

RESTAURANT LORENSBERG

On the same spot since 1818

MANAGEMENT: PARK AVENUE HOTEL

Un bon début ("A good start")

Cocktail de Homard (lobster cocktail) 9:75	Toast au Caviar frais (with 20 gr. caviar) 15:—	Canapés Maison 7:50
Plateau de Harengs (pickled herrings) .. 8:75*	Toast au Foie gras (with 20 gr. gooseliver) 11:—	Brochette des Langoustines, s:ce Béarnaise (skewered cray-fish with deep fried parsley) 9:75
Plateau glacé Lorensberg (4 delicacies on ice) 14:50*	Toast Gourmet (with chopped shrimps in cream-mayonnaise, bleak-roes & chives) ... 8:75	Escargots à la Bourguignonne (6 snails with garlic butter) 8:50
Sélection de Hors d'oeuvres (selected hors d'oeuvres) 21:—*	Toast Variété 7:—	Fonds d'Artichauts Gourmet (gratined artichoke bottoms with creamed lobster & sweetbread) 9:50
	Toast Thalia (with creamed shell-fishes) .. 7:50	

Nos grandes spécialités (Our great specialties)

Filets de Sole Souveraine (fillets of sole au gratin with lobster, small pike fricadelles & truffles) 15:—	Filet de Turbot Française (braised fillet of turbot with white wine, onion & tomato) 14:—	Selle d'Agneau Bouquetière (saddle of lamb with the vegetables of the season) 15:—*
Sole au Champagne (sole in sauce with champagne) 16:75*	Coeur de filet du Chef (roast fillet of beef on bed of rice, garlic butter, bacon, truffle sauce) 16:25*	Noisettes de Chevreuil Grand Veneur (nuts of venison with game sauce & chestnut purée) 13:50
Sole sautée Riviera (fried sole with artichoke bottoms & mushrooms) 14:50	Médallions de Boeuf Rossini (2 small fillets of beef with gooseliver, truffles & madeira sauce) 16:—	Faisan Régence (roast pheasant with cock's combs & game fricadelles) 14:50
Sole Königshof (deep fried sole filled with shrimps) 15:—	Filet de Veau d'Offemont (fillet of veal au gratin with creamed morels, asparagus) .. 14:—	Gelinotte Fine Champagne (roast hazel-hen, sauce with fine cognac) 15:—*
Ombre Chevalier rôti au Fenouil (roast red-trout with fennel) 14:—*	Piccata Royale (stuffed small fillets of veal with rice, mushrooms & madeira sauce) .. 12:50	Coq de Bois rôti (roast blackcock with cream gravy & salads) 14:50

Potages (Soups)

Oxtail-clair (clear ox-tail soup) .. 4:50
Tortue claire (clear turtle soup) .. 6:50
Velouté aux Champignons (mushroom soup) 4:—
Bisque de Homard (lobster soup) .. 9:—
Consommé double à la Saxon (with beef marrow & vermicelli) 3:50

Grillades et Rôtis à la Broche (From grill and rotisseries)

Tournedos à votre façon (fillet of beef "as you like it") 15:—
Mixed Grill (fillets of veal and beef, kidney, lamb chop, bacon, small sausages, tomatoes) 14:50
Côte de Porc, Beurre au Paprika (pork chop with paprika butter) 9:50
Poulet de Grain (chicken) 10:50*
Poulet de Gras (fattened chicken) 13:—*

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Légumes (Vegetables)

Pointes d'Asperges Polonaise (asparagus tips with chopped egg, grated bread, browned butter) .. 6:50
Haricots-verts Mornay (with creamed mushrooms) 5:75
Coeur de Palmier Bordelaise (palm heart with red wine sauce) 6:50
Céleri à ma façon (cold, boiled celery, mayonnaise with cream & cognac, paprika powder, chopped egg & truffles) 6:—

Bananes ou Poires Hamburg (flamed bananas or pears with ice-cream, almonds, sauce melba) incl. alcohol 6:50*
Glace au four Vesuvius 6:—*
Sorbet Américaine (lemon & strawberry sherbet) 5:—
Parfait à la Maison (cloudberry parfait) 6:50*
Fruits rafraîchis au Liqueur (iced fruit salad with liqueur) .. 5:50
Les glaces crémees (vanilla - strawberry - chocolate - mocca) 3:50

* Price each person, least 2 persons

TO-DAY WE RECOMMEND:

[1962]





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Oeufs (Eggs)

Omelette Ambassadeur (gratined omelet with chicken & asparagus) 7:75
Oeufs pochés "rouge et noir" (poached eggs with small fillet of veal & bacon, truffle sauce & tomato sauce) 8:75
Oeufs en cocotte Bedford (with gooseliver, tongue, truffles) 9:75
Anda Indienne (poached eggs on bed of rice, curry sauce & shrimps) 7:—

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Poulet de Gras (fattened chicken) 13:—*
Caneton (duck) 15:—*

Entremets (Desserts)

Gâteau Mille Feuilles (puff-paste layers with vanilla cream) 3:50*
Gâteau Gala (almond layers with ice cream and chocolate sauce) .. 5:—*
Crêpes Noisettes (pancakes with hazelnut cream, sauce with curaçao) 6:50
Soufflés divers (soufflés of different kinds) 6:50*
Bananes ou Poires flambées (flamed bananas or pears with ice-cream, almonds, sauce melba) incl. alcohol 6:50*
Glace au four Vesuvius 6:—*
Sorbet Américaine (lemon & strawberry sherbet) 5:—
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UNIT 225