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Digitaliserad år 2019

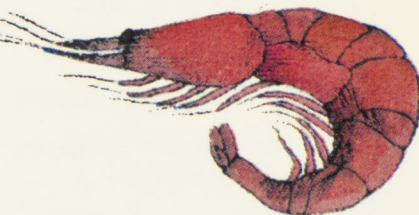
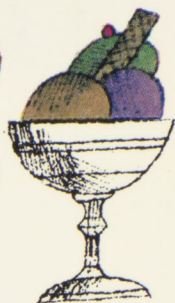
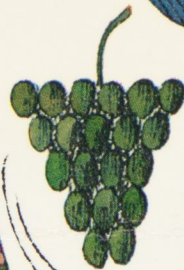
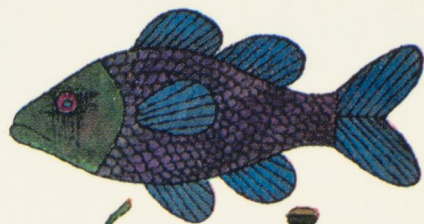
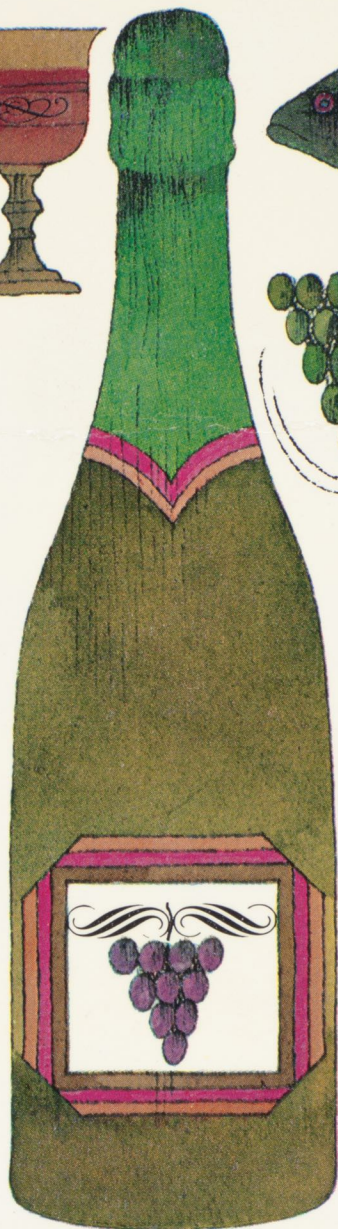
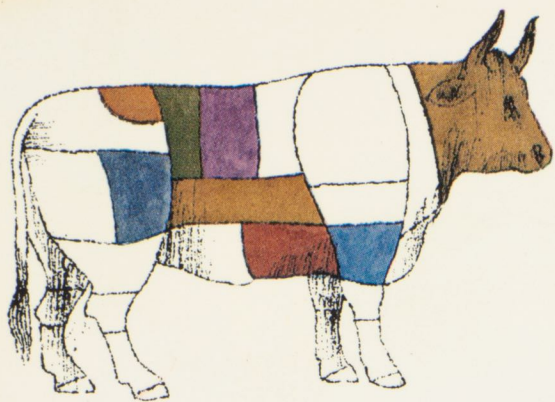


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PARK AVENUE HOTEL





Restaurant
Belle Avenue

Menu



A la carte

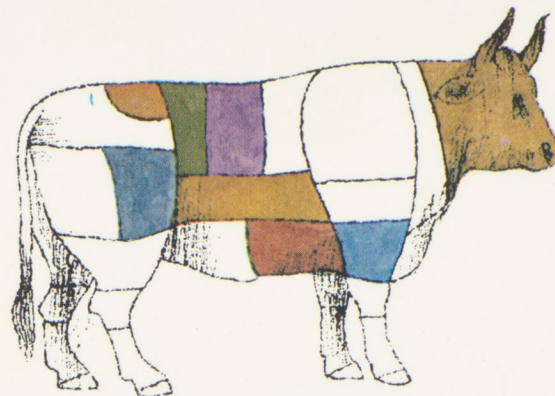
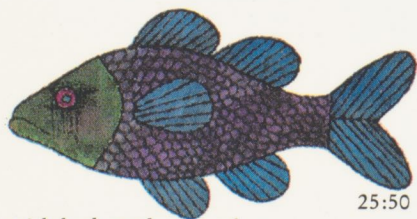


Hors d'œuvres Appetizers

Plateau d'Harengs Gothembourg (assorted marinated herrings)	8:50
Toast "Lion" 19:50 Toast "Tigre" 13:50 (with small scraped beef and caviar) (with small scraped beef and soft-roes)	
Homard à l'Opris (cold lobster dish in shell with fresh celery and mayonnaise with brandy)	21:—
Plateau glacé Lorensberg (4 delicacies on ice)	22:50*
Toast Surprise (with fresh smoked salmon, soft-roes, shrimps and horse-radish cream)	16:50
Langoustines grillées comme chez nous (grilled crayfish tails with deep fried parsley, hollandaise with tomato and horse radish)	15:50
Feuilletage de Fruits de Mer au gratin (shell-fish paste au gratin)	14:50
Crêpes Romaine (small cheese-gratined pancakes, filled with cubes of smoked salmon, chopped egg and chives)	12:—
Escargots Provençale (snails with garlic butter)	11:50
Huitres Rockefeller (4 de luxe oysters gratined with champagne sauce on bed of spinach)	14:—

Poissons Fish

Sole Belle Avenue (stuffed roulades of sole in chablis sauce with herbs and gratined artichoke heart with lobster in whiskey sauce)	25:50
Sole au Champagne (sole in champagne sauce)	25:—
Casserolette Lorensberg (fillets of sole in pie-crust au gratin with lobster, fresh mushrooms and lobster sauce)	24:50
Suprême de Turbot Délice (soufflé of fillet of turbot with vermouth sauce)	21:50
Turbot grillé s:ce Bavaroise (grilled turbot)	19:50
Queues de Langoustines flambées au Pernod (crayfish tails flambéed in Pernod — prepared at the table)	19:50*
Flétan Gouverneur (cheese-breaded sautéed halibut with onion, tomato and asparagus)	16:50



Viandes, Gibiers et Volailles Meat, Game and Poultry

Coeur de Filet de Boeuf Charolaise (roast fillet of beef with mushroom-gratined artichoke heart, grilled tomato, peas and "charolais sauce")	23:50*
Petit Filet de Boeuf Rossini (small fillet of beef with goose-liver, truffles and madeira sauce)	18:50
Filet Sauté Surprise (fillet of beef in cubes, spicy sauce and rice)	15:50
Rognon grillé et flambé au vieil Armagnac (grilled veal kidney, flambéed at the table and served with "choice" vegetables)	23:50*
Filet de Veau à l'Estragon (fillet of veal, sauce with tarragon)	22:50
Côtelette de Cerf Belle Avenue (deer cutlets "au poivre" with chestnut croustade, asparagus, game sauce)	22:50
Suprêmes de Perdreau Lucullus (breast of partridge, gooseliver, truffles, sauce with fine cognac)	25:50
Barbecued Chicken (specially spiced skewered chicken with barbecue-sauce and rice — to order 35 min.)	15:50

PARKS RIB-EYE STEAK 21:—

with spiced butter or pepper sauce, sautéed or baked potatoes. Tomatoes or lettuce.

Oeufs Eggs

Oeufs pochés Victoria (gratined eggs in lobster-fillets)
Omelette Richmond (filled with creamed mushrooms)
Oeufs en Cocottes Lucullus (baked eggs in forms with vegetables)

Legumes Vegetables

Fonds d'Artichauts d'Or (gratined artichoke hearts)
Céleri à la Moëlle (celery with marrow sauce)
Bouquetière de Légumes (vegetable platter with vegetables)

Vegetables to main

Peas 1:50	Str
Asparagus 2:50	Bro

Desserts Desserts

Flan Belle Hélène (puff-paste bottom with vanilla ice cream)
Macédoine de Fruits (fresh fruit salad with grapes)
Pêche Melba (vanilla ice, peach and melba)
Gâteau Park Gala (almond bottom with vanilla ice cream)
Soufflé au Citron (lemon soufflé s:ce Sabayon)
Sorbet aux Fraises ou (strawberry or champagne sorbet)
Parfait Soleil de Min (cloudberry parfait)

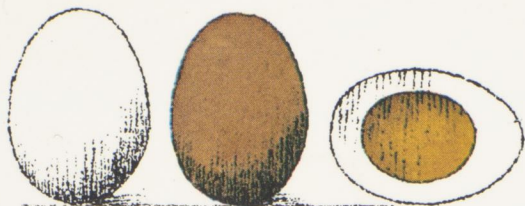
* = price per person, least



Potages Soups

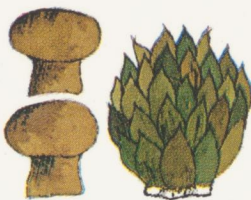
Tortue claire (clear turtle soup)	9:75
Soupe à l'Oignon gratinée (french onion soup)	7:25
Bisque de Crustacés (shellfish soup)	9:75

Menu



Oeufs Eggs

23:50*	Oeufs pochés Victoria (gratined eggs in lobster-filled tartelettes)	14:50
18:50	Omelette Richmond (filled with creamed mushrooms in portwine)	11:—
15:50	Oeufs en Cocottes Lucullus (baked eggs in forms with gooseliver and madeira sauce)	14:50

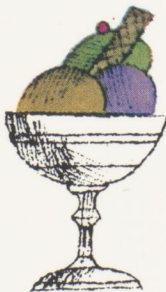


Legumes Vegetables

25:50	Fonds d'Artichauts d'Offemont (gratined artichoke hearts with morels)	11:—
15:50	Céleri à la Moëlle (celery with marrow sauce)	8:—
	Bouquetière de Légumes, Beurre battu (vegetable platter with whipped butter)	8:—

Vegetables to main dishes

Peas 1:50 String Beans 2:—
Asparagus 2:50 Browned fresh Mushrooms 3:50



Desserts Desserts

	Flan Belle Hélène (puff-paste bottom with pear and whipped cream)	5:50
	Macédoine de Fruits frais (fresh fruit salad with green Curaçao)	9:50
	Pêche Melba (vanilla ice, peach and melba sauce)	6:75
9:75	Gâteau Park Gala (almond bottom with vanilla ice and chocolate sauce)	7:75
7:25	Soufflé au Citron (lemon soufflé s:ce Sabayonne)	11:—*
9:75	Sorbet aux Fraises ou au Champagne (strawberry or champagne sorbet)	8:50
	Parfait Soleil de Minuit (cloudberry parfait)	9:75

*=price per person, least 2 persons



Restaurant
Belle-Avenue *Menu*

PARK AVENUE HOTEL 

