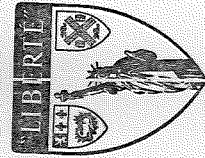


Menu

du

Vendredi 17 Avril 1959



SOIR à Minuit les montres
sont retardées de 60 minutes

TO-NIGHT at Midnight
clocks will be set back
60 minutes

AQUEBOT

Liberté

Dinner

Isigny Butter
Green Olives - Ripe Olives - Celery in Branch
Canapés des Epicuriens - Fine Bélon Oysters
Jockey Club Salad
Terrine of Young Pigeon with Truffles
iced Melon-Cantaloupe with Port Wine

HORS-D'ŒUVRE

Chicken Cream Mogador
Consommé Aurore
Browned Onion Soup with Cheese

SOUPS

Poached Eggs Bragance
Shirred Eggs Armentonville

EGGS

River Trout Bernoise
Cold Fresh Cod Sauce Gribiche

FISH

Spring Duckling en Compoée Clamart

SPECIAL FRENCH DISH

Stuffed Egg-Plantis à l'Arménienne
String Beans Sautés Chopped Herbs
Braised Heart of Fresh Celery with Marrow
Rice à l'Indienne
Baked Potatoes - Steamed Potatoes
Rissolées New Potatoes - Paille Potatoes

VEGETABLES

Noodles Napolitaine

PASTES

Roast Rib of Beef à la Française

ROAST

Broiled Veal Kidneys Tyrolienne

FROM THE GRILL (10 Minutes)

York Ham - Virginia Ham with Cloves
Italian Ham - Bayonne Ham
Young Turkey Cranberry Sauce - Smoked Tongue
Slice of Beef à la Mode
Rack of Pork Horse Radish
Loin of Veal Mayonnaise
Sirloin with Pickles

COLD BUFFET

Scarole and Beetroot Salad
Heart of Romaine Salad Louisette
Turquoise Salad

SALADS

Emmenthal - Brie - Neuchâtel - Petit Suisse

CHEESE

Riviera Iced Cup
Peach Ice Cream
Almond Milk Custard
Bavaroise with Maraschino
Croquets with Honey
Duchesse Praliné
Fancy Cakes

DESSERTS

Stewed Cherries

STEWED FRUIT

Basket of Fruit

FRUIT

French Coffee - American Coffee - Maisocafé Coffee - Nescafé
Sanka Coffee - Maisocafé and Nescafé without Caffein
China Tea - Ceylon Tea - Orange Pekoe
Camomile Tea - Mint - Linden Tea - Vervain

BEVERAGES

White Bordeaux - White Burgundy
Red Bordeaux

WINES

Beside these wines — included in the meal —
a complete WINE LIST may be obtained from the Wine Steward