

Matsedlar Restauranger 1962 - samling av trycksaker - 12

Vardagstryck -1970





Grill
Restaurant

A LA CARTE

UN BON DÉBUT ("A good start")	
Cocktail de Homard (lobster cocktail)	9:75
Plateau de Harengs (pickled herrings)	8:75*
Plateau glacé Lorensberg (4 delicacies on ice)	14:50*
Sélection de Hors d'oeuvres (selected hors d'oeuvres)	21:—*
Canapés Maison	7:50
Toast au Caviar frais (with 20 gr. caviar)	15:—
Toast au Foie gras (with 20 gr. gooseliver)	11:—
Toast Surprise (with 1 slice of fresh smoked salmon, soft roes, shrimps, horse radish cream)	9:75
Toast Suédoise (with pickled salmon and dill)	9:25
Crevettes Ensopados (warm shrimp dish with rice)	9:75
Feuilletage Favorite (puff-paste patty with creamed sweetbread and fresh paprika)	6:50
Escargots à la Bourguignonne (6 snails with garlic butter)	8:50
Fonds d'Artichauts Gourmet (gratinéd artichoke bottoms with creamed lobster & sweetbread)	9:50
NOS GRANDES SPÉCIALITÉS (Our great specialities)	
Filets de Sole du Chef (fillets of sole au gratin on puff-paste bottom with creamed lobster, sauce with vermouth)	16:25*
Sole au Champagne (sole in sauce with champagne)	16:75*
Sole sautée Riviera (fried sole with artichoke bottoms & mushrooms)	14:50
Sole grillée s:ce Bavaroise (grilled sole)	15:—
Filet de Turbot Française (fillet of turbot braised in white wine)	14:—
Coeur de filet de Luxe (roast fillet of beef with marrow, red wine sauce, pimientos, asparagus, stuffed tomato, mushroom gratinéd artichoke bottom)	16:25*
Steak au Poivre comme chez nous (pepper steak prepared at the table)	16:25*
Médaille Belle Alliance (small fillet of veal, calf's kidney, sweetbread, sauce with fine cognac, mushrooms, truffle, pommes Dauphine)	14:50
Filet de Veau Karl Gerhard (fillet of veal with curry, flambéd with cognac and sherry, lobster, rice with fresh paprika)	15:50
Piccata Royale (stuffed small fillets of veal with rice, mushrooms & madeira sauce)	13:50
Selle de Chevreuil d'Uzes (saddle of venison, game sauce with slices of orange and gherkin, creamed mushrooms)	16:50*
Noisettes de Cerf Romaine (fillets of deer, sauce with white wine, chestnut purée)	13:50
Faisan rôti s:ce Crème, Salades (roast pheasant with cream sauce, lettuce and jelly)	14:50
Suprêmes de Perdreau Souwaroff (2 breasts of partridge — in a hermetically closed pot — with gooseliver, truffle, cognac and madeira)	18:50*
Coq de Bois au Porto, Salade Waldorf (roast black-cock with grapes, sauce with portwine, celery, apple, nuts in cream mayonnaise)	15:50

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)	9:—
Consommé double à la Saxon (with beef marrow & vermicelli)	3:50

OEUFS (Eggs)	
Omelette Ambassadeur (gratinéd omelet with chicken & asparagus)	7:75
Oeuf pochés "rouge et noir" (poached eggs with small fillet of veal & bacon, truffle sauce & tomato sauce)	8:75
Oeufs en cocotte Bedford (with gooseliver, tongue, truffles)	9:75
Anda Indienne (poached eggs on bed of rice, curry sauce & shrimps)	7:—

LÉGUMES (Vegetables)	
Pointes d'Asperges Polonaise (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")	15:—
T-Bone Steak à la Maison (with string beans mixed with onion and bacon, s:ce du Chef)	15:50*
Selle d'Agneau aux petits Légumes (saddle of lamb with choice vegetables — least 3 persons)	15:—
Poulet de Grain (chicken)	10:50*
Poulet de Gras (fattened chicken)	13:—*
Caneton (duck)	15:—*

ENTREMETS (Desserts)	
Flan Belle Hélène (puff-paste layer, cream, pear, kirsch)	3:50*
Gâteau Gala (almond layers with ice-cream and chocolate sauce)	5:—*
Crêpes Romanoff (filled with strawberries and cream, curaçao sauce)	6:50
Soufflé Ann-Sofi (with cherries and rum)	6:50*
Bananes Flambées (incl. alcohol)	6:50
Sorbet aux Cerises (cherry sherbet with pineapple and Grand Marnier)	5:—
Cassata Palermitana (very fine Italian ice-cream dish)	6:50
Salade de Fruits Geraldine Farrar (fruit salad with ice-cream, cream and green curaçao)	6:—
Les glaces crémées (vanilla - strawberry - chocolate - mocca)	3:50

*Price per person, least 2 persons



[1962]

PARK AVENUE HOTEL



The French say:
*A meal without wine is like
a day without sun.*

From our wine-cellar we can offer you
wines from France, Germany, Spain, Italy,
Hungary, Portugal and Israel.

★

The head waiter will be pleased to show
you our extensive winelist containing wines
of the good vintages and know brands as
well as more ordinary tasty wines.

★

Dry and medium-dry, non-alcoholic, high-
quality wines.