

PARK AVENUE HOTEL



Grill Restaurant

A LA CARTE

HORS D'OEUVRES (Appetizers)

Sélection de Hors d'oeuvres* (selected hors d'oeuvres)	23:—
Plateau glacé Lorensberg* (4 delicacies on ice)	15:50
Canapés Royal	14:—
Salade de Crevettes du Chef* (unmixed shrimp salad with 3 sauces)	11:50
Saumon fumé sur le plat (salmon plate)	11:50
Cocktail de fruits de mer ("Westcoast cocktail")	9:75
Saumon mariné à la Suédoise (pickled salmon)	9:25
Escargots à la Bourguignonne (6 snails with garlic butter)	8:50

PLATS CHAUDS (Hot dishes)

Sole au Champagne* (boned sole in sauce with champagne)	16:75
Sole grillée à la Fraenckel (grilled sole with shrimp barquette au gratin, horse radish butter, deep fried parsley)	15:—
Filets de Sole à la Reine (sauteed fillets of sole on bed of rice, mushrooms, curry sauce)	14:—
Coeur de Filet Champs Elysées* (roast fillet of beef with straw potatoes, browned mushrooms, bacon, marrow sauce)	17:—
Tournedos Rossini (with gooseliver, truffles, madeira sauce)	16:50
Filet de Veau d'Offemont (fillet of veal au gratin with morels and asparagus)	15:50
Selle de Chevreuil Grand Veneur* (saddle of venison with chestnut purée, game sauce, pommes dauphine)	16:50

OEUFs (Eggs)

Omelette Ambassadeur (gratined omelet with chicken & asparagus)	8:25
Oeufs pochés "rouge et noir" (poached eggs with small fillet of veal & bacon, truffle sauce & tomato sauce)	9:25
Oeufs en cocotte Bedford (with gooseliver, tongue, truffles)	9:75
Anda Indienne (poached eggs on bed of rice, curry sauce & shrimps)	7:50

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 ROTIS À LA BROCHE (From grill and rotisseries)

Tournedos à votre façon (fillet of beef "as you like it")	16:—
T-Bone Steak à la Maison* (with string beans mixed with onion and bacon, s:ce du Chef)	16:—
Selle d'Agneau aux petits Légumes (saddle of lamb with choice vegetables — least 3 persons)	15:50

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POTAGES (Soups)

Oxtail-clair (clear ox-tail soup)	5:50
Tortue claire (clear turtle soup)	7:50
Velouté aux Champignons (mushroom soup)	4:—
Bisque de Homard (lobster soup)	9:50
Consommé double à la Saxon (with beef marrow & vermicelli)	4:—

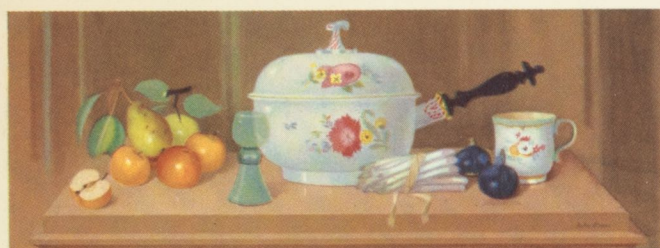
Flan Belle Hélène* (puff-paste bottoms, cream, pear)	3:50
Gâteau Gala (almond bottoms with icecream and chocolate sauce)	5:—
Crêpes à la Horcher* (filled with vanilla cream mixed with chopped peaches, nuts, flambé with kirsch)	6:50
Soufflé au Citron s:ce Sabayon (lemon soufflé with sauce Sabayon)	6:50
Cassata Napolitana (Italian icecream dish)	6:50

* = Price per person, least 2 persons



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of Sweden

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Pollo Bel Paese (cheese breaded roast chicken, string beans, paprika salade, madeira sauce)	12:50
Suprême de Volaille Saigon* (boiled breast of Chicken with curry, pineapple, rice, cocos, chutney, kroepock, ketjabsoya, red pepper, slices of orange)	13:50
Gelinotte à la Maison* (breast of hazel-hen on game mousse, browned mushrooms, asparagus, truffle sauce, pommes dauphine)	16:50

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Poulet de Grain* (chicken)	11:—
Poulet de Gras* (fattened chicken)	13:—
Caneton* (duck)	15:50

DESSERTS (Desserts)

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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 know brands as
well as more ordinary tasty wines.

★

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