

Matsedlar Restauranger 1960 - samling av trycksaker - 10

Vardagstryck -1970



National Library
of Sweden

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 SPECIALITÉS (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, ketjobsoya, 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
Céleri 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 Angélie (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 Aîné & 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.

