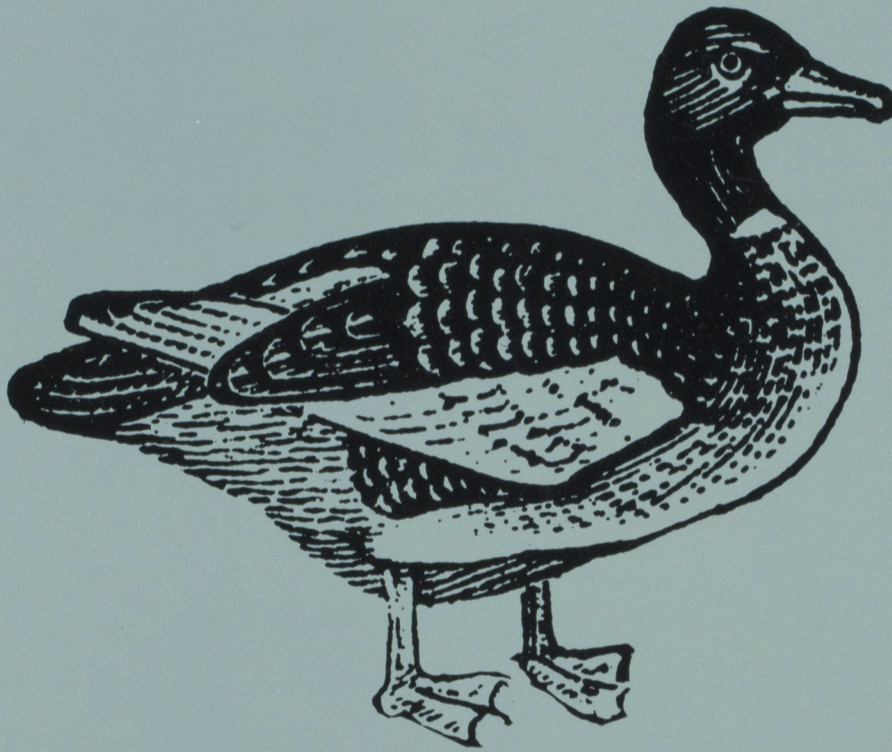
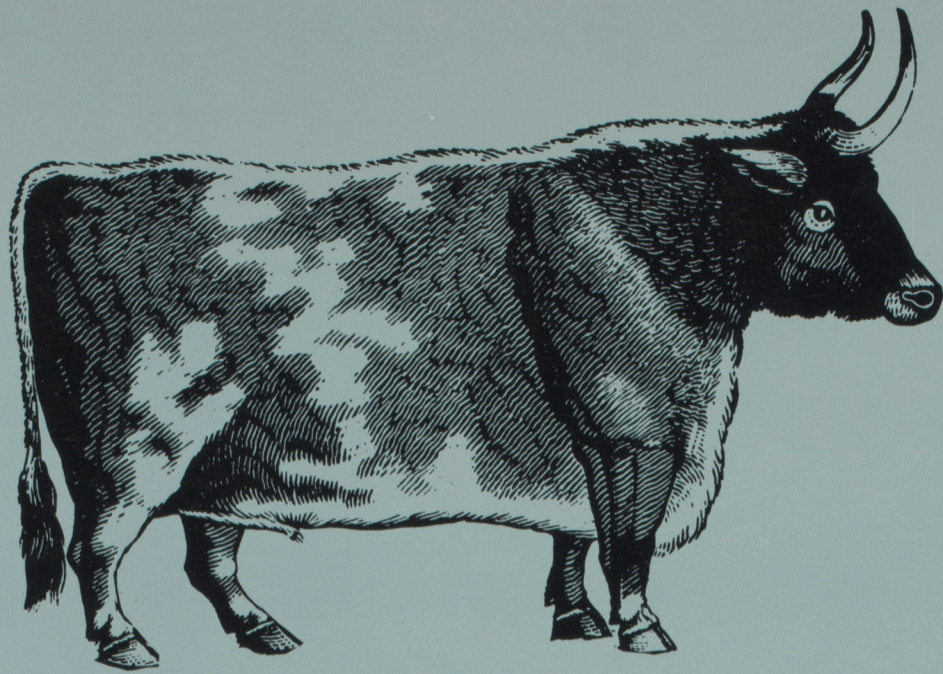


# Matsedlar Restauranger 1968 - samling av trycksaker - 2

*Vardagstryck -1970*





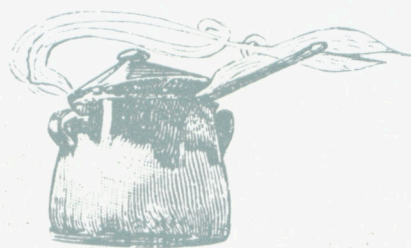
# ALA CARTE





### HORS D'OEUVRE FÖRRÄTTER

Saumon mariné suédoise sur toast . . . . . 11: - Raw pickled salmon on toast Gravlaxtoast	Blinis au caviar d'ablette . . . . . 8: 50 Blinis with caviar of blay Boveteplättar med löjrom
Ceviche . . . . . 7: 50 Mexican fishcocktail Mexikansk fiskcocktail	Crêpes Blidberg . . . . . 7: - Pancakes with smoked salmon, mushrooms Tunna pannkakor med rökt lax, champinjoner
Escargots Chez-Nous . . . . . 8: - Snails cooked in chablis, onions, parsley Sniglar, bräserade i vitvin, lök, persilja	Cocktail de volaille Heidelberg . . . . . 7: 50 Chickencocktail with mushrooms, pineapple, celery Kycklingcocktail med champinjoner, ananas, selleri



### POTAGES SOUPS SOPPOR

Consommé Saxon . . . . . 5: 50 Consommé with marrow Consommé med oxmärg	Crème Châtelaine . . . . . 5: - Cream of mushrooms Champinjonsoppa
Tortue Lady Curzon . . . . . 8: - Turtle soup with cream and curry Sköldpaddssoppa med grädde och currysmak	Bisque de homard . . . . . 9: - Cream of lobster Hummersoppa



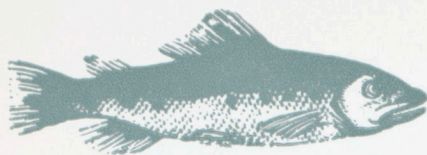
### OEUFs ET FARINEAUX EGGS AND PASTES ÄGG OCH MJÖLRÄTTER

Oeuf poché Montpensier . . . . . 9: 50 Poached egg with creamed sweetbread Pocherat ägg med stuvad kalvbräss	Tortilla espagnole . . . . . 8: 50 Open omelet with ham, onions, olives Omelett med skinka, lök, oliver
Oeufs brouillés à l'anguille fumée . . . . . 9: - Scrambled eggs with smoked eel Äggröra med rökt ål	Pizza Calzone . . . . . 6: - Pizzapie with ham and cheese Pizza med skinka och ost



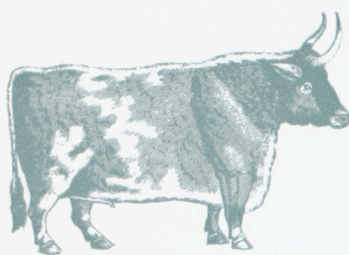
### LEGUMES VEGETABLES GRÖNSAKSRÄTTER

Plat de légumes Waerland . . . . . 7: - Vegetable platter Råkostallrik	Asperges en branches hollandaise . . . . . 9: - Asparagus with hollandaise sauce Stångsparris, hollandaisgratinerad
Epis de maïs au beurre battu . . . . . 7: - Corn on cob with creamed butter Majskolv med rört smör	Tomates farcies au jambon . . . . . 7: - Stuffed tomatoes with ham Färserade tomater med skinka



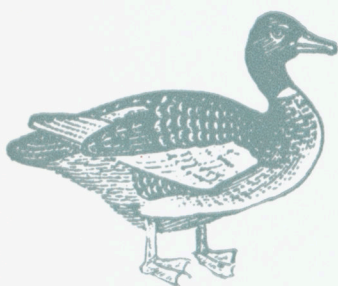
### POISSONS FISH FISKRÄTTER

- |   |  |
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| <b>Sole Moscovite</b> . . . . . 21: -<br>Poached fillets of sole with caviar<br>Pocherade sjötungsfiléer med kaviar                   | <b>Sole grillée bavaoise</b> . . . . . 18: -<br>Grilled sole with horseradish and<br>hollandaise sauce<br>Grillad sjötunga med pepparrot och<br>hollandaisesås |
| <b>Turbot braisé Val d'Anges</b> . . . . . 17: 50<br>Braised turbot with apple and leek<br>Bräserad piggvar med äpple och<br>purjolök | <b>Langoustines flambées amoureuses</b> . . 17: -<br>Deep-sea-crayfishes, prepared<br>table-side<br>Flamberade havskräftor, tillagas vid<br>bordet             |
| <b>Saumon sur bois</b> . . . . . 18: -<br>Planked salmon<br>Lax på planka   |  |



### VIANDES MEAT KÖTTRÄTTER

- |   |   |
|---|---|
| <b>Châteaubriand flambé au poivre</b> . . . 19: 50<br>Flamed peppersteak, prepared<br>table-side<br>Pepparstek, tillagas vid bordet   | <b>Coeur de filet Barcelona</b> . . . . . 18: 50<br>Heart of tenderloin with onions,<br>olives, pepper, redwine sauce<br>Helstekt oxfilé med lök, oliver,<br>paprika, rödvinsås |
| <b>Tournedos Café de Paris</b> . . . . . 18: 50<br>Tenderloin steak Café de Paris   | <b>Mutton chop garni</b> . . . . . 17: -  |
| <b>Filet de veau flambé Maxim's</b> . . . . . 18: -<br>Fillet of veal flamed with mushrooms<br>and portwine, prepared table-side<br>Flamberad kalvfilé med champin-<br>joner och portvinsås, tillagas vid<br>bordet | <b>Rognon flambé fine-champagne</b> . . . . 17: 50<br>Flamed calf's kidney, prepared<br>table-side<br>Flamberad kalvnjure, tillagas vid<br>bordet                               |
|   | <b>Côtelettes de cerf suédoise</b> . . . . . 17: -<br>Cutlet of deer Swedish style<br>Hjortkotlett med murkelsås  |



### VOLAILLES ET GIBIER POULTRY FÅGELRÄTTER

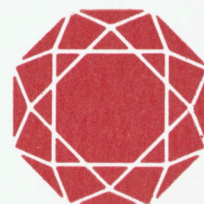
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| <b>Faisan Titania</b> . . . . . 19: 50<br>Pheasant with grapes<br>Fasan med druvor  | <b>Caneton rôti maison</b> . . . . . 18: 50<br>Roast duckling with salad<br>Stekt anka med sallad |
| <b>Poulet de neige Souwaroff</b> . . . . . 18: 50<br>Ptarmigan with gooseliver, truffles,<br>Madeirasauce<br>Snöripa med gäslever, tryffel,<br>madeirasås |   |

### DESSERTS EFTERRÄTTER

- |  |   |
|--|---|
| <b>Figs flambées Grand Marnier</b> . . . . . 8: -<br>Flamed figs with Grand Marnier<br>Flamberade fikon med Grand<br>Marnier | <b>Sorbet de groseilles</b> . . . . . 7: 50<br>Sherbet of currants<br>Vinbärssorbet |
| <b>Cassata italienne</b> . . . . . 5: 50   | <b>Soufflé Rotschild</b> . . . . . 8: -   |



**Fromages assortis**  
Assorted cheese  
Ostbricka



 HOTELL  
RUBINEN