

# Matsedlar Restauranger 1961 - samling av trycksaker - 10

*Vardagstryck -1970*





# PARK AVENUE HOTEL



## VINS

| BORDEAUX (röd-red) Slottstappning |      |                               |      | 1/1 | 1/2 |
|-----------------------------------|------|-------------------------------|------|-----|-----|
| 3457                              | 1947 | Ch. Margaux, Médoc            | 51:— |     |     |
| 3409                              | 1950 | Ch. Léoville-Las-Cases, Médoc | 28:— |     |     |
| 3057                              | 1952 | Ch. Belgrave, Médoc           | 23:— |     |     |

### 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           | 14:50 | 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, Bouchard Père & Fils | 28:—  | 15:—  |     |     |
| 5462                | Geisweiler Grand Vin, Geisweiler & Fils | 23:—  | 12:50 |     |     |
| 5408                | Beaujolais, Dufouleur Frères            | 19:50 | 11:—  |     |     |
| 5551                | Bourgogne Vieux                         | 17:—  | 9:50  |     |     |

| BOURGOGNE (vit-white) |                                         |      |       |  |  |
|-----------------------|-----------------------------------------|------|-------|--|--|
| 5628                  | Beaune du Château, Bouchard Père & Fils | 28:— |       |  |  |
| 5635                  | Dry Pouilly Fuissé Réserve Aîné & 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                    | Ockfener 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  | 95 cl | 19:— |
| 2390 | Chianti Ruffino Bianco | 95 cl | 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:—  |
| 7590 | Pommery & Greno, Brut, torrt                  | 43:50 | 23:—  |
| 7603 | Louis Roederer, 1953, 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 | 27:— |  |     |     |     |

| 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:—  | 32:—  | 17:— | 9:50 |  |
| 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 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.



1961



# PARK AVENUE HOTEL



## 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:—*  |
| Sélection de Hors d'oeuvres (selected hors d'oeuvres)                              | 19:50* |
| Salade de Crevettes Avenue (shrimp salad)                                          | 10:50* |
| Saumon fumé sur le plat (salmon plate)                                             | 9:75   |
| Canapés Maison                                                                     | 7:50*  |
| Canapés Royal                                                                      | 14:—   |
| Fonds d'Artichauts Gourmet<br>(globe artichokes with creamed lobster & sweetbread) | 8:50   |
| Escargots Bourguignonne (6 snails with garlic butter)                              | 8:50   |
| Toast en Surprise Lorensberg<br>(with bleak-roes, onion, smoked salmon & shrimps)  | 8:75   |
| Croûte Chasseur (chicken liver sauté & bacon on toast)                             | 5:50   |

#### NOS GRANDES SPÉCIALITÉES (Our great specialities)

|                                                                                                                                       |        |
|---------------------------------------------------------------------------------------------------------------------------------------|--------|
| Suprême de Sole Surprise (special dish of sole & lobster)                                                                             | 16:50* |
| Filets de Sole Véronique (fillets of sole with grapes)                                                                                | 13:50  |
| Sole sautée Riviera<br>(fried sole with globe artichokes & mushrooms)                                                                 | 12:50  |
| Turbot sur la planche (turbot fried on oak-plank)                                                                                     | 13:50* |
| Filet de Barbue Ensopados (boiled fillet of brill with shrimps, pimentoes, mushroom & rice)                                           | 11:50  |
| Saumon bouilli s:ce Hollandaise (boiled fresh salmon)                                                                                 | 14:—   |
| Fruits de Mer frits, s:ce bavaroise<br>(deep fried "delicacies of the sea")                                                           | 14:50* |
| Coeur de filet du Chef (roast fillet of beef on bed of rice with garlic butter, slices of bacon, truffle sauce)                       | 15:50* |
| Seulement pour un Gourmet! (fillet of veal with gooseliver, breast of chicken, madeira sauce)                                         | 16:—   |
| Médallions Lavallière (1 small fillet of beef with marrow & red wine sauce, 1 small fillet of veal with artichoke bottom & béarnaise) | 13:50  |
| Selle de Cerf Grand Veneur (least 3 persons)<br>(saddle of deer with chestnut purée, game sauce & pommes dauphine)                    | 14:50  |
| Suprême de Volaille Marseillaise (breaded & deep fried breast of chicken, garlic butter, tomatoes, red wine sauce)                    | 11:50  |
| Gelinotte Fine Champagne (roast hazel-hen, sauce with cognac)                                                                         | 14:—*  |
| Faisan Régence<br>(roast pheasant with cock's combs & game fricadelles)                                                               | 14:—   |
| Coq de Bois rôti (roast black-cock with cream gravy & salads)                                                                         | 14:—   |

#### 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 Hollandaise (with smoked salmon & Dutch sauce)                           | 7:50 |
| Oeufs pochés Boulognaise (poached eggs with fillet sauté)                         | 7:50 |
| Oeufs mollets Montpensière<br>(with curry creamed sweetbread, ketchup & truffles) | 8:50 |
| Oeufs cocottes Bedford (with gooseliver, tongue & truffles)                       | 9:50 |

#### LEGUMES (Vegetables)

|                                                                                                                 |      |
|-----------------------------------------------------------------------------------------------------------------|------|
| Pointes d'Asperges Polonaise<br>(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 rotisseries)

|                                                                                            |       |
|--------------------------------------------------------------------------------------------|-------|
| 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 Milles Feuilles (puff-paste layers with vanilla cream)                          | 3:50* |
| Gâteau Gala (almond layers with ice cream and chocolate sauce)                         | 5:—*  |
| Crêpes Suzette (flambéed pancakes with orange butter) (incl. alcohol)                  | 6:—   |
| Soufflé Poulette (vanilla soufflé with strawberry cream)                               | 6:50* |
| Soufflé Mignonette<br>(ice cream with fruit, curaçao and meringue — baked in the oven) | 6:—*  |
| Poires flambées (flambéed 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