

Matsedlar Restauranger 1961 - samling av trycksaker - 8

Vardagstryck -1970





Grill
Restaurant

A LA CARTE

DÉBUT DE REPAS ("A good start")

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

NOS GRANDES SPÉCIALITÉES (Our great specialities)

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

POTAGES (Soups)

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

OEUFs (Eggs)

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

LEGUMES (Vegetables)

Pointes d'Asperges Polonoise (asparagus tips with chopped egg, grated bread, browned 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 & truffles)	6:—

GRILLADES ET ROTIS À LA BROCHE (From grill and rotisseri)

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

DESSERTS (Desserts)

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

*Price each person, least 2 persons



PARK AVENUE HOTEL



VINS

BORDEAUX (röd-red) Slottstapning		1/1	1/2
3457	1947 Ch. Margaux, Médoc	51:—	
3409	1950 Ch. Léoville-Las-Cases, Médoc	28:—	
3058	1953 Ch. Belgrave, Médoc	25:—	

Bordeauxtappningar

3804	Cruse Monopole, Rouge, Cruse & Fils Frères	20:—	11:—
3814	Le Vallon Hanappier, Peyrelongue	20:—	11:—

Härtappningar

3977	1953 Ch. L'Enclos, Pomerol	20:—	
3937	St. Emilion	15:—	8:50

BORDEAUX (vit-white) Bordeauxtappningar

4152	Cachet Vert, J. Calvet & Cie, halvtorrt	20:—	11:—
4188	Lalande Imperial Sec, torrt	20:—	11:—

Härtappning

4252	Graves, halvtorrt	14:—	
------	-------------------	------	--

BOURGOGNE (röd-red)		1/1	1/2
5411	Beaune du Château, Boucharde Père & Fils	28:—	15:—
5462	Geisweiler Grand Vin, Geisweiler & Fils	23:—	12:50
5408	Beaujolais, Royal	19:50	11:—
5551	Bourgogne Vieux	17:—	9:50

BOURGOGNE (vit-white)			
5628	Beaune du Château, Boucharde Père & Fils	28:—	
5635	Dry Pouilly Fuissé Réserve Ainé & Fils	26:—	14:—
5760	Chablis	21:—	11:50

RHENVIN (Rhine-wine)			
6580	Schloss Böckelheimer Riesling Spätlese	26:—	
6594	Steinwein Langenbach	26:—	14:—
6108	Liebfraumilch, Blue Nun Label	23:—	

MOSELVIN (Moselle-wine)			
6893	Oekfener Bocksteiner, Loeb	27:—	
6829	Graacher Domprobst, Schulz & Wagner	26:—	14:—
7080	Königsmosel, Maas, Nathan	20:50	11:50

ELSASSVIN (vit-white)			
2172	Dopff Riquewihr, Domaines Dopff	20:—	11:—

ITALIENSKA VINER (röda och vita-red & white)

2307	Chianti Melini, Rosso	19:—	
2390	Chianti Ruffino Bianco	19:—	

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:—
7594	Pommery & Greno, 1953, Brut, torrt	48:—	25:—
7602	Louis Roederer, 1953, Brut, torrt	45:—	23:50
7615	Ruinart Père & Fils, Cadet Brut, halvtorrt	39:—	

FRANSKA MOUSSERANDE VINER		1/1	1/2	1 1/4
7694	Dopff Dry, Domaines Dopff, torrt	27:—		

MADEIRA		2 cl		
7826	Saint John, Leacock & Co, sött	—:90	26:—	14:50
7875	Campanario, halvtorrt		19:—	11:—

PORTVIN-Portwine		2 cl		
8050	Ujo, Offley Forrester	1:—	32:50	18:—
8064	Invalid Port, Sandeman & Co.		25:50	14:25
8160	Very Old Superior (Grådask)		23:50	13:25
8104	Cachucha, White Port		32:50	18:—

SHERRY		2 cl		
8250	Dry Sack, halvtorrt	1:—	32:—	17:—
8235	Amontillado N.P.U., torrt		29:—	16:—
8224	Tio Pepe, Gonzalez, torrt		31:—	16:50
8223	Nutty Solera, halvsött		25:—	14:—
8230	Real Tesoro, halvtorrt		24:—	13:50
8275	Amontillado, halvtorrt		20:—	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 DRUCKER-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.