

Matsedlar Restauranger 1960 – samling av trycksaker – 7

Vardagstryck -1970



PARK AVENUE HOTEL



Grill Restaurant



1960

A LA CARTE

HORS D'OEUVRES (Appetizer)

1. Plateau de Harengs (pickled herrings) 8:50*
2. Sélection de Hors d'Oeuvres (selected hors d'oeuvres) 19:50*
3. Plateau Glacé Delice (four delicacies) 11:50*
4. Canapés Maisan 7:—
5. Canapés Royal 14:—
6. Cocktail de Crevettes (shrimps cocktail) 7:50
7. Salade de Homard Favorite (lobster salad) 16:50*
8. Salade Camerones (shrimps, cray-fishes, mushrooms, peas, chopped egg, dressing) 8:75
9. Chicken Salad 9:75
10. Fonds d'Artichauts Gourmet (globe artichokes with lobster & creamed sweetbread) 8:—
11. Escargots Bourguignonne (6 pieces snails & garlic butter) 8:50
12. Crôte Chasseur (chicken liver & bacon on toast) 5:50

POTAGES (Soups)

13. Consommé Mirette (with marrow & cheese straws) 3:75
14. Oxtail-clair (clear oxtail soup) 4:75
15. Tortue-claire (clear turtle soup) 6:50
16. Velouté aux Champignons (fresh mushrooms soup) 4:—
17. Bisque de Homard (lobster soup) 7:50

OEUFs (Eggs)

18. Oeufs en cocotte Strasbourgeoise (with goose liver) 9:50
19. Oeufs pochés Boulognaise (with filet-sauté) 7:—
20. Oeufs mollets Montpensière (curry creamed sweetbread, ketchup, truffle) 8:—
21. Omelette Baron du Barrant (lobster omelet au gratin) 9:—

POISSONS (Fish)

22. Saumon fumé Florentine (fresh smoked salmon with spinach & egg) 14:75
23. Filets de Sole Walkyrienne (with white wine sauce, roulades of sole au gratin, lobster, mashed mushrooms, lobster sauce with estragon) 13:50
24. Sole sautée Louisiana (fried sole with tomat, banana, deep fried parsley) 11:75
25. Filets de Sole frites s:ce Andalouse (deep fried fillets of sole, tomato mayonnaise with pimentoes) 11:75
26. Omble Chevalier à la maison (in vermouth braised red trout on spinach, truffle) 13:75
27. Turbot grillé à la Bristol (grilled turbot with anchovies, olive, tomato, lemon, parsley butter) 11:50

VIANDES (Meat)

28. Coeur de Filet Mexicaine (roast fillet of Beef with tomato concassé, pimentoes, lettuce, onions, cheese, garlic butter & rice) 13:25*

29. Médallions Henry IV (2 little fillets of beef with globe artichokes & s:ce béarnaise) 11:50
30. Mixed Grill (fillet of Veal & beef, kidney, lamb cutlet, bacon chipolata sausage, tomato) 12:—
31. Filet de Veau "Belle-Vue" (fillet of veal with delicated vegetables) 12:50
32. Rognon de Veau Bérichonne (veal kidney on toast with marrow sauce, bacon, onions, mushrooms) 10:50
33. Carré d'Agneau persillé (loin of lamb, parsley, garlic, french beans) 11:—*
34. Côtelette de Porc, Beurre au Paprika (pork chop with paprika butter) 8:50

LEGUMES (Vegetables)

35. Pointes d'Asperges Polonaise (asparagus tips with chopped egg, crumbs, fried butter) 6:50
36. Haricots-verts Mornay (with creamed mushrooms) 5:75
37. Coeur de Palmier Bordelaise (palm heart with red wine sauce) 6:50
38. Céleri à ma Façon (cold, boiled celery, mayonnaise with cream & cognac, paprika powder, chopped egg & truffle) 6:—

VOLAILLES (Game)

39. Suprême de Volaille Saigon (boiled breast of chicken, curry, pineapple, rice, cocos, chutney, kroepock, ketjabsoya, red pepper, chopped orange) 10:50
40. Faisan Régence (roast pheasant, with cock's comb, minced game fricadelles, mushrooms, s:ce madeira) 13:—
41. Coq des Bois rôti (roast black cock with cream gravy & salads) 13:—
42. Perdreau Nesselrode (roast partridge on toast with mashed mushrooms, asparagus, truffle sauce) 12:50

RÔTIS À LA BROCHE (roasted on spit)

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| Poulet de grain (chicken) | 10:—* |
| Poulet de gras (fattened chicken) | 11:50* |
| Caneton (duck) | 13:—* |

DESSERTS (Desserts)

43. Soufflé Arlequine (vanilla- & chocolate soufflé with sabayonne sauce) 6:50*
44. Cassata Jubilée (three different ice cream with strawberries) 6:25
45. Soufflé Glace Angelie (fine ice cream with vanilla & rasberries favour) 6:25*
46. Gâteau Régate (ice cream cake) 5:—*
47. Sorbet Americaine (orange & lemon sorbet) 4:50
48. Sorbet aux Fraises (strawberries sorbet) 4:50
49. Pêche Flambée (flambé peach with almond, ice cream, warm melba sauce) 6:—*
50. Petit plateau de Fromage (cheese tray) 5:50
51. Petit plateau de Fruits (fruit tray) 5:50

* Price each person, least 2 persons

PARK AVENUE HOTEL



VINS

BORDEAUX (röd-red) Slottstappning			1/1	1/2
3456	1945	Ch. Margaux, Médoc	39:—	
3336	1948	Ch. La Garde, Graves		15:—
3409	1950	Ch. Léoville-Las-Cases, Médoc	26:50	
3460	1950	Ch. Margaux, Médoc	31:—	
3057	1952	Ch. Belgrave, Médoc	21:—	

Bordeauxtappningar

3804	Cruse Monopole, Rouge, Cruse & Fils Frères	19:—	10:50
3814	Le Vallon Hanappier, Peyrelongue	19:—	10:50

Härtappningar

3973	1955	Ch. Sablon	15:—	
3937		St. Emilion	13:50	8:—

BORDEAUX (vit-white) Bordeauxtappningar

4152	Cachet Vert, J. Calvert & Cie, halvtorrt	19:—	10:50
4188	Lalande Imperial Sec, torrt	19:—	10:50

Härtappning

4252	Graves, halvtorrt	13:50	
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BOURGOGNE (röd-red)			1/1	1/2
5411	Beaune du Château, Bouchard Père & Fils	26:—	14:—	
5462	Geisweiler Grand Vin, Geisweiler & Fils	21:—	11:50	
5408	Beaujolais, Dufouleur Frères	18:—	10:—	
5551	Bourgogne Vieux	16:—	9:—	

BOURGOGNE (vit-white)

5628	Beaune du Château, Bouchard Père & Fils	26:—		
5635	Dry Pouilly Fuissé, Réserve Aîné & Fils	24:—	13:—	
5760	Chablis	20:—	11:—	

RHENVIN (Rhine-wine)

6580	Schloss Böckelheimer Riesling Spätlese	25:—		
6591	Steinwein Gold Cap (i boxbeutel)	22:—	12:—	
6108	Liebfraumilch, Blue Nun Label	20:50		

MOSELVIN (Moselle-wine)

6893	Ockfener Bocksteiner, Loeb	26:50		
6829	Graacher Domprobst, Schulz & Wagner	24:—	13:—	
7080	Königsmosel, Maas, Nathan	19:50	10:50	

ELSASSVIN (vit-white)

2172	Dopff Riquewih, Domaines Dopff	19:—	10:50	
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ITALIENSKA VINER (röda och vita-red & white)

2307	Chianti Melini, Rosso	95 cl	17:50	
2390	Chianti Ruffino Bianco	95 cl	17:50	

SYDAFRIKANSKA VINER (röda-red)

2827	Roodeberg, Ko-operatieve Wijnbouwers	14:—		
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CHAMPAGNE

7412	J. Bollinger, Brut, torrt	43:—	22:50	
7421	V:ve Clicquot-Ponsardin, halvtorrt	42:—	22:—	
7479	Heidsieck & Cie, 1952 Dry Monopole, torrt	46:—		
7493	Krug & Cie, Brut Réserve, torrt	48:—	25:—	
7500	Lanson Père & Fils, Extra, Black Label, torrt	42:—		
7519	Moët & Chandon, Carte Blanche, halvsött	38:—		
7543	G. H. Mumm & Cie, Cordon Rouge, torrt	43:50	23:—	
7590	Pommery & Greno, Brut, torrt	43:50	23:—	
7603	Louis Roederer, 1952, Brut, torrt	45:—	23:50	
7615	Ruinart Père & Fils, Cadet Brut, halvtorrt	39:—		

FRANSKA MOUSSERANDE VINER			1/1	1/2	1/4
7694	Dopff Dry, Domaines Dopff, torrt	25:—			

MADEIRA

7826	Saint John, Leacock & Co, sött —:90	26:—	14:50	8:—	
7875	Campanario, halvtorrt	19:—	11:—		

PORTVIN-Portwine

8050	Ujo, Offley Forrester	1:—	32:50	18:—	10:—
8064	Invalid Port, Sandeman & Co.	25:50	14:25	8:—	
8160	Very Old Superior (Grådask)	23:50	13:25	7:50	
8104	Cachucha, White Port	32:50	18:—	9:75	

SHERRY

8250	Dry Sack, halvtorrt	1:—	29:50	16:—	9:—
8235	Amontillado N.P.U., torrt	28:50	16:—		
8224	Tio Pepe, Gonzalez, torrt	28:50	16:—		
8223	Nutty Solera, halvsött	24:—	13:50		
8230	Real Tesoro, halvtorrt	23:—	13:—		
8275	Amontillado, halvtorrt	19:—	11:—		

1/3	Karaff (25 cl) Rött vin			3:50	
1/3	Carafe (25 cl) Red wine				
1/3	Karaff (25 cl) Vitt vin			3:25	
1/3	Carafe (25 cl) White wine				

ALKOHOLFRIA DRICKER-Non-alcoholic Beverages

Apelsin-, grapefrukt-, tomat-, ananas- eller					
prune-juice, glas (15 cl)				1:50	
Druvsafter vit (white) Drueta 1/2 fl.				2:—	
röd (red) Merlino 1/1 „				7:50	
1/2 „				5:75	

On this wine list you will find a choice from the Restaurant's elaborate wine-cellar. The headwaiter will be pleased to hand over the complete wine list.