

Matsedlar Restauranger 1963 – samling av trycksaker – 5

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RESTAURANT LORENSBERG

On the same spot since 1818

MANAGEMENT: PARK AVENUE HOTEL

Un bon début ("A good start")

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

Nos grandes spécialités (Our great specialties)

Filets de Sole du Chef (fillets of sole au gratin on puff-paste bottom with creamed lobster, sauce with vermouth) 16:75*	Coeur de filet de Luxe (roast fillet of beef with marrow, red wine sauce, pimientos, asparagus, stuffed tomato, mushroom gratined artichoke bottom) 17:—*	Noisettes de Cerf Romaine (fillets of deer, sauce with white wine, chestnut purée) 13:50
Sole au Champagne (sole in sauce with champagne) 16:75*	Steak au Poivre comme chez nous (peppar steak prepared at the table) 16:50*	Faisan rôti s:ce Crème, Salades (roast pheasant with cream sauce, lettuce and jelly) 15:—
Sole sautée Riviéra (fried sole with artichoke bottoms & mushrooms) 15:—	Médailon Belle Alliance (small fillet of veal, calf's kidney, sweetbread, sauce with fine cognac, mushrooms, truffle, pommes Dauphine) 14:50	Suprêmes de Perdreau Souwaroff (2 breasts of partridge — in a hermetically closed pot — with gooseliver, truffle, cognac and madeira) 19:50*
Sole grillée s:ce Bavaroise (grilled sole) 15:—	Piccata Royale (stuffed small fillets of veal with rice, mushrooms & madeira sauce) 13:50	Coq de Bois au Porto, Salade Waldorf (roast black-cock with grapes, sauce with portwine, celery, apple, nuts in cream mayonnaise) 15:50
Filet de Turbot Française (filet of turbot braised in white wine) 14:50	Selle de Chevreuil d'Uzes (saddle of venison, game sauce with slices of orange and gherkin, creamed mushrooms) 17:50*	
Filet de Veau Karl Gerhard (fillet of veal with curry, flambé with cognac and sherry, lobster, rice with fresh paprika) 16:—		

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 (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 Rôtis 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
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	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 curaçao)	7:—
Les glaces crémées (vanilla - strawberry - chocolate - mocca)	3:75

* Price each person, least 2 persons



TO-DAY WE RECOMMEND:



