

# Matsedlar Restauranger 1963 - samling av trycksaker - 17

*Vardagstryck -1970*



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of Sweden

# PARK AVENUE HOTEL



## Grill Restaurant



1963

# 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 specialties)

|                                                                                                                                                    |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| 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* |
| Médailon Belle Alliance (small fillet of veal, calf's kidney, sweetbread, 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:—   |
| 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  |

## 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 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  |
| 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  |
| 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 - mocha)                           | 3:75  |

\*Price per person, least 2 persons

## PARK AVENUE HOTEL



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.