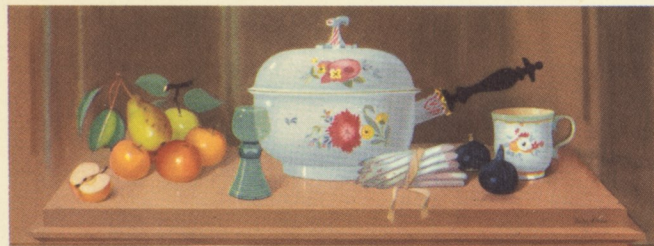


PARK AVENUE HOTEL



Grill Restaurant

A LA CARTE

HORS D'OEUVRES (Appetizer)

1. Plateau de Harengs (Pickled herrings) 7:50
2. Sélection de Hors d'Oeuvres (Selected hors d'oeuvres) 18:—*
3. Plateau Glacé Delice (Four delicacies) 11:—
4. Canapés Maison 6:—
5. Canapés Royal 12:—
6. Salade de Homard Favorite (Lobster salad) 15:—*
7. Roulade de Saumon Fourrée (Filled roulade of salmon) 7:50
8. Cocktail de Crevettes (Shrimps cocktail) 7:—
9. Caviar (40 grammes russian caviar) 23:—
10. Foie Gras de Strasbourg (60 grammes goose liver with salad) 24:—
11. Escargots Bourguignonne (6 pieces snails with garlic butter) 8:—
12. Toast P. A. (With grilled smoked salmon, spinach, egg, au gratin) 8:—
13. Pilaff aux Crevettes Ensopados (Hot shrimps dish) 7:75

POTAGES (Soups)

14. Oxtail-clair (Clear oxtail soup) 4:50
15. Tortue-claire (Clear turtle soup) 6:50
16. Consommé Jenny Lind (With game & mushrooms) 4:—
17. Crème Washington (Lobster & tomato soup) 6:—
18. Potage Reine Wilhelmine (Mashed chicken with asparagus & rice) 4:—

LES OEUFs (Eggs)

19. Oeufs Pochés Pomponette (Poached eggs with creamed sweetbread, in butter boiled salad) 7:75
20. Oeufs Frits Cap de Ville 6:—

LES VIANDES (Meat)

30. Coeur de Filet du Chef (Fillet of beef on rice with garlic butter, bacon & truffle sauce) 13:—*
31. Steak au Poivre Suisse (Steak à la Suisse) 12:—
32. Côte de Veau Chartres (Veal cutlet with estragon) 9:50
33. Mignons de Veau Louis XV (Flambéed fillets of veal with mushrooms & madeira) 11:50
34. Côtes d'Agneau Marion (Lamb cutlets with mashed duck liver, truffle sauce, french beans) 10:50

GRILLADES (From the grill)

35. Tournedos Bordelaise (Fillet of beef with marrow sauce) 11:50
36. Mixed Grill 11:50
37. Filet de Veau Nobis (Fillet of veal with asparagus & s:ce béarnaise) 11:—
38. Côte de Porc Maître d'Hôtel (Pork chop with parsley butter) 7:50

RÔTIS À LA BROCHE (Roasted on spit)

CANETON — PERDREAU — POULET — FAISAN
DUCK — PARTRIDGE — CHICKEN — PHEASANT

LES LEGUMES (Vegetables)

39. Asperges Sibirienne (Asparagus with gribiche sauce) 7:—
40. Legumes Assortis (Mixed vegetable in butter) 6:—
41. Fonds d'Artichauts Princesse (Globe artichokes with asparagus) 7:50

DESSERTS (Desserts)

45. Soufflé au Citron (Lemon soufflé) 5:75*
46. Crêpes Suzette (Flambéed pancakes with orange butter) 5:75
47. Glace au Four Mimosa (Ice cream in meringue with apricot sauce) 5:50*
48. Bananes Flambées (Flambéed bananas with almond & melba sauce) 5:50
49. Parfait Grace Kelly (Ice cream with mocca & banana) 6:—
50. Sorbet aux Fraises (Sorbet with strawberries) 4:—
51. Petit Plateau de Fruits (Fresh fruits) 5:—

* Price each person, least 2 persons

Ur KB:s samlingar

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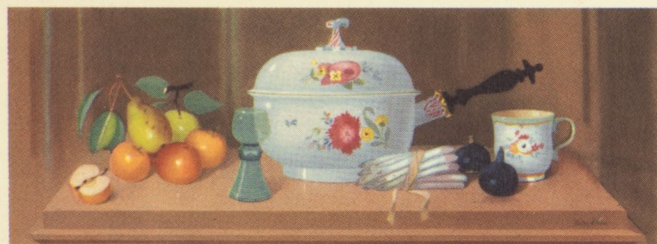
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of Sweden

- (Fresh smoked salmon with spinach)
24. Filets de Sole Gilles (Boiled fillets of sole in white wine sauce with crayfishes in sauce américaine) 12:50
25. Filets de Sole Orléans (Fillets of sole with shrimp sauce, mushrooms, truffle au gratin) 11:—
26. Sole Grillée s:ce Bavaroise (Grilled sole) 11:50
27. Sole Maltesholm (Fried sole) 10:50
28. Suprême de Turbot Bourguignonne (Boiled fillet of turbot in red wine sauce with onions and mushrooms) 10:50
29. Saumon Margaretha (Grilled fresh salmon with chopped egg, dill, curry-mayonnaise) 12:—



1959

PARK AVENUE HOTEL



Grill Restaurant

A LA CARTE

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LES OEUFs (Eggs)

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| 19. Oeufs Pochés Pomponette
(Poached eggs with creamed sweetbread, in butter boiled salad) | 7:75 |
| 20. Oeufs Frits Cap de Ville
(Breaded and deep fried boiled eggs with bacon & tomato sauce) | 6:— |
| 21. Oeufs Brouillés Comtesse
(Scrambled eggs with shrimps & asparagus) | 6:50 |
| 22. Omelette Maison
(With ox tongue, smoked salmon, mushrooms, truffle sauce) | 7:— |

POISSONS (Fish)

- | | |
|---|-------|
| 23. Saumon Fumé Florentine
(Fresh smoked salmon with spinach) | 14:50 |
| 24. Filets de Sole Gilles
(Boiled fillets of sole in white wine sauce with crayfishes in sauce américaine) | 12:50 |
| 25. Filets de Sole Orléans
(Fillets of sole with shrimp sauce, mushrooms, truffle au gratin) | 11:— |
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| 40. Legumes Assortis (Mixed vegetable in butter) | 6:— |
| 41. Fonds d'Artichauts Princesse
(Globe artichokes with asparagus) | 7:50 |
| 42. Coeur de Palmier Moëlle
(Palm hearts with marrow & red wine sauce) | 6:75 |

FROMAGES (Cheese)

- | | |
|--|------|
| 43. Petit Plateau de Fromage (Cheese tray) | 5:— |
| 44. Camembert Frit (Deep fried camembert cheese) | 4:50 |

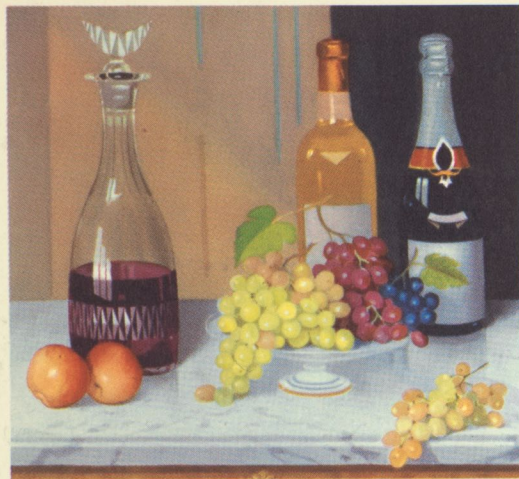
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| 50. Sorbet aux Fraises (Sorbet with strawberries) | 4:— |
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* Price each person, least 2 persons



PARK AVENUE HOTEL



VINS

BORDEAUX (röd-red) Slottstappning				1/1	1/2
3456	1945	Ch. Margaux, Médoc		37:—	
3336	1948	Ch. La Garde, Graves		20:—	11:—
3409	1950	Ch. Léoville-Las-Cases, Médoc		25:—	
3460	1950	Ch. Margaux, Médoc		29:50	
3057	1952	Ch. Belgrave, Médoc		20:—	

Bordeauxtappningar

3804	Cruse Monopole, Rouge, Cruse & Fils Frères	17:—	9:50
3814	Le Vallon Hanappier, Peyrelongue	17:—	9:50

Härtappningar

4031	1953	Ch. L'Hermitage	14:50	
3937		St. Emilion	13:—	7:50

BORDEAUX (vit-white) Bordeauxtappningar

4152	Cachet Vert, J. Calvet & Cie, halvtorrt	17:—	9:50
4188	Lalande Impérial Sec, torrt	17:—	9:50

Härtappning

4252	Graves, halvtorrt	11:50	
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BOURGOGNE (röd-red)				1/1	1/2
5411	Beaune du Château, Bouchard Père & Fils	24:—	13:—		
5462	Geisweiler Grand Vin, Geisweiler & Fils	20:—	11:—		
5408	Beaujolais, 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 Riquewihl, Domaines Dopff	17:50	9:50		
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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			
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CHAMPAGNE

7412	J. Bollinger, Brut, torrt	41:—	21:50		
7421	V:ve Clicquot-Ponsardin, halvtorrt	40:—	21:—		
7479	Heidsieck & Cie, 1952 Dry Monopole, torrt	43:—			
7493	Krug & Cie, Brut Réserve, torrt	45:—	23:50		
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	24:—				

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	28:—	15:50	8:50	
8235	Amontillado N.P.U., torrt		26:—	14:50		
8224	Tio Pepe, Gonzalez, torrt		26:—	14:50		
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		

ALKOHOLFRIA DRYCKER-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:—
1/2 „			
			5:50

★

On this wine list you will find a choice from the Restaurant's elaborate wine-cellar. The headwaiter will be pleased to hand over the complete wine list.