



A Danish Cafe



Appetizers

Fried Camembert Cheese

Served with Lingonberries.

3.75

Shrimp and Crabmeat Cocktail

With Sauce Remoulade.

5.95

Prosciutto and Pear "Williams"

Poached in Pear Williams Liqueur.

3.95

Oysters Diablo

A Half Dozen Oysters baked with Crabmeat
and Fine Herbs.

5.75

Danish Gravlaks

Thinly Sliced Salmon Filet marinated in Aquavit and Fresh Dill.
Served with Dill Sauce.

3.95

Papaya and Bay Shrimp Ambrosia

3.95

Soups

Onion Soup Nouvelle

Oven Baked with Cider Apple Slice
and Gratin of Fresh Parmesan.

1.95

Our Chef's Soup of the Day

1.75



Danish Market Salad Bar

Make a Meal from our wide selection of
Fresh Market Greens, Vegetables and
Our Special Dressings.

As an Entree 5.25

With Dinner 1.95

Salads

Ondine Spinach Salad

Served with Hot Bacon Dressing.

2.75

Little Mermaid Salad

Bibb Lettuce, Romaine, Mushrooms, Tomatoes,
Chunks of Danish Bleu Cheese and Our Chef's Special Dressing.

3.25

Open Face Sandwiches

The Hamilton Club

Breast of Turkey, Swiss Cheese, Bacon and
Tomato Slices with Ondine's Special Dressing.

3.75

The North Sea

Bay Shrimp, Tomato Slices, Lettuce and
Mustard Dill Sauce on Pumpernickel Bread.

5.25

The Tivoli Reuben

Sliced Corned Beef and Sauerkraut with Swiss Cheese
and Ondine's Special Dressing.

4.25

The Bourgeoise Burger

Ground Beef Char-Broiled to order. Served with
Lettuce, Tomato, Red Onion and Pickles.

4.95

Specialties

Medallions of Veal Ondine

Veal sauteed in Lemon Butter with Sliced Mushrooms.

14.25

Fresh Fish of the Day

Served with Lemon.

Priced Daily

Double Lamb Chops "Midnight Sun"

Twin Prime Lamb Chops marinated in Teriyaki-Apricot Sauce and broiled. 14.95

Boneless Breast of Chicken Christian X

Glazed with an Orange Sauce, garnished with
Kiwi Fruit and Mandarin Oranges.

7.50

Danish "Frikadeller" Meat Balls

A Danish Specialty of Ground Veal and Pork.

Served with Parsley Butter Sauce.

7.25

Rainbow Fruit Fantasy

A Half Pineapple filled with Gingered Chicken Salad, Kiwi Fruit
and Coconut. Surrounded by an Array of Fresh Fruit.

8.25

Tivoli Garden Omelette

A Fluffy Omelette filled with Fresh Vegetables
and Herbs.

5.50

Filet Mignon

Wrapped in Bacon and served with Sauce Bearnaise.

15.95

New York Cut Sirloin Steak

14.95

Roast Prime Ribs of Beef au Jus

Served with Creamy Horseradish Sauce.

Regular Cut 14.95

English Cut 11.25

All Entrees served with the Chef's Fresh
Vegetable Selection and a Crusty French Loaf.




Desserts

Häagen Dazs Ice Cream and Sherbet	1.95
Apple Jack Sundae Pound Cake, Rum Raisin Ice Cream, Hot Cinnamon Apples, Whipped Cream and Toasted Pecans.	2.50
Rocky Mountain High Deep Chocolate Brownie topped with Double Chocolate Chip Ice Cream, Hot Fudge, Whipped Cream and Toasted Almonds.	2.50
Frozen Grasshopper Pie Enjoy this famous concoction. Creme de Menthe, Creme de Cacao and Whipped Marshmallow Pie with Chocolate Sauce.	2.75
Pastry Chef's Selection of the Day Choose from an Array of Fine Pastries on our Pastry Cart.	2.25
Remember the A La Mode Hot Apple Pie with Cheddar Cheese or Ice Cream of Your Choice.	2.75
The Long Boat A Delicious Sundae for a Viking Appetite.	2.75

Beverages

California House Wine Red, Rosé, White By the Glass	1.95
Fresh Brewed Iced Tea	.75
Coffee or Decaffeinated Coffee	.75
Hot Chocolate with Whipped Cream	.75
Pot of Hot Tea	.75
Milk	.95
Perrier Water	1.50
Soda	.75



N. A. — A. C.
Cafe

Dear guest of the Restaurant *ONDINE*,

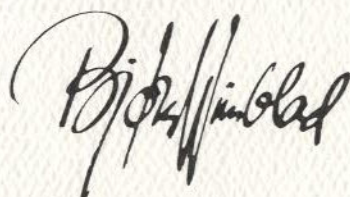
When I was asked to create the interiors of this restaurant overlooking the lake, I immediately had the idea of naming it "Ondine".

The theme of Ondine—a mermaid who, driven by her love for a human prince, is forced to give up her freedom at sea and is transformed into a human being—has been used again and again in fairy tales, plays, operas, and ballets.

I have created the scenes and costumes for this story twice: once for the famous play "Ondine" by the French author Giroudoux, at De Ny Theater in Copenhagen and again for the ballet based on Hans Christian Andersen's story "The Little Mermaid", for the lovely little Pantomimeteatret at the Tivoli Gardens in Copenhagen.

The drawings which surround you are based on the original scenes and costumes used in those two performances.

Sincerely yours,



Bjorn Wiinblad

THE HAMILTON

A STOUFFER HOTEL

400 Park Boulevard • Itasca, Illinois 60143