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Not Just a Cookbook - L'Ecrivain Restaurant

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NOT JUST
a
COOKBOOK

L'ECRIVAIN RESTAURANT
DUBLIN

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L'ECRIVAIN RESTAURANT
DUBLIN

Derry & Sallyanne Clarke
with Tom Doorley

Photography by
Mike O'Toole

Foreword by
Hugh Leonard

Published by L'Écrivain Restaurant
109A Lower Baggot Street
Dublin 2, Ireland
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To
Sarah May & Andrew

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RECIPES

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