

# PARK AVENUE HOTEL



## VINS

| BORDEAUX (röd-red) Slottstappning |      |                               |      | 1/1   | 1/2 |
|-----------------------------------|------|-------------------------------|------|-------|-----|
| 3324                              | 1945 | Ch. Lafite-Rothschild, Médoc  | 37:— |       |     |
| 3088                              | 1947 | Ch. Calon-Ségur, Médoc        | 35:— | 18:50 |     |
| 3336                              | 1948 | Ch. La Garde, Graves          | 20:— | 11:—  |     |
| 3166                              | 1949 | Clos Fourtet, St. Emilion     | 26:— |       |     |
| 3409                              | 1950 | Ch. Léoville-Las-Cases, Médoc | 25:— |       |     |

|      |      |                      |      |      |  |
|------|------|----------------------|------|------|--|
| 3937 | 1950 | Ch. La Garde, Graves | 26:— |      |  |
| 3937 |      | St. Emilion          | 13:— | 7:50 |  |

| BORDEAUX (vit-white) Bordeauxstappningar |  |                                         |       |       |  |
|------------------------------------------|--|-----------------------------------------|-------|-------|--|
| 4152                                     |  | Cachet Vert, J. Calvet & Cie, halvtorrt | 19:—  | 10:50 |  |
| 4188                                     |  | Lalande Impérial Sec, torrt             | 18:50 | 10:25 |  |
| Härtappning                              |  |                                         |       |       |  |
| 4252                                     |  | Graves, halvtorrt                       | 14:—  |       |  |

| BOURGOGNE (röd-red) |  |                                         |       | 1/1   | 1/2 |
|---------------------|--|-----------------------------------------|-------|-------|-----|
| 5411                |  | Beaune du Château, Bouchard Père & Fils | 26:—  | 14:—  |     |
| 5462                |  | Geisweiler Grand Vin, Geisweiler & Fils | 21:—  | 11:50 |     |
| 5408                |  | Beaujolaais, Dufouleur Frères           | 15:50 | 9:—   |     |
| 5551                |  | Bourgogne Vieux                         | 14:—  | 8:—   |     |

| BOURGOGNE (vit-white) |  |                                         |      |       |  |
|-----------------------|--|-----------------------------------------|------|-------|--|
| 5628                  |  | Beaune du Château, Bouchard Père & Fils | 26:— |       |  |
| 5635                  |  | Dry Pouilly Fuissé Réserve Aîné & Fils  | 23:— | 12:50 |  |
| 5760                  |  | Chablis                                 | 18:— | 10:—  |  |

| RHENVIN (Rhine-wine) |  |                                        |       |      |  |
|----------------------|--|----------------------------------------|-------|------|--|
| 6580                 |  | Schloss Böckelheimer Riesling Spätlese | 23:—  |      |  |
| 6591                 |  | Steinwein Gold Cap (i boxbeutel)       | 20:—  | 11:— |  |
| 6108                 |  | Liebfraumilch, Blue Nun Label          | 19:50 |      |  |

| MOSELVIN (Moselle-wine) |  |                                           |      |       |  |
|-------------------------|--|-------------------------------------------|------|-------|--|
| 6878                    |  | Mertesdorfer Herrenberg Riesling Spätlese | 29:— |       |  |
| 6893                    |  | Ockfener Bocksteiner, Loeb                | 25:— |       |  |
| 6829                    |  | Graacher Domprobst, Schulz & Wagner       | 23:— | 12:50 |  |
| 7080                    |  | Königsmosel, Maas, Nathan                 | 19:— | 10:50 |  |

| ELSASSVIN (vit-white) |  |                                 |      |       |  |
|-----------------------|--|---------------------------------|------|-------|--|
| 2172                  |  | Dopff Riquewihr, Domaines Dopff | 19:— | 10:50 |  |

| ITALIENSKA VINER (röda och vita-red & white) |  |                        |       |       |  |
|----------------------------------------------|--|------------------------|-------|-------|--|
| 2307                                         |  | Chianti Melini, Rosso  | 95 cl | 14:50 |  |
| 2390                                         |  | Chianti Ruffino Bianco | 95 cl | 15:—  |  |

|      |  |                                               |      |       |  |
|------|--|-----------------------------------------------|------|-------|--|
| 7421 |  | Vive Clicquot-Ponsardin, halvtorrt            | 40:— | 21:—  |  |
| 7479 |  | Heidsieck & Cie, 1952 Dry Monopole, torrt     | 43:— |       |  |
| 7493 |  | Krug & Cie, Brut Réserve, torrt               | 44:— | 23:—  |  |
| 7500 |  | Lanson Père & Fils, Extra, Black Label, torrt | 41:— |       |  |
| 7519 |  | Moët & Chandon, Carte Blanche, halvsött       | 36:— |       |  |
| 7543 |  | G. H. Mumm & Cie, Cordon Rouge, torrt         | 42:— | 22:—  |  |
| 7590 |  | Pommery & Greno, Brut, torrt                  | 42:— | 22:—  |  |
| 7603 |  | Louis Roederer, 1952, Brut, torrt             | 43:— | 22:50 |  |
| 7615 |  | Ruinart Père & Fils, Cadet Brut, halvtorrt    | 37:— |       |  |

| FRANSKA MOUSSERANDE VINER |  |                                  |      | 1/1 | 1/2 | 1/4 |
|---------------------------|--|----------------------------------|------|-----|-----|-----|
| 7694                      |  | Dopff Dry, Domaines Dopff, torrt | 26:— |     |     |     |

| MADEIRA |  |                                |      | 2 cl |       |      |
|---------|--|--------------------------------|------|------|-------|------|
| 7826    |  | Saint John, Leacock & Co, sött | —:80 | 25:— | 14:—  | 7:75 |
| 7875    |  | Campanario, halvtorrt          |      | 18:— | 10:50 |      |

| PORTVIN-Portwine |  |                              |      | 2 cl  |       |      |
|------------------|--|------------------------------|------|-------|-------|------|
| 8050             |  | Ujo, Offley Forrester        | —:90 | 31:—  | 17:—  | 8:75 |
| 8064             |  | Invalid Port, Sandeman & Co. |      | 24:—  | 13:50 | 7:50 |
| 8160             |  | Very Old Superior (Grådask)  |      | 22:50 | 12:75 | 7:25 |
| 8104             |  | Cachucha, White Port         |      | 31:—  | 17:—  | 8:75 |

| SHERRY |  |                           |      | 2 cl |       |      |
|--------|--|---------------------------|------|------|-------|------|
| 8250   |  | Dry Sack, halvtorrt       | —:90 | 29:— | 16:—  | 8:75 |
| 8235   |  | Amontillado N.P.U., torrt |      | 28:— | 15:50 |      |
| 8224   |  | Tio Pepe, Gonzalez, torrt |      | 27:— | 15:—  |      |
| 8223   |  | Nutty Solera, halvsött    |      | 23:— | 12:50 |      |
| 8230   |  | Real Tesoro, halvtorrt    |      | 22:— | 12:50 |      |
| 8275   |  | Amontillado, halvtorrt    |      | 18:— | 10:50 |      |

|     |                |            |  |      |  |
|-----|----------------|------------|--|------|--|
| 1/3 | Karaff (25 cl) | Rött vin   |  | 3:25 |  |
| 1/3 | Carafe (25 cl) | Red wine   |  |      |  |
| 1/3 | Karaff (25 cl) | Vitt vin   |  | 3:—  |  |
| 1/3 | Carafe (25 cl) | White wine |  |      |  |

## Ur KB:s samlingar

Digitaliserad år 2019



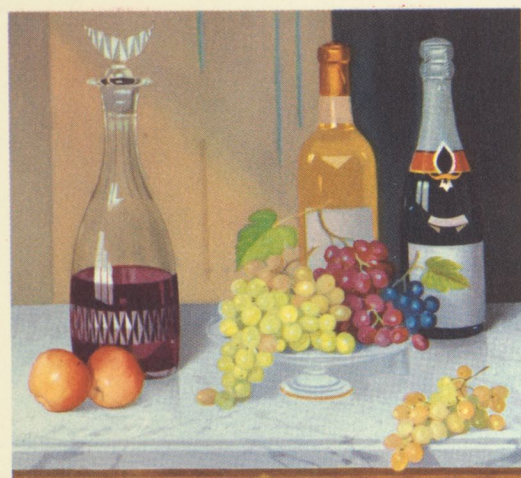
National Library of Sweden

I Park Avenues vinkällare finns ungefär dubbelt så många märken som angivits här ovan. Begär stora vinlistan av hovmästaren.



1958

# PARK AVENUE HOTEL



## VINS

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| 3336                              | 1948 | Ch. La Garde, Graves          |  | 20:— | 11:—  |
| 3166                              | 1949 | Clos Fourtet, St. Emilion     |  | 26:— |       |
| 3409                              | 1950 | Ch. Léoville-Las-Cases, Médoc |  | 25:— |       |

### Bordeauxtappningar

|      |                                            |      |       |
|------|--------------------------------------------|------|-------|
| 3804 | Cruse Monopole, Rouge, Cruse & Fils Frères | 18:— | 10:—  |
| 3814 | Le Vallon Hanappier, Peyrelongue           | 19:— | 10:50 |

### Härtappningar

|      |      |                                |      |      |
|------|------|--------------------------------|------|------|
| 3993 | 1953 | Ch. la Gaffelière, St. Emilion | 15:— |      |
| 3937 |      | St. Emilion                    | 13:— | 7:50 |

### BORDEAUX (vit-white) Bordeauxtappningar

|      |                                         |       |       |
|------|-----------------------------------------|-------|-------|
| 4152 | Cachet Vert, J. Calvet & Cie, halvtorrt | 19:—  | 10:50 |
| 4188 | Lalande Impérial Sec, torrt             | 18:50 | 10:25 |

### Härtappning

|      |                   |      |  |
|------|-------------------|------|--|
| 4252 | Graves, halvtorrt | 14:— |  |
|------|-------------------|------|--|

| BOURGOGNE (röd-red) |                                         |       |       | 1/1 | 1/2 |
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| 5462                | Geisweiler Grand Vin, Geisweiler & Fils | 21:—  | 11:50 |     |     |
| 5408                | Beaujolais, Dufouleur Frères            | 15:50 | 9:—   |     |     |
| 5551                | Bourgogne Vieux                         | 14:—  | 8:—   |     |     |

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|      |                                         |      |       |
|------|-----------------------------------------|------|-------|
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| 5635 | Dry Pouilly Fuissé Réserve Aîné & Fils  | 23:— | 12:50 |
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|      |                                        |       |      |
|------|----------------------------------------|-------|------|
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| 6591 | Steinwein Gold Cap (i boxbeutel)       | 20:—  | 11:— |
| 6108 | Liebfraumilch, Blue Nun Label          | 19:50 |      |

### MOSELVIN (Moselle-wine)

|      |                                           |      |       |
|------|-------------------------------------------|------|-------|
| 6878 | Mertesdorfer Herrenberg Riesling Spätlese | 29:— |       |
| 6893 | Ockfener Bocksteiner, Loeb                | 25:— |       |
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| 7080 | Königsmosel, Maas, Nathan                 | 19:— | 10:50 |

### ELSASSVIN (vit-white)

|      |                                 |      |       |
|------|---------------------------------|------|-------|
| 2172 | Dopff Riquewihr, Domaines Dopff | 19:— | 10:50 |
|------|---------------------------------|------|-------|

### ITALIENSKA VINER (röda och vita-red & white)

|      |                        |       |       |
|------|------------------------|-------|-------|
| 2307 | Chianti Melini, Rosso  | 95 cl | 14:50 |
| 2390 | Chianti Ruffino Bianco | 95 cl | 15:—  |

### SYDAFRIKANSKA VINER (röda-red)

|      |                                      |       |  |
|------|--------------------------------------|-------|--|
| 2827 | Roodeberg, Ko-operatieve Wijnbouwers | 13:50 |  |
|------|--------------------------------------|-------|--|

### CHAMPAGNE

|      |                                               |      |       |
|------|-----------------------------------------------|------|-------|
| 7412 | J. Bollinger, Brut, torrt                     | 40:— | 21:—  |
| 7421 | V:ve Clicquot-Ponsardin, halvtorrt            | 40:— | 21:—  |
| 7479 | Heidsieck & Cie, 1952 Dry Monopole, torrt     | 43:— |       |
| 7493 | Krug & Cie, Brut Réserve, torrt               | 44:— | 23:—  |
| 7500 | Lanson Père & Fils, Extra, Black Label, torrt | 41:— |       |
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|---------------------------|----------------------------------|------|--|-----|-----|-----|
| 7694                      | Dopff Dry, Domaines Dopff, torrt | 26:— |  |     |     |     |

### MADEIRA

|      |                                |      |      | 2 cl  |      |  |
|------|--------------------------------|------|------|-------|------|--|
| 7826 | Saint John, Leacock & Co, sött | —:80 | 25:— | 14:—  | 7:75 |  |
| 7875 | Campanario, halvtorrt          |      | 18:— | 10:50 |      |  |

### PORTVIN-Portwine

|      |                              |      |       | 2 cl  |      |  |
|------|------------------------------|------|-------|-------|------|--|
| 8050 | Ujo, Offley Forrester        | —:90 | 31:—  | 17:—  | 8:75 |  |
| 8064 | Invalid Port, Sandeman & Co. |      | 24:—  | 13:50 | 7:50 |  |
| 8160 | Very Old Superior (Grådask)  |      | 22:50 | 12:75 | 7:25 |  |
| 8104 | Cachucha, White Port         |      | 31:—  | 17:—  | 8:75 |  |

### SHERRY

|      |                           |      |      | 2 cl  |      |  |
|------|---------------------------|------|------|-------|------|--|
| 8250 | Dry Sack, halvtorrt       | —:90 | 29:— | 16:—  | 8:75 |  |
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| 8230 | Real Tesoro, halvtorrt    |      | 22:— | 12:50 |      |  |
| 8275 | Amontillado, halvtorrt    |      | 18:— | 10:50 |      |  |

|     |                           |  |      |
|-----|---------------------------|--|------|
| 1/3 | Karaff (25 cl) Rött vin   |  | 3:25 |
| 1/3 | Carafe (25 cl) Red wine   |  |      |
| 1/3 | Karaff (25 cl) Vitt vin   |  | 3:—  |
| 1/3 | Carafe (25 cl) White wine |  |      |

### ALKOHOLFRIA DRICKER-Non-alcoholic Beverages

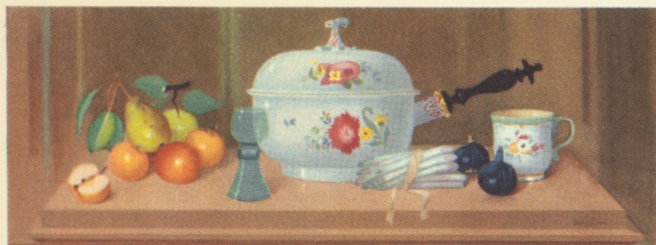
|                                              |        |  |      |
|----------------------------------------------|--------|--|------|
| Apelsin-, grapefrukt-, tomat-, ananas- eller |        |  |      |
| prune-juice, glas (15 cl)                    |        |  | 1:25 |
| Druvsafter vit (white) Drueta 1/2 fl.        |        |  | 1:75 |
| röd (red) Merlino 1/1 ..                     |        |  | 7:—  |
|                                              | 1/3 .. |  | 3:—  |
| Marvels 1/3 ..                               |        |  | 2:—  |

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1958

# PARK AVENUE HOTEL



## Grill Restaurant

### A LA CARTE

#### LES HORS D'OEUVRES (Förrätter)

|                                                             |       |
|-------------------------------------------------------------|-------|
| 1. Plateau de Harengs (sillbricka)                          | 7:50  |
| 2. Sélection de Hors d'oeuvres (gourmetbricka)              | 18:—* |
| 3. Plateau glacé Delice (4 delikatesser på is)              | 10:—  |
| 4. Canapés Maison (delikatesssandwiches)                    | 6:—   |
| 5. Canapés Royal (lyxsandwiches)                            | 12:—  |
| 6. Caviar Iran Ryba (40 gr rysk kaviar)                     | 21:—  |
| 7. Foie gras de Strasbourg (60 gr gåslever m. sallad)       | 22:—  |
| 8. Roulade de Saumon fourrée (fylld laxrullad)              | 7:50  |
| 9. Salade de Homard (hummersallad)                          | 14:—  |
| 10. Cocktail fruits de mer (västkustcocktail)               | 7:—   |
| 11. Pilaff aux Crevettes Ensopados (varm räkrätt)           | 7:75  |
| 12. Escargots Bourguignonne (6 st. sniglar m. vitlökssmör)  | 7:50  |
| 13. Toast P. A. (m. halstrad rökt lax, spenat, ägg gratin.) | 7:50  |

#### LES POTAGES (Soppor)

|                                                              |      |
|--------------------------------------------------------------|------|
| 14. Consommé Mirette (m. oxmarg och oststänger)              | 3:75 |
| 15. Tortue claire (klar sköldpaddsuppa)                      | 5:50 |
| 16. Tortue Lady Curzon (legerad sköldpaddsuppa m. currysmak) | 5:50 |
| 17. Bisque de Homard (hummersoppa)                           | 6:50 |
| 18. Crème Wellington (kycklingsoppa m. selleri o. ris)       | 4:—  |
| 19. Potage nids d'hirondelles (kinesisk svalbosoppa)         | 5:—  |

#### LES OEUFs (Äggrätter)

|                                                                           |      |
|---------------------------------------------------------------------------|------|
| 20. Oeufs cocotte Bedford (m. gåslever, oxtunga, tryffel, madeirasås)     | 7:50 |
| 21. Oeufs frits Espagnole (friterade ägg m. bacon o. tomat)               | 6:50 |
| 22. Oeufs pochés Montpensière (m. currysuvad kalvbräss, ketchup, tryffel) | 7:—  |
| 23. Omelette Baron du Barrant (gratinerad hummeromelett)                  | 7:50 |

#### LES POISSONS (Fisk)

|                                                                                                |        |
|------------------------------------------------------------------------------------------------|--------|
| 24. Saumon fumé à ma façon (färsk rökt lax m. sparris, pimentoes, ägg och spenat)              | 13:50  |
| 25. Filets de Sole Souveraine (gratinerade sjötungsfiléer m. hummer, gäddfrikadeller, tryffel) | 12:—   |
| 26. Filets de Sole Maison (gratinerad o. friterade sjötungsfiléer)                             | 12:50* |
| 27. Sole sauté Riviera (stekt sjötunga m. champinjoner o. kronärtskocksbottnar)                | 10:50  |
| 28. Sole Königshof (friterad räkfylld sjötunga)                                                | 11:50  |
| 29. Saumon grillé Royal (grillad färsk lax s:ce béarnaise och räkor)                           | 12:50  |
| 30. Turbot braisé Vallée d'auge (45 min.) (vinbräserad piggvar m. champinjonbarketter)         | 13:—*  |

#### LES VIANDES (Kött)

|                                                                                                                      |       |
|----------------------------------------------------------------------------------------------------------------------|-------|
| 31. Coeur de filet Champs Elysée (helstekt oxfilet på stekt "sträpotatis", bacon, champinjoner, margsås)             | 13:—* |
| 32. Tournedos Frascati (oxfilet m. gåslever, tryffel o. madeirasås)                                                  | 12:50 |
| 33. Filet de Veau Karl Gerhard (kalvfilet m. curry, flamberad m. cognac o. sherry. hummer, ris m. färsk paprika)     | 12:50 |
| 34. Côte de Veau Arabique (Kalvkotlett på arabiskt vis)                                                              | 9:50  |
| 35. Médailles Jacques (1 oxfilet m. blekselleri, rödvinsås, örter) (1 kalvfilet m. sparris, béarnaise, champinjoner) | 10:50 |
| 36. Cotelettes d'Agneau Lavallière (lammkotletter m. margsås o. kronärtskocksbottnar)                                | 10:50 |
| 37. Piccata Mista (liten ostpanerad "mixed grill" m. aromater o. tomatås)                                            | 9:50  |

#### LES VOLAILLES (Fågel)

|                                                                                           |      |
|-------------------------------------------------------------------------------------------|------|
| 38. Suprême de Poulet Lorensberg (gåsleverfärserat gödkycklingbröst)                      | 13:— |
| 39. "Chicken à la King" (kokt unghöns i sås m. sherry, champinjoner, färsk paprika, ris)  | 9:75 |
| 40. Perdreau rôti Bacchus (stekt raphöna m. vindruvor, madeirasås o. grönsallad)          | 12:— |
| 41. Faisan Régence (stekt fasan m. tuppkammar o. viltfärsfrikadeller)                     | 12:— |
| 42. Filet de Poularde froide Surprise (kallt kokt poulardbröst m. ananas o. gräddmajonäs) | 10:— |

#### LES LEGUMES (Grönsaker)

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| 43. Asperges Hokuren (japansk stångsparris m. rört smör)                             | 7:—  |
| 44. Coeur de palmier Florentine (grat. palmmarg på spenatbädd)                       | 6:75 |
| 45. Fonds d'artichauts au foie gras (gåsleverfyllda, friterade kronärtskocksbottnar) | 8:—  |
| 46. Haricots verts Bourgeoise (smörfrästa m. lök o. bacon)                           | 5:50 |

#### LES DESSERTS (Efterrätter)

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| 47. Soufflé Poulette (vaniljsufflé m. jordgubbsgrädd)                     | 6:—*  |
| 48. Crêpes Bordaloe (m. päron, kirsch, vaniljkräm)                        | 6:—   |
| 49. Poires flambées (flamberade päron)                                    | 6:—*  |
| 50. Soufflé glacé Nougatine (finare glassanrättning m. nougat o. körsbär) | 6:25* |
| 51. Sorbet au champagne (champagneglass)                                  | 5:—   |
| 52. Petit plateau de Fromage (liten ostbricka)                            | 5:—   |
| 53. Petit plateau de Fruits (liten fruktbricka)                           | 5:—   |

POULET — CANETON — PERDREAU rôtis à la broche!

KYCKLING — ANKA — RAPPHÖNA stekta på spett!

\* Pris per person, för minst 2 personer