

# Matsedlar Restauranger 1961 - 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>Cocktail de Homard</b> (lobster cocktail) .. 9:75	<b>Toast de Caviar frais</b> (with 20 gr. caviar) 14:—	<b>Canapés Maison</b> 7:50
<b>Plateau d'Harengs</b> (pickled herrings) .... 8:50*	<b>Toast de Foie gras</b> (with 20 gr. gooseliver) 10:50	<b>Escargots Bourguignonne</b> (6 snails with garlic butter) ..... 8:50
<b>Plateau glacé Lorensberg</b> (4 delicacies on ice) ..... 14:50*	<b>Toast en Surprise</b> (with smoked salmon, shrimps, horse radish cream) ..... 8:75	<b>Fonds d'Artichauts Gourmet</b> (gratined artichoke bottoms with lobster & creamed sweet-breads) ..... 8:50
<b>Sélection de Hors d'oeuvres</b> (selected hors d'oeuvres) ..... 19:50*	<b>Toast Varieté</b> 6:75	
	<b>Toast de Crevettes Lady Curzon</b> (with curry creamed shrimps) ..... 8:50	

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

<b>Filets de Sole Souveraine</b> (fillets of sole au gratin with lobster, small pike fricadelles & truffles) ..... 14:50	<b>Filet de Turbot Vallée d'Ange</b> (wine braised fillet of turbot with mushroom barquettes) ..... 13:50	<b>Selle d'Agneau aux petits Légumes</b> (least 3 persons) (saddle of Lamb with choice vegetables) ..... 14:50
<b>Sole au Champagne</b> (sole in sauce with champagne) ..... 16:50*	<b>Coeur de filet Lorensberg</b> (roasted fillet of beef au gratin with morels, peas, asparagus, pimentoes, olives) ..... 15:50*	<b>Suprême de Volaille à la King</b> (boiled breast of chicken with mushrooms & fresh paprika, sauce with sherry) ..... 11:50
<b>Sole sautée Riviera</b> (fried sole with artichoke bottoms & mushrooms) ..... 13:50	<b>Médailles de Boeuf Rossini</b> (2 small fillets of beef with gooseliver, truffles & madeira sauce) ..... 15:50	<b>Faisan Régence</b> (roast pheasant with cock's combs & game fricadelles) ..... 14:—
<b>Sole grillée à la Bavaroise</b> (grilled sole) 13:50	<b>Filet de Veau Belle Hélène</b> (fillet of veal with artichoke bottom & béarnaise) ..... 13:50	<b>Gelinotte Fine Champagne</b> (roast hazelhen, sauce with fine cognac) ..... 14:50*
<b>Homard au Whisky</b> (warm lobster dish made at the table) ..... 17:50*	<b>Rognon de Veau Charolaise</b> (dish of calf's kidney made at the table) ..... 13:50*	<b>Coq de Bruyère rôti</b> (roast wood grouse with cream gravy & salads) ..... 14:—

### *Potages* (Soups)

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

### *Oeufs* (Eggs)

<b>Omelette Baron du Barrant</b> (gratined lobster omelet) ..... 9:50
<b>Oeufs pochés Special</b> (poached eggs, small fillets of veal, truffle sauce) 8:50
<b>Oeufs cocottes Bedford</b> (with gooseliver, tongue, truffles) ..... 9:50
<b>Oeufs frits Espagnole</b> (deep fried eggs with bacon & tomato) .... 8:—

### *Legumes* (Vegetables)

<b>Pointes d'Asperges Polonaise</b> (asparagus tips with chopped egg, grated bread, browned 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>Céleri à ma façon</b> (cold, boiled celery, mayonnaise with cream & cognac, paprika powder, chopped egg & truffles) ..... 6:—

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

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

### *Desserts* (Desserts)

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

\* Price each person, least 2 persons



(1961)

TO-DAY WE RECOMMEND:



