers who were cooking by this method.

**Royal Hibernian Hotel, Dublin**