


1970

## The Red Bank Restaurent

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NOTICE 10% in lieu of gratuities.

# Carte du jour

GALWAY DOYS TRKS  
12/6 PER DOZ  
6/6 PER 1/2 DOZ

## HORS D'OEUVRES

Prawn Cocktail 6/6; Lobster Cocktail 8/6 Smoked Salmon 8/6d.  
Grapefruit Cocktail 2/6; Iced Melon 4/- Melon Cocktail au Porto 4/6.  
Escargots per dozen 8/6; Hors d'Oeuvres varies 6/6 Smoked Eel

## POTAGES

Cream of Tomato 2/6; Cream of Asperagus 3/-; Cream of Mushroom 3/-;  
Cream of Vegetable 3/6;  
Clear Turtle 4/6; Lobster Bisque 4/6.

## EGGS

Poached - Mornay - Curried 5/6. Omelettes - Mushroom, Cheese, Tomato &c. 6/-

## Wine

St. Emilion

Fauterne

Chablis

per Carafe 12/-  
Glass 3/-

## FISH

Sole on the Bone Grilled . Muniere - Colbert 15/6  
Filletts of Sole Fried - Bonne Femme - Muniere - Vin Blanc - Americaine - 16/6  
Dieppoise - Mornay - En Goujon or Normande  
Filletts of Plaice Fried - Bonne Femme - Boistelle - Muniere 10/6d.  
Frawns Scampi - Mornay - Muniere or Bonne Femme 9/6d.  
Curried - Newburg - Provencale - Mayonnaise 10/6d.  
Scallops Fried - Bonne Femme - Muniere or St. Jacques 9/-  
Lobster Burlington - Newburg - Boiled - Thermidor - Dolmonico -  
Pilaw - Curried - Cardinal - Mayonnaise 18/6  
Salmon Grilled - Poached - Mayonnaise 15/6d.  
TROUT (according to size) Grilled, Muniere

## SPECIALITIES

Homard flambe au cognac 20/6; Supreme of Chicken Red Bank 13/6d.  
Sole Red Bank 18/6; Kidney Saute Turbige 8/6; Chicken du Chef 13/6d.

## ENTREES

Lamb Cutlets Nicoise 11/6; Pork Chop Charcutiere 10/6; Chicken Saute  
Forestiere 12/6d; Cream Chicken & Mashrooms 13/6d. Chicken Maryland 13/6  
Roast Chicken and Ham 12/6; Entrecote Marchand de Vin 12/6d.  
Braised Duck Portuguese or with Orange Sauce; Roast Duck & Apple Sauce 15/6.  
Escalope of Veal Leigeoise - Holstein - Maintenon - creamed with Mushrooms -  
au Paprika 10/6d.

## GRILLS

Mixed Grill 10/6d. Sirloin Steak 10/6d; Garni 13/-; Fillet Steak 12/6d.  
Chicken Americaine 13/6d. Lamb Cutlets 9/6d. Pork Chop 9/6d.

## COLD MEATS

Ham and Salad 8/-; Chicken, Ham & Salad 12/6d; Ox tongue & Salad 7/6d.

## VEGETABLES

Peas 2/6d; Cauliflower Cream Soe. - au Gratin 2/6d; Cream of Spinach 3/-  
Braised Celery 4/6; French Beans 2/6d; Grilled Mushrooms 3/6d.  
Asparagus 5/-; Creamed Carrots 2/-; Grilled Tomatoes 2/6d;  
Fried Onions - Saute Onions 2/6d;  
Potatoes - Creamed, Chipped, Boiled, Saute, Roast 1/6d.  
Croquette, Lyonnaise 2/6d.

## SWEETS

Sherry Trifle 2/6d; Meringue Glace 2/6d; Cream Caramel 3/6d. Ice Cream 1/6  
Fench Melba 3/6d; Fruit Salad 3/6d; Coupe Jacques 3/6;  
Crepe Georgette 6/0; Pineapple Flambe 5/-; Rum Omelette 7/6d;  
Souffle au Grand Marnier 6/-; Crepe Suzette 6/6d.

## SAVOURIES

Mushrooms on Toast 3/6d; Cheese Souffle 4/6d; Welsh Rarebit 3/0.  
Anchovies on Toast 2/6d; Scotch Woodcork 3/0.

CHEESE Stilton, Camembert, Brie, Port Salut, San Paulan, Gorgonzola 3/-

COFFEE 1/6



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THE RED BANK RESTAURANT DUBLIN