

# Matsedlar Restauranger 1960 - samling av trycksaker - 9

*Vardagstryck -1970*





# PARK AVENUE HOTEL



## Grill Restaurant

### A LA CARTE

#### DÉBUT DE REPAS ("A good start")

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

#### NOS GRANDES SPECIALITÉES (Our great specialties)

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

#### POTAGES (Soups)

|                                   |      |
|-----------------------------------|------|
| Oxtail-clair (clear oxtail soup)  | 4:75 |
| Tortue-claire (clear turtle soup) | 6:50 |

|                                          |      |
|------------------------------------------|------|
| Velouté aux Champignons (mushrooms soup) | 4:—  |
| Bisque de Homard (lobster soup)          | 7:50 |

#### OEUFs (Eggs)

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

#### LEGUMES (Vegetables)

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

#### GRILLADES ET ROTIS À LA BROCHE (From grill and rotisseries)

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

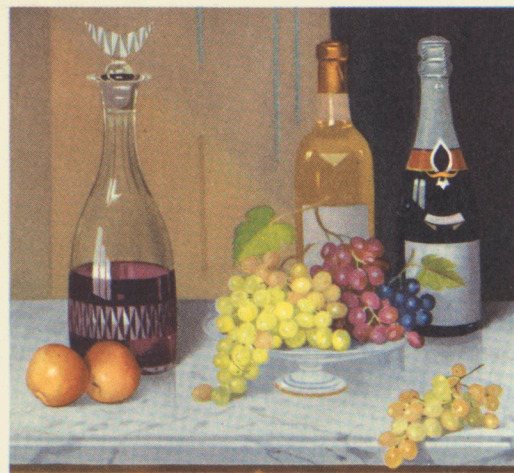
#### DESSERTS (Desserts)

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

| 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 Ainé & Fils | 24:— | 13:— |  |
| 5760                  | Chablis                                 | 20:— | 11:— |  |

| RHENVIN (Rhine-wine) |                                        |       |      |  |
|----------------------|----------------------------------------|-------|------|--|
| 6580                 | Schloss Böckelheimer Riesling Spätlese | 25:—  |      |  |
| 6594                 | Steinwein Langenback                   | 24:—  | 13:— |  |
| 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 Riquewihr, Domaines Dopff | 19:— | 10:50 |  |

### ITALIENSKA VINER (röda och vita-red & white)

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

### 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:—  |       |  |
| 7518 | Moët & Chandon, Brut Imperial, torrt          | 41:—  |       |  |
| 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 |                                |      |      | 2 cl  |     |  |
|---------|--------------------------------|------|------|-------|-----|--|
| 7826    | Saint John, Leacock & Co, sött | —:90 | 26:— | 14:50 | 8:— |  |
| 7875    | Campanario, halvtorrt          |      | 19:— | 11:—  |     |  |

| PORTVIN-Portwine |                              |     |       | 2 cl  |      |  |
|------------------|------------------------------|-----|-------|-------|------|--|
| 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 |                           |     |       | 2 cl  |     |  |
|--------|---------------------------|-----|-------|-------|-----|--|
| 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 DRYCKER-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.

