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## Restaurant Baroque, Menu

Restaurant Baroque

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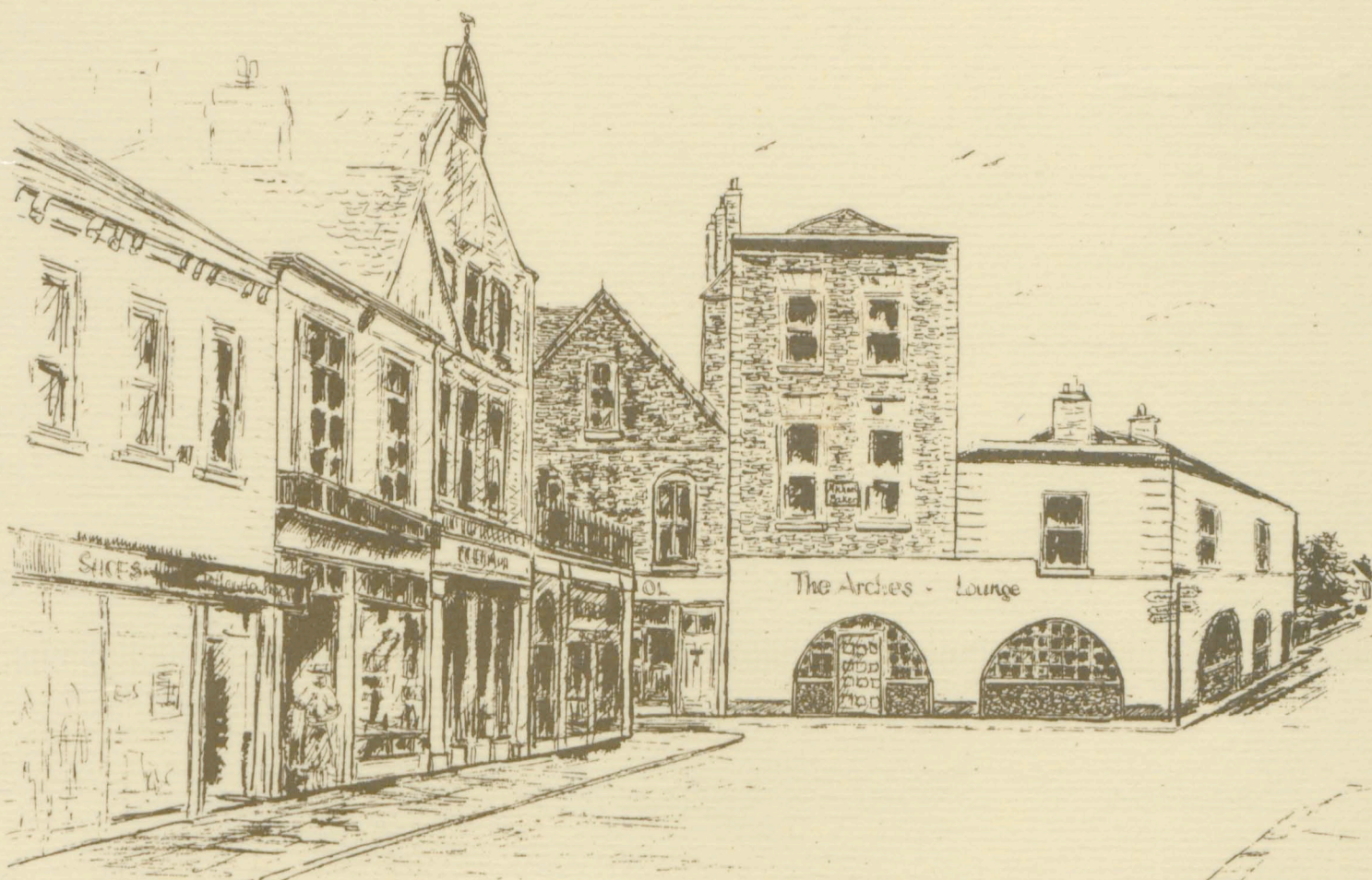
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# Restaurant Baroque



*The Arches Lounge, Dattkey, Co. Dublin.*

*Roland Baumann 75*



# A La Carte

☼ = when a  
12½% service

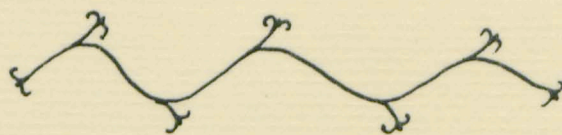
☼ Prawn Cocktail	£ 4.35
Paté de Chef Cumberland Sauce	£ 1.80
Smoked Salmon Salad	£ 4.35
☼ Mussels Café de Paris	£ 2.25
Savoury Mushrooms with Garlic	£ 2.10
Chicken Croquettes with Salad	£ 2.20
Fresh Soup of the Day	£ 0.90
French Onion Soup Gratinée	£ 1.35



☼ 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

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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 Duclare au Gratin

Smoked Wicklow Trout

✧ Ogen Melon with White Port

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Beef Consommé with Port

Fresh Soup of the Day

French Onion Soup Gratinée

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✧ 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

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Selection of Fresh Vegetables

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Selection of Desserts & Homemade Ices