


1981

Restaurent Baroque

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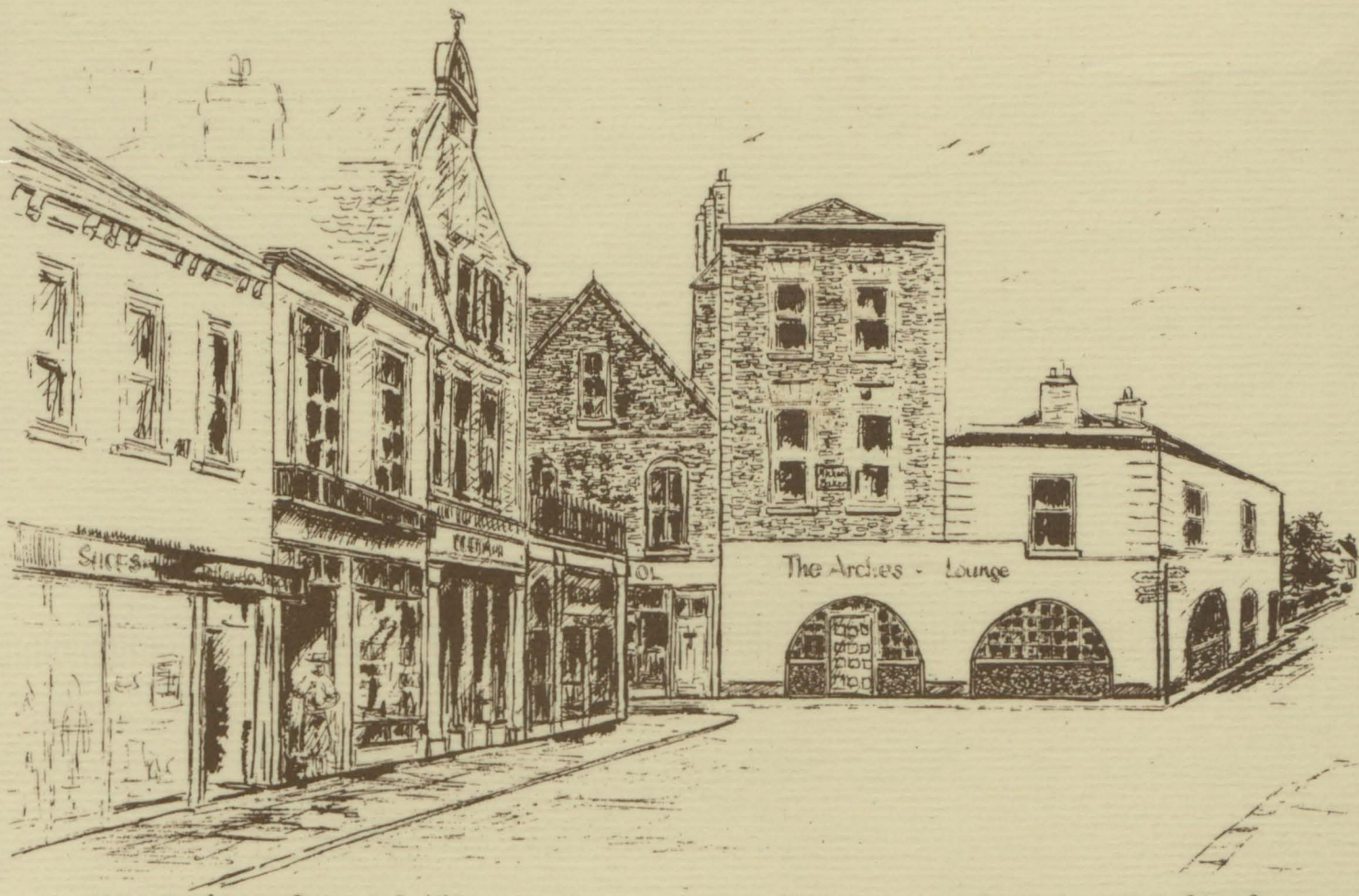
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Restaurant Baroque



The Arches Lounge, Dalkey, Co. Dublin.

Roland Baumann 75

A La Carte

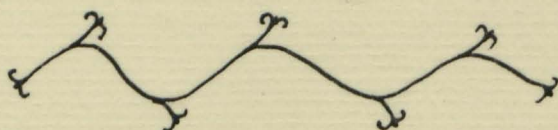
✻ = when available
12½% service charge

✻ Prawn Cocktail	£ 4.35
Paté de Chef Cumberland Sauce	£ 1.80
Smoked Salmon Salad	£ 4.35
✻ Mussels Café de Paris	£ 2.25
Savoury Mushrooms with Garlic	£ 2.10
Chicken Croquettes with Salad	£ 2.20
Fresh Soup of the Day	£ 0.90
French Onion Soup Gratinée	£ 1.35



✻ Crab Duglare au Gratin	£ 5.95
Sauté of Lambs Kidney Marsalla	£ 5.95
Medallions of Veal à la Crème	£ 6.75
✻ Prawns Thermidor or Garlic Butter	£ 9.95
Fillet Steak Bearnaise Sauce	£ 7.95
Sirloin Steak Pepper Sauce or Garlic Butter	£ 6.95
✻ Deep Fried Scampi Tartare Sauce	£ 8.95
Lobster Thermidor or Garlic Butter	£ 8.95

Selection of Fresh Vegetables £1.85



Please ask for our Dessert Menu

Table d'Hôte £ 12.95

Salad aux Lardons

Hors d'Oeuvres Varies

Sauté of Lambs Kidney Marsalla

✻ Mussels Café de Paris

Smoked Salmon Pâté

Avocado & Shrimp Cocktail

✻ Crab Duglare au Gratin

Smoked Wicklow Trout

✻ Ogen Melon with White Port

Beef Consommé with Port

Fresh Soup of the Day

French Onion Soup Gratinée

✻ Lobster Thermidor or Garlic Butter (£1.50 extra)

✻ Prawns Thermidor or Garlic Butter (£1.50 extra)

Fillet of Beef Baroque Style

Boneless Stuffed Duck Grand Marnier

Medallions of Veal à la Crème

Sirloin Steak Bearnaise Sauce

Roast Rack of Lamb Provençale

Selection of Fresh Vegetables

Selection of Desserts & Homemade Ices