

PARK AVENUE HOTEL



Grill Restaurant

A LA CARTE

UN BON DÉBUT ("A good start")

Cocktail de Homard (lobster cocktail)	11:—
Plateau de Harengs (pickled herrings)	9:50*
Plateau glacé Lorensberg (4 delicacies on ice)	15:50*
Sélection de Hors d'oeuvres (selected hors d'oeuvres)	23:—*
Canapés Maison	8:—
Toast au Caviar frais (with 20 gr. caviar)	15:—
Toast au Foie gras (with 20 gr. gooseliver)	12:—
Toast Surprise (with 1 slice of fresh smoked salmon, soft roes, shrimps, horse radish cream)	10:50
Toast Suédoise (with pickled salmon and dill)	9:50
Crevettes Ensopados (warm shrimp dish with rice)	11:50
Feuilletage Favorite (puff-paste patty with creamed sweetbread and fresh paprika)	6:50
Escargots à la Bourguignonne (6 snails with garlic butter)	8:50
Fonds d'Artichauts Gourmet (gratiné artichoke bottoms with creamed lobster & sweetbread)	10:50

NOS GRANDES SPÉCIALITÉS (Our great specialities)

Filets de Sole du Chef (fillets of sole au gratin on puff-paste bottom with creamed lobster, sauce with vermouth)	16:75*
Sole au Champagne (sole in sauce with champagne)	16:75*
Sole sautée Riviéra (fried sole with artichoke bottoms & mushrooms)	15:—
Sole grillée s:ce Bavaoise (grilled sole)	15:—
Filet de Turbot Française (fillet of turbot braised in white wine)	14:50
Coeur de filet de Luxe (roast fillet of beef with marrow, red wine sauce, pimientos, asparagus, stuffed tomato, mushroom gratiné artichoke bottom)	17:—*
Steak au Poivre comme chez nous (pepper steak prepared at the table)	16:50*
Médaille Belle Alliance (small fillet of veal, saddle kidney, sweet	14:50

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:—

OEUFS (Eggs)

Omelette Ambassadeur (gratiné omelet with chicken & asparagus)	8:25
Oeuf 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 Polonoise (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 rotisserie)

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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Noisettes de Cerf Romaine (fillets of deer, sauce with white wine, chestnut purée)	13:50
Faisan rôti s:ce Crème, Salades (roast pheasant with cream sauce, lettuce and jelly)	15:—
Suprêmes de Perdreau Souwaroff (2 breasts of partridge — in a hermetically closed pot — with gooseliver, truffle, cognac and madeira)	19:50*
Coq de Bois au Porto, Salade Waldorf (roast black-cock with grapes, sauce with portwine, celery, apple, nuts in cream mayonnaise)	15:50

Crêpes Romanoff (filled with strawberries and cream, curacao sauce)	7:50
Soufflé Ann-Sofi (with cherries and rum)	7:—*
Bananes Flambées (incl. alcohol)	6:50
Sorbet aux Cerises (cherry sherbet with pineapple and Grand Marnier)	6:—
Cassata Palermitana (very fine Italian ice-cream dish)	6:50
Salade de Fruits Geraldine Farrar (fruit salad with ice-cream, cream and green curacao)	7:—
Les glaces crémées (vanilla - strawberry - chocolate - mocca)	3:75

*Price per person, least 2 persons



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Coeur de filet de Luxe (roast fillet of beef with marrow, red wine sauce, pimientos, asparagus, stuffed tomato, mushroom gratinated artichoke bottom)	17:—*
Steak au Poivre comme chez nous (pepper steak prepared at the table)	16:50*
Médaille Belle Alliance (small fillet of veal, calf's kidney, sweet-bread, sauce with fine cognac, mushrooms, truffle, pommes Dauphine)	14:50
Filet de Veau Karl Gerhard (fillet of veal with curry, flambé with cognac and sherry, lobster, rice with fresh paprika)	16:—
Piccata Royale (stuffed small fillets of veal with rice, mushrooms & madeira sauce)	13:50
Selle de Chevreuil d'Uzes (saddle of venison, game sauce with slices of orange and gherkin, creamed mushrooms)	17:50*
Noisettes de Cerf Romaine (fillets of deer, sauce with white wine, chestnut purée)	13:50
Faisan rôti s:ce Crème, Salades (roast pheasant with cream sauce, lettuce and jelly)	15:—
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Selle d'Agneau aux petits Légumes (saddle of lamb with choice vegetables — least 3 persons)	15:50
Poulet de Grain (chicken)	11:—*
Poulet de Gras (fattened chicken)	13:—*
Caneton (duck)	15:50*

ENTREMETS (Desserts)

Flan Belle Hélène (puff-paste layer, cream, pear, kirsch)	3:75*
Gâteau Gala (almond layers with ice-cream and chocolate sauce)	5:75*
Crêpes Romanoff (filled with strawberries and cream, curaçao sauce)	7:50
Soufflé Ann-Sofi (with cherries and rum)	7:—*
Bananes Flambées	incl. alcohol 6:50
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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.