WINE SUGGESTIONS

With Smörgåsbord
Akvavit and Beer

With Entrée
Moselle, Rhine Wine or Sauterne
Claret, Burgundy or Champagne

With Coffee
Swedish Punsch, Cognac, or Cordials

For details - See Wine List

Notice to Our Patrons

Since the opening day the facilities of The Three Crowns Restaurant have been taxed far beyond our expectations. The restaurant has been filled to overflowing throughout each day, with many people patiently waiting outside for admittance.

While we appreciate the popularity of the restaurant, we regret the inconvenience caused our patrons by the necessity of waiting and assure you that we are doing our utmost to expedite the work in order to alleviate crowding and to improve the service.

In the meantime, we hope that our clients will bear with us.

The Three Crowns Restaurant
under management of the
SWEDISH AMERICAN LINE

ABBA BRAND Conserved fish products (Bröderna, Amelr Stockholm, Sweden) served exclusively in the
THREE CROWNS RESTAURANT

PRICE OF ENTREE INCLUDES COMPLETE MEAL

Smörgåsbord

Choice of SOUP:
Fish Soup, Gothenburg Style
Consomme with Rice
Potage Chatalaine

Choice of ENTREE

Broiled Sea Bass with Creole Sauce 1.75
Poached Halibut with Fines Herbes Sauce 1.75
Fillet of Sole Carlsten 2.00
"Sjömansbiff" 1.75
"Får i Kål" 1.75
"Hackad Kalvsåret med Gurka och lingon" 1.75
Breaded Veal Chop, Milanaise 2.00
Roast Leg of Lamb with Mint Jelly 2.25
Chicken Risotto with Peas 2.25
Prime Ribs of Beef au Jus 2.50
Broiled Chicken Anglaise 2.50
Sirloin Steak Maître d’Hotel 2.75
Stuffed Tomatoes 1.75
Eggs in Casserlette Bercy 1.75

Garden Fresh Vegetables Potatoes

CHEF’S SUGGESTIONS

Filet of Imported English Sole “Three Crowns” 2.50
Whole Poulearde a la Derby (for four) 10.00

THREE CROWNS SPECIAL
Chateaubriand Boston 3.00

Choice of DESSERT
Napoleon Tärta
Glace Panaché
"Nyponsoppa"
Raspberry Sherbet
Melon
Sliced Fresh Pineapple

Coffee

Fruit Pudding
Friday, October 13, 1939

SWEDISH SPECIALTIES

Smörgåsbord Served Individually at Guests’ Tables
Fifty Cents Per Person Additional