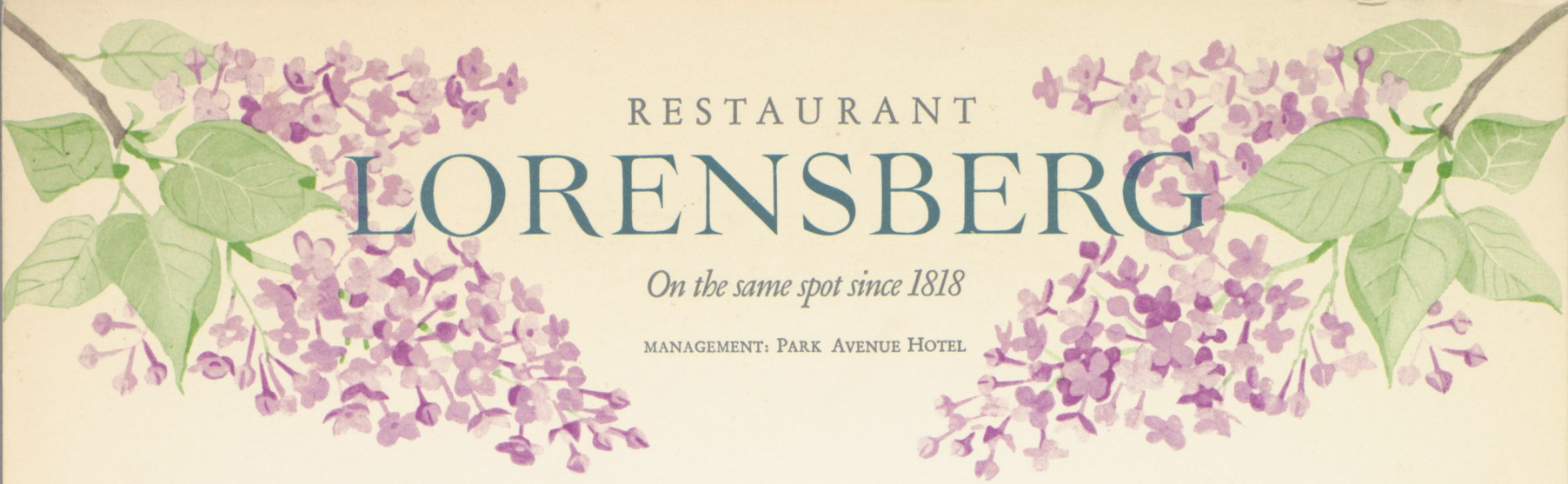




RESTAURANT LORENSBERG

On the same spot since 1818

MANAGEMENT: PARK AVENUE HOTEL

LES HORS D'OEUVRES (Appetizers)

1. Plateau de Harengs 8:50
(pickled herrings)
2. Sélection de Hors d'oeuvres 19:—*
(selected hors d'oeuvres)
3. Plateau glacé Delice 11:—
(four delicacies)
4. Canapés Maison 7:—
5. Canapés Royal 14:—
6. Caviar Iran Ryba 23:—
(40 grammes Russian caviar)
7. Foie gras de Strasbourg 24:—
(60 grammes goose-liver w. salad)
8. Roulade de Saumon fourrée 8:50
(filled roulade of salmon)
9. Salade de Homard (lobster salad) 16:—
10. Cocktail fruits de mer 8:—
(West Coast cocktail)
11. Pilaff aux Crevettes Ensopados 8:50
(hot shrimp dish)
12. Escargots Bourguignonne 8:—
(6 p. snails w. garlic butter)
13. Toast P. A. 8:25
(w. grilled smoked salmon, spinach,
egg - au gratin)

LES POTAGES (Soups)

14. Consommé Mirette 3:75
(w. marrow and cheese straws)
15. Tortue claire 6:50
(clear turtle soup)
16. Tortue Lady Curzon 6:50
(creamed turtle soup w. curry)
17. Bisque de Homard 7:50
(lobster soup)
18. Crème Wellington 4:—
(chicken soup w. celery & rice)
19. Potage nids d'hiron-

26. Filets de Sole Maison 13:50*
(boiled & fried fillets of sole)
27. Sole sauté Riviera 11:50
(fried sole w. mushrooms & globe
artichokes)
28. Sole Königshof 12:50
(deep fried sole filled w. shrimps)
29. Saumon grillé Royal 13:—
(grilled salmon s:ce béarnaise and
shrimps)
30. Turbot braisé Vallée d'auge 13:75*
(45 min.)
(wine braised turbot w. mushrooms)

LES VIANDES (Meat)

31. Coeur de filet Champs Elysée 13:75*
(roast fillet of beef on fried "straw-
potatoes", bacon, mushrooms-marrow sauce)
32. Tournedos Frascati 13:50
(fillet of beef w. goose liver, truffle,
madeira sauce)
33. Filet de Veau Karl Gerhard 13:—
(fillet of veal w. curry, flambé w. cognac
& sherry, lobster, rice w. paprika)

34. Côte de Veau Arabique 10:50
(veal cutlet arabian)
35. Médailles Jacques 11:50
(1 fillet of beef w. celery, red wine sauce, peas)
(1 fillet of veal w. asparagus, béarnaise
& mushrooms)
36. Cotelettes d'Agneau Lavallière 11:50
(lamb cutlets w. marrow sauce & globe
artichokes)
37. Piccata Mista 10:50
(small mixed grill cheese breaded,
tomato sauce)

LES VOLAILLES (Poultry)

38. Suprême de poulet Lorensberg 13:75
(breast of chicken filled w. goose-liver)
39. "Chicken à la King" 11:—
(stewed chicken in sauce w. sherry,
mushrooms, fresh paprika, rice)
40. Perdreau rôti Bacchus 13:50
(roast partridge w. grapes, madeira sauce
and salad)
41. Faisan Régence 13:—
(roast pheasant w. cock's comb & game
fricadelles)
42. Filet de Poularde froide Surprise 11:50
(cold breast of poularde w. pine-apple
& mayonnaise)

LES LEGUMES (Vegetables)

43. Asperges Hokuren 7:50
(Japanese asparagus
w. whipped butter)
44. Coeur de palmier
Florentine 7:25
(palm-hearts on spinach
au gratin)
45. Fonds d'artichauts
au foie gras 8:50
(deep-fried globe artichoke
filled w. goose-liver)
46. Haricots verts

- (w. curry creamed sweet-
breads, ketchup, truffle)
23. Omelette Baron du
Barrant 8:50
(lobster omelet au gratin)

LES POISSONS (Fish)

24. Saumon fumé à ma
façon 14:50
(smoked salmon w. asparagus,
pimentoes, egg and spinach)
25. Filets de Sole Souve-
raine 13:50
(fillets of sole au gratin w.
lobster, fricadelles of pike,
truffle)



1958

POULET — CANETON — PERDREAU rôtis à la broche!
CHICKEN — DUCK — PARTRIDGE roasted on spit!

50. Soufflé glacé
Nougatine 6:75*
(ice cream w. nougat &
cherries)
51. Sorbet au champagne 5:50
(champagne ice cream)
52. Petit plateau de
Fromage 5:—
(cheese tray)
53. Petit plateau de Fruits 5:—
(fresh fruits)

* Price each person, least 2 persons

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(lobster soup)
18. Crème Wellington 4:—
(chicken soup w. celery & rice)
19. Potage nids d'hirondelles 6:—
(swallow's nest soup)

LES OEUFs (Eggs)

20. Oeufs cocotte Bedford 8:50
(w. goose-liver, ox tongue,
truffle, madeira sauce)
21. Oeufs frits Espagnole 7:50
(deep fried eggs w.
bacon & tomato)
22. Oeufs pochés Mont-
pensière 8:—
(w. curry creamed sweet-
breads, ketchup, truffle)
23. Omelette Baron du
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46. Haricots verts
Bourgeoise 6:—
(braised in butter w.
onions & bacon)

LES DESSERTS (Desserts)

47. Soufflé Poulette 6:50*
(vanilla soufflé w.
strawberry-cream)
48. Crêpes Bordalue 6:50
(w. pears, kirch, vanilla-fool)
49. Poires flambées 6:50*
(flambé pears)
50. Soufflé glacé
Nougatine 6:75*
(ice cream w. nougat &
cherries)
51. Sorbet au champagne 5:50
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