

Matsedlar Restauranger 1962 - samling av trycksaker - 13

Vardagstryck -1970



PARK AVENUE HOTEL



Grill Restaurant



[1962]

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 Gourmet (with chopped shrimps in cream-mayonnaise, bleak-roes & chives)	8:75
Piroguis fourrés en Surprise (piroguis filled with fillet-sauté)	7:50
Langoustines à l'Américaine (small spinney lobster tails flambéed in brandy with lobster sauce & rice)	11:—
Croûte Chasseur (deep fried toast with chicken liver & bacon)	6:50
Escargots à la Bourguignonne (6 snails with garlic butter)	8:50
Fonds d'Artichauts Gourmet (gratinéed artichoke bottoms with creamed lobster & sweetbread)	9:50

NOS GRANDES SPÉCIALITÉS (Our great specialities)

Filets de Sole Souveraine (fillets of sole au gratin with lobster, small pike fricadelles & truffles)	15:—
Sole au Champagne (sole in sauce with champagne)	16:75*
Sole sautée Riviera (fried sole with artichoke bottoms & mushrooms)	14:50
Filet de Turbot Française (fillet of turbot braised in white wine)	14:—
Filet de Saumon à ma façon (boiled fresh fillet of salmon on bed of spinach with vermouth sauce)	15:—
Coeur de filet de Luxe (roast fillet of beef with marrow, red wine sauce, pimientos, asparagus, stuffed tomato, mushroom gratinéed artichoke bottom)	16:25
Rognon de Veau Charolaise (calf's kidney dish made at the table)	14:—
Médaillons de Boeuf Rossini (2 small fillets of beef with gooseliver, truffles & madeira sauce)	16:—
Filet de Veau d'Offemont (fillet of veal au gratin with creamed morels, asparagus)	14:—
Piccata Royale (stuffed small fillets of veal with rice, mushrooms & madeira sauce)	13:50
Suprême de Volaille Marseillaise (breaded and deep fried breast of chicken with tomatoes, garlic butter, red wine sauce)	15:—
Noisettes de Chevreuil Grand Veneur (nuts of venison with game sauce & chestnut purée)	13:50
Faisan Régence (roast pheasant with cock's combs & game fricadelles)	14:50
Gelinotte Fine Champagne (roast hazel-hen, sauce with fine cognac)	15:—*
Coq de Bois rôti (roast blackcock with cream gravy & salads)	14:50

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 (gratinéed omelet with chicken & asparagus)	7:75
Oeufs 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 RÔTIS À LA BROCHE (From grill and rotisseries)

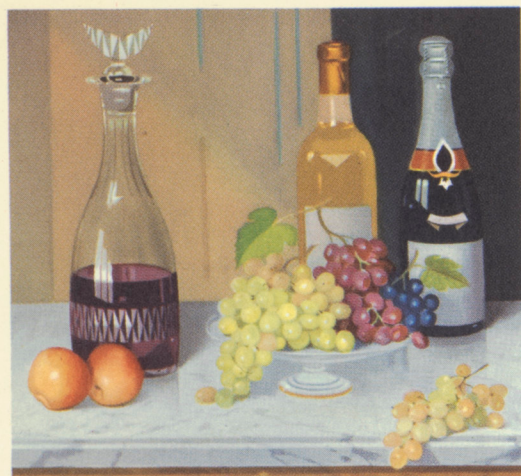
Tournedos à votre façon (fillet of beef "as you like it")	15:—
Mixed Grill (fillets of veal and beef, kidney, lamb chop, bacon, small sausages, tomatoes)	14:50
Côte de Porc, Beurre au Paprika (pork chop with paprika butter)	9:50
Poulet de Grain (chicken)	10:50*
Poulet de Gras (fattened chicken)	13:—*
Caneton (duck)	15:—*

ENTREMETS (Desserts)

Gâteau Milles Feuilles (puff-paste layers with vanilla cream)	3:50*
Gâteau Gala (almond layers with ice cream and chocolate sauce)	5:—*
Crêpes Noisettes (pancakes with hazelnut cream, sauce with curaçao)	6:50
Soufflés divers (soufflés of different kinds)	6:50*
Bananes ou Poires flambées (flambéed bananas or pears with ice-cream, almonds, sauce melba)	incl. alcohol 6:50*
Glace au four Vesuvius	6:—*
Sorbet Américaine (lemon & strawberry sherbet)	5:—
Parfait à la Maison (cloudberry parfait)	6:50*
Fruits rafraîchis au Liqueur (iced fruit salad with liqueur)	5:50
Les glaces crémées (vanilla - strawberry - chocolate - mocca)	3:50

* Price per person, least 2 persons

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 known brands as
well as more ordinary tasty wines.

★

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