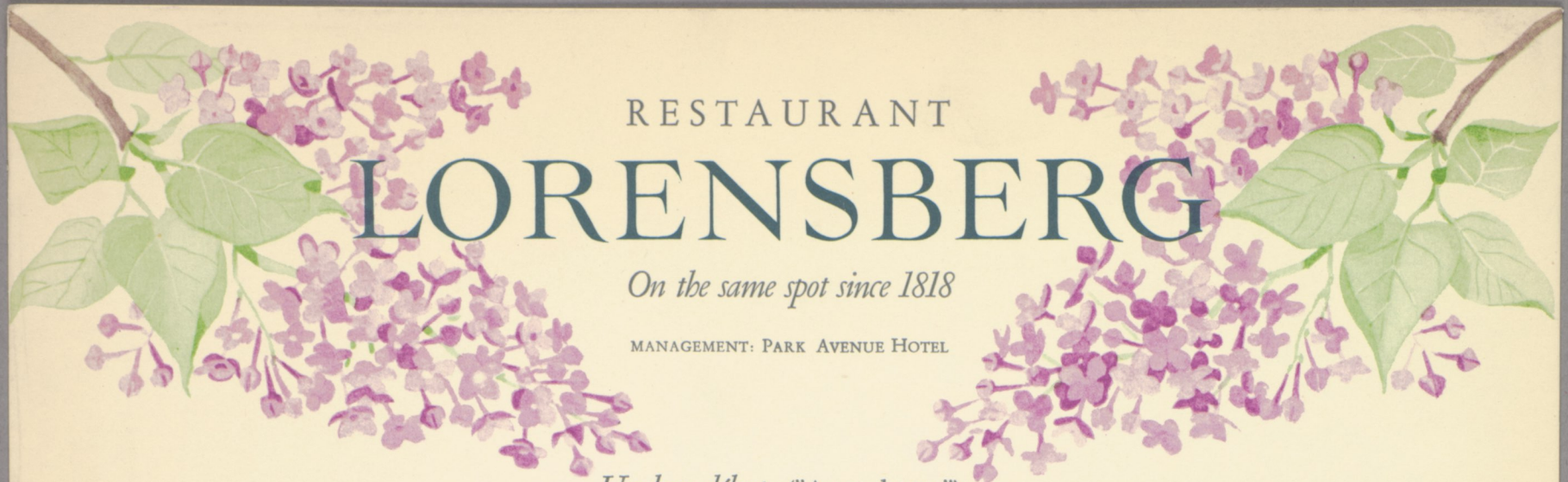




RESTAURANT
LORENSBERG

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:—	
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:—	Bordure de Riz Favorite (rice bordure with creamed sweetbread mixed with fresh paprika) 9:50
	Toast aux Crevettes Lady Curzon (with curry creamed shrimps) 8:50	

Nos grandes spécialités (Our great specialities)

Filets de Sole Souveraine (fillets of sole au gratin with lobster, small pike fricadelles & truffles) 15:—	Filet de Turbot Vallée d'Auge (wine braised fillet of turbot with mushroom barquettes) 14:—	Selle d'Agneau Prince Orloff (saddle of lamb au gratin with peas & asparagus) 16:—*
Sole au Champagne (sole in sauce with champagne) 16:75*	Coeur de filet Lorensberg (roasted fillet of beef au gratin with morels, peas, asparagus, pimentos, olives) 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 grillée s:ce Bavaroise (grilled sole) 14:50	Filet de Veau Tivoli (fillet of veal with parsley butter, mushrooms, tomato, french beans) 14:—	Gelinotte Fine Champagne (roast hazelhen, sauce with fine cognac) 15:—*
Pâté de Saumon du Chef (30 minutes) (salmon pie with shrimp sauce, boiled fillets of sole with white wine sauce) 15:—*	Rognon de Veau Charolaise (dish of calf's kidney made at the table) 14:50*	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 (fatted 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:—



(riamed 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 crémées (vanilla - strawberry - chocolate - mocca) 3:50

* Price each person, least 2 persons

TO-DAY WE RECOMMEND:

[1962]



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Consommé double à la Saxon (with beef marrow & vermicelli) 3:50

Oeufs (Eggs)

Tortilla Castellana (spanish omelet) 8:—
Oeufs pochés Special (poached eggs, small fillets of veal, truffle sauce) 9:—
Oeufs en cocotte Bedford (with gooseliver, tongue, truffles) 9:75
Oeufs frits Espagnole (deep fried eggs with bacon & tomato) 8:50

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

Entremets (Desserts)

Gâteau Milles 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
Soufflé Gingembre (ginger soufflé) 6:50*
Bananes ou Poires flambées (flambéed bananas or pears with ice-cream, almonds, sauce melba) incl. alcohol 6:50*
Glace au four Vesuvius 6:—*
Sorbet Américaine (lemon & straw- berry sherbet) 5:—
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