

# Matsedlar Restauranger 1960 - samling av trycksaker - 5

*Vardagstryck -1970*



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# RESTAURANT LORENSBERG

On the same spot since 1818

MANAGEMENT: PARK AVENUE HOTEL

## *Début de Repas* ("A good start")

<b>Crevettes Bouquet</b> (shrimps in a bouquet) ..... 6:25	<b>Plateau d'Harengs</b> (pickled herrings) ..... 8:50*	<b>Plateau glacé Lorensberg</b> (four delicacies) ..... 12:—*	<b>Selection de Hors d'oeuvres</b> (selected hors d'oeuvres) ..... 19:—*
<b>Salade Fruits de Mer</b> (west-coast salad) ..... 16:—	<b>Oeufs froids Alexandra</b> (cold poached eggs with lobster salad) ..... 8:50	<b>Canapés Maison</b> ..... 7:—	<b>Canapés Royal</b> ..... 14:—
<b>Fonds d'Artichauts Gourmet</b> (globe artichokes with creamed lobster and sweetbread) .... 8:50	<b>Escargots du Père Filliot</b> (6 pieces snails with garlic butter & horse radish) ..... 8:50	<b>Sardines aux Epinards Provençale</b> (grilled sardines on spinach with garlic butter) ..... 7:—	

## *Nos grandes spécialités* (Our great specialities)

<b>Filets de Sole Walkyrienne</b> (fillets of sole au gratin with lobster, white wine sauce and lobster sauce with estragon) ..... 13:50	<b>Saumon grillé Royal</b> (grilled fresh salmon with sauce béarnaise and shrimps) ..... 13:50	<b>Rognon de Veau Japonais</b> (fried veal kidney with tomato & deep fried egg) .... 10:50
<b>Sole fourée Martinique</b> (fried sole, filled with shellfish) ..... 13:50	<b>Homard au Whisky</b> (hot lobster in whisky sauce) ..... 16:50*	<b>Suprême de Volaille Saigon</b> (boiled breast of chicken, curry, pineapple, rice, kroepock, ketjobsoya, red pepper, chopped orange) .. 11:—*
<b>Sole Espagnole</b> (fried sole with deep fried onion rings and parsley, pimentoes, grilled tomatoes) ..... 11:75	<b>Coeur de filet Champs Elysées</b> (roasted fillet of beef with "straw potatoes", marrow sauce, bacon & mushrooms) .... 13:75*	<b>Gelinotte Fine Champagne</b> (roast hazel hen, sauce with brandy) ..... 13:75*
<b>Ombre Chevalier à ma façon</b> (in vermouth braised red trout on bed of spinach) 13:50	<b>Médailles du Chef</b> (one fillet of beef with asparagus, béarnaise & shrimps, one fillet of veal with creamed mushrooms & goose liver) ..... 13:50	<b>Faisan Régence</b> (roast pheasant, with cock's comb & minced game fricadelles) ..... 13:—
<b>Suprême de Turbot Bourguignonne</b> (boiled fillet of turbot with red wine sauce) 11:—	<b>Côtelettes d'Agneau Belle Vue</b> (lamb chops with "selected" vegetables) ..... 11:50	<b>Coq des Bois rôti</b> (roast black cock with cream gravy & salads) ..... 13:—

### *Potages* (Soups)

<b>Oxtail-clair</b> (clear oxtail soup) .. 4:75
<b>Tortue-claire</b> (clear turtle soup) .. 6:50
<b>Velouté aux Champignons</b> (mushrooms soup) ..... 4:—
<b>Bisque de Homard</b> (lobster soup) .. 7:50

### *Oeufs* (Eggs)

<b>Omelette Hollandaise</b> (with smoked salmon & sauce hollandaise) .... 7:—
<b>Oeufs pochés Boulognaise</b> (poached eggs with filet sauté) ..... 7:—
<b>Oeufs mollets Montpensière</b> (curry creamed sweetbread, ketchup, truffle) ..... 8:—

### *Legumes* (Vegetables)

<b>Pointes d'Asperges Polonaise</b> (asparagus tips with chopped eggs, crumbs, fried butter) ..... 6:50
<b>Haricots-verts Mornay</b> (with creamed mushrooms) .... 5:75
<b>Coeur de Palmier Bordelaise</b> (palm heart with red wine sauce) 6:50
<b>Céléry à ma façon</b> (cold, boiled celery, mayonnaise with cream & cognac, paprika powder, chopped egg & truffle) ..... 6:—

### *Grillades et Rotis à la Broche* (From grill and rotisseries)

<b>Tournedos à votre façon</b> (fillet of beef "as you like it") ..... 13:—
<b>Mixed Grill</b> (fillets of veal and beef, kidney, lamb chop, bacon, small sausages, tomato) ..... 12:—
<b>Côte de Porc, Beurre au Paprika</b> (pork chop with paprika butter) 8:50
<b>Poulet de Grain</b> (chicken) ..... 10:—*
<b>Poulet de Gras</b> (fattened chicken) 11:50*
<b>Caneton</b> (duck) ..... 13:—*

### *Desserts* (Desserts)

<b>Soufflé Arlequine</b> (vanilla- & chocolate soufflé with sabayonne sauce) ..... 6:50*
<b>Cassata Jubilée</b> (three different ice cream with strawberries) ..... 6:25
<b>Soufflé Glace Angélie</b> (fine ice cream with vanilla & raspberries flavour) ..... 6:25*
<b>Gâteau Régate</b> (ice cream cake) .. 5:—*
<b>Sorbet Americaine</b> (orange & lemon sorbet) ..... 4:50
<b>Sorbet aux Fraises</b> (strawberries sorbet) ..... 4:50
<b>Pêche Flambée</b> (flamed peach with almond, ice cream, warm melba sauce) ..... 6:—*
<b>Petit plateau de Fromage</b> (cheese tray) ..... 5:50
<b>Petit plateau des Fruits</b> (fruit tray) ..... 5:50

\* Price each person, least 2 persons



[1960]



TO-DAY WE RECOMMEND:



