

PARK AVENUE HOTEL



Grill
Restaurant

A LA CARTE

UN BON DÉBUT ("A good start")

Cocktail de Homard (lobster cocktail)	9:75
Plateau de Harengs (pickled herrings)	8:75*
Plateau glacé Lorensberg (4 delicacies on ice)	14:50*
Sélection de Hors d'oeuvres (selected hors d'oeuvres)	21:—*
Canapés Maison	7:50
Escargots à la Bourguignonne (6 snails with garlic butter)	8:50
Bordure de Riz Favorite (rice bordure with creamed sweetbread mixed with fresh paprika)	9:50
Toast au Caviar frais (with 20 gr. caviar)	15:—
Toast au Foie gras (with 20 gr. gooseliver)	11:—
Toast Gourmet (with chopped shrimps in cream-mayonnaise, bleak-roes & chives)	8:75
Toast Variété	7:—
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:—
Sole au Champagne (sole in sauce with champagne)	16:75*
Sole sautée Riviera (fried sole with artichoke bottoms & mushrooms)	14:50
Sole grillée s:ce Bavaroise (grilled sole)	14:50
Pâté de Saumon du Chef (30 minutes) (salmon pie with shrimp sauce, boiled fillets of sole with white wine sauce)	15:—*

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

OEUFS (Eggs)

Tortilla Castellana (spanish omelet)	8:—
Oeufs pochés Spécial (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

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:—

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*

Rognon de Veau Charolaise (dish of calf's kidney made at the table)	14:50*
Selle d'Agneau Prince Orloff (saddle of lamb au gratin with peas & asparagus)	16:—*
Noisettes de Chevreuil Grand Veneur (nuts of venison with game sauce & chestnut purée)	13:50
Faisan Régence (roast pheasant with cock's combs & game fricadelles)	14:50
Gelinotte Fine Champagne (roast hazel-hen, sauce with fine cognac)	15:—*
Coq de Bois rôti (roast blackcock with cream gravy & salads)	14:50

Soufflé Gingembre (ginger soufflé)	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:—
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


[1962]

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Filet de Turbot Vallée d'Auge (wine braised fillet of turbot with mushroom barquettes)	14:—
Coeur de filet Lorensberg (roasted fillet of beef au gratin with morels, peas, asparagus, pimentoes, olives)	16:25*
Médallions de Boeuf Rossini (2 small fillets of beef with gooseliver, truffles & madeira sauce)	16:—
Filet de Veau Tivoli (fillet of veal with parsley butter, mushrooms, tomato, french beans)	14:—
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Poulet de Grain (chicken)	10:50*
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 (incl. alcohol) (flamed bananas or pears with ice-cream, almonds, sauce melba)	6:50*
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VINS

The French say:
*A meal without wine is like
a day without sun.*

From our wine-cellar we can offer you
wines from France, Germany, Spain, Italy,
Hungary, Portugal and Israel.

★

The head waiter will be pleased to show
you our extensive winelist containing wines
of the good vintages and known brands as
well as more ordinary tasty wines.

★

Dry and medium-dry, non-alcoholic, high-
quality wines.