



Kallrätter.

| | Kr. | öre |
|----------------------|-----|-----|
| Smörgåsbord | | 35 |
| d:o ensamf | | 50 |
| | | |
| Sardinier | | 40 |
| Holländsk sill | | 40 |
| | | |

Soppor.

| | | |
|----------------|--|----|
| Bouillon | | 40 |
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Mellanrätter.

| | Kr. | öre |
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Stek.

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Grönrätter.

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| Franska ärter | | |
| Champignonér | | |
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Ur KB:s samlingar

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National Library of Sweden

Köttätter.

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| Russin & Mandel | | 40 |
| nöffer | | 50 |
| Roquefortost | | 50 |
| | | |

Sallader.

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|-----------------------|--|----|
| gurkor | | |
| Syllök | | 10 |
| Engelsk Pickles | | 25 |
| Lingon | | 10 |
| Rödbetor | | 10 |

HOTEL KINNEKUMME



MAATS EDELLA

Kallrätter.

| | Kr. | öre |
|----------------------|-----|-----|
| Smörgåsbord | | 35 |
| d:o ensamt | | 50 |
| | | |
| Sardiner | | 40 |
| Holländsk sill | | 40 |
| | | |

Soppor.

| | | |
|----------------|--|----|
| Bouillon | | 40 |
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Fisk.

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| Rökt Lax | | |
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Köttätter.

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Mellanrätter.

| | Kr. | öre |
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Stek.

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Grönrätter.

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| Franska ärter | | |
| Champignonér | | |
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Efterrätter.

| | | |
|-----------------------|--|----|
| Syltad Ingefära | | 50 |
| Sylt-omelette | | 50 |
| | | |

Desserten.

| | | |
|-----------------------|--|----|
| Russin & Mandel | | 40 |
| nöffer | | 50 |
| Roquefortost | | 50 |
| | | |

Sallader.

| | | |
|-----------------------|--|----|
| gurkor | | |
| Syllök | | 10 |
| Engelsk Pickles | | 25 |
| Lingon | | 10 |
| Rödbetor | | 10 |

The first part of the paper is devoted to a general
 introduction of the subject. It is then divided into
 three main sections. The first section deals with
 the history of the subject. The second section
 deals with the theory of the subject. The third
 section deals with the practice of the subject.

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