

Matsedlar Restauranger 1960 - samling av trycksaker - 4

Vardagstryck -1970



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RESTAURANT
LORENSBERG

On the same spot since 1818

MANAGEMENT: PARK AVENUE HOTEL

Début de Repas ("A good start")

Cocktail de Homard (lobster cocktail)	9:75	Plateau d'Harengs (pickled herrings)	8:50*	Plateau glacé Lorensberg (4 delicacies on ice)	14:50*	Sélection de Hors d'oeuvres (selected hors d'oeuvres)	19:50*
Salade de Crevettes Avenue (shrimp salad)	10:50*	Saumon fumé sur le plat (salmon plate)	9:75	Canapés Maison	7:50*	Canapés Royal	14:—
Fonds d'Artichauts Gourmet (globe artichokes with creamed lobster & sweetbread)	8:50	Escargots Bourguignonne (6 snails with garlic butter) ..	8:50	Toast en Surprise Lorensberg (with bleak-roes, onion, smoked salmon & shrimps)	8:75	Croûte Chasseur (chicken liver sauté & bacon on toast)	6:—

Nos grandes spécialités (Our great specialties)

Suprême de Sole Surprise (special dish of sole & lobster)	16:50*	Saumon bouilli s:ce Hollandaise (boiled fresh salmon)	14:50	Selle de Cerf Grand Veneur (least 3 persons) (saddle of deer with chestnut purée, game sauce & pommes dauphine)	14:50
Filets de Sole Véronique (fillets of sole with grapes)	14:—	Fruits de Mer frits, s:ce Bavaoise (deep fried "delicacies of the sea")	14:50*	Suprême de Volaille Marseillaise (breaded & deep fried breast of chicken, garlic butter, tomatoes, red wine sauce) ..	12:—
Sole sautée Riviera (fried sole with globe artichokes & mushrooms)	13:50	Coeur de filet du Chef (roast fillet of beef on bed of rice with garlic butter, slices of bacon, truffle sauce)	15:50*	Gelinotte Fine Champagne (roast hazel- hen, sauce with cognac)	14:50*
Turbot sur la planche (turbot fried on oak-plank)	14:—*	Seulement pour un Gourmet! (fillet of veal with gooseliver, breast of chicken, ma- deira sauce)	16:50	Faisan Régence (roast pheasant with cock's combs & game fricadelles)	14:—
Filet de Barbue Ensopados (boiled fillet of brill with shrimps, pimentoes, mushroom & rice)	11:50	Médallions Lavallière (1 small fillet of beef with marrow & red wine sauce, 1 small fillet of veal with artichoke bottom & béar- naise)	13:50	Coq de Bois rôti (roast black-cock with cream gravy & salads)	14:—

Potages (Soups)

Oxtail-clair (clear ox-tail soup) ..	4:50
Tortue claire (clear turtle soup)	6:50
Velouté aux Champignons (mush- room soup)	4:—
Bisque de Homard (lobster soup) ..	7:50
Consommé double à la Saxon (with beef marrow & vermicelli)	3:50

Oeufs (Eggs)

Omelette Hollandaise (with smoked salmon & Dutch sauce)	7:50
Oeufs pochés Boulognaise (poached eggs with filllet sauté)	7:50
Oeufs mollets Montpensière (with curry creamed sweetbread, ketchup & truffles)	8:50
Oeufs cocottes Bedford (with goose- liver, tongue & truffles)	9:50

Legumes (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 rotisserie)

Tournedos à votre façon (fillet of beef "as you like it")	14:50
Mixed Grill (fillets of veal and beef, kidney, lamb chop, bacon, small sausages, tomatoes)	13:50
Côte de Porc, Beurre au Paprika (pork chop with paprika butter)	8:75
Poulet de Grain (chicken)	10:—*
Poulet de Gras (fattened chicken)	12:50*
Caneton (duck)	14:50*

Desserts (Desserts)

Gâteau Milles Feuilles (puff-paste layers with vanilla cream)	3:50*
Gâteau Gala (almond layers with ice cream and chocolate sauce) ..	5:—*
Crêpes Suzette (flambéed pancakes with orange butter) (incl. alcohol)	6:—
Soufflé Poulette (vanilla soufflé with strawberry cream)	6:50*
Soufflé Mignonette (ice cream with fruit, curaçao and meringue — baked in the oven)	6:—*
Poires flambées (flambéed pears with ice cream, almonds, melba sauce) (incl. alcohol)	6:—*
Sorbet aux Fraises (strawberry sherbet)	4:50
Parfait My Lady (fine ice cream dish with raspberries & nougat)	6:50
Fruits rafraîchis au Liqueur (iced fruit salad with liqueur) ..	5:50

* Price each person, least 2 persons

TO-DAY WE RECOMMEND:



