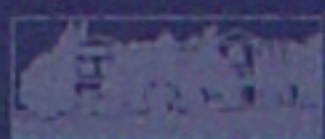




Jerusalem



THE AMERICAN COLONY HOTEL
JERUSALEM

Diner

Melon et saumon fumé

Consommé aux tortellinis

Escalope de veau aux champignons

Nouilles maison

Trois légumes

Salade du buffet

ou

Steak de thon grillé et sauce au poivre vert

Pommes nature

Légume du jour

Salade du buffet

Beignets de pommes à la glace vanille

U.S.\$ 19.00

U.S.\$ 17.00 sans premier plat

Vendredi, le 7 Juillet, 1995

Season's Specials

\$ NIS

800	Vichysoise au croûtons et ciboulette <i>Cold potato soup with chives</i>	3.50	12.00
801	Melon et saumon mariné sur assiette <i>Melon with marinated salmon</i>	12.50	44.00
802	Avocat à la vinaigrette et scampis tièdes <i>Avocado with vinigrette sauce and shrimps</i>	15.00	53.00
803	Carpaccio de saumon et fromage de chèvre <i>Sliced salmon with goat cheese</i>	15.00	53.00
804	Suprême de volaille aux pavots et salade de légumes <i>Chicken breast with poppy seeds and vegetable salad</i>	12.00	42.00
805	Truite fumée tiède et sauce raifort Chantilly Toast et beurre <i>Smoked trout with toast and butter, served with horseradish sauce</i>	19.00	67.00
806	Les deux filets de St. Pierre aux pignons Légumes verts, pommes nature à part <i>Fillets of St. Peter fish with pine nuts, vegetable and potatoes</i>	17.00	60.00
807	Steak de veau aux champignons de la forêt Tomate Florentine, nouilles maison à part <i>Veal steak with forest mushrooms, tomato with spinach</i>	21.00	74.00
808	Filet de loup de mer sur sauce safran et pleurotes Légumes verts au beurre <i>Sea Bass fillet with saffron sauce and pleurotus mushrooms</i>	25.00	88.00
809	Truit entière en croûte, sauce moutarde Deux légumes à part <i>Trout in pastry, mustard sauce, two vegetables</i>	19.00	67.00

*The Hotel Exchange Rate is US\$ 1.00 = NIS 3.02
Please note that Shekel prices include VAT at 17%*

Potages Soups

		\$	NIS
901	Adas <i>Oriental lentil soup</i>	3.50	12.00
902	Consommé de boeuf aux tortellinis <i>Clear beef soup with tortellini</i>	3.50	12.00
903	Soupe aux courgettes <i>Squash soup</i>	3.50	12.00
904	Gazpacho <i>Spanish cold vegetable soup</i>	3.50	12.00

Petits Plats Froids Cold Delicacies

911	Carpaccio de saumon et loup de mer cru Sauce séré aux brunoises de légumes <i>Carpaccio, thin raw salmon and sea bass</i> <i>Curd sauce with fine cut vegetables</i>	11.50	41.00
912	Terrine de foie d'oie et gelée de porto Toast et beurre <i>Goose liver terrine with port jelly</i> <i>Toast and butter</i>	18.00	64.00
913	Suprême de canard fumé sur feuilles de salade <i>Smoked duckling breast with fresh salads</i>	9.50	34.00
914	Saumon mariné à la sauce moutarde à l'aneth et salade de pommes <i>Marinated salmon with dill mustard sauce and apple salad</i>	11.50	41.00
915	Fruits de mer sur assiette: scampis, saumon fumé, truite fumée et moules. Sauces: raifort, moutarde à l'aneth et vinaigrette. Toast et beurre <i>Shrimps, smoked salmon and smoked trout served with Horseradish, dill mustard and vinegar herb sauce</i>	18.00	64.00

Cuisine Locale Local Cuisine

		\$	NIS
970	Salades orientales assorties <i>Assorted Oriental salads</i>	6.50	23.00
971	Loup de mer oriental <i>Fillet of sea bass braised in butter with lemon juice, garlic, black pepper and onions, decorated with parsley, tomatoes and raisins, served with boiled potatoes (preparation time : 20 minutes)</i>	21.00	74.00
972	Moussaka'a <i>One of the most traditional of Arabic dishes consisting of eggplant, minced beef and cheese</i>	10.00	35.00
974	Mussachän <i>Roast chicken spiced with summak and lots of onions. Served with oriental rice and vegetables</i>	13.00	46.00
975	Shish Kebab <i>Minced ground lamb grilled on a skewer with peppers and tomatoes. Served with oriental rice and vegetables</i>	12.00	42.00
976	Shashlik d'agneau <i>Tender cubes of lamb grilled on a skewer with peppers and onions. Served with oriental rice and vegetables</i>	18.00	64.00
977	Mezze The American Colony Oriental Feast For 2 persons <i>A typical Arabic elaborate feast. A glass of Arak will be served as an Aperitif. Starting with a choice of Arabic salads and warm pitta bread, followed by shish kebab, shashlik and Arabic chicken. Served with Oriental rice and vegetables.</i>	58.00	205.00

Salades et Mets Froids Salads and Cold Dishes

Self-service from the Buffet
between 11.00 & 15.00
&
between 18.30 & 22.00

		\$	NIS
940	Salades assorties <i>Mixed Salad as a starter</i>	3.50	12.00
941	Assiette de salades <i>Mixed Salad as a main dish</i>	6.00	21.00

Entrées Main Courses

980	Emincé de veau Zurichoise avec rösti <i>Sliced veal with chopped onions and mushrooms in a creamy sauce. Served with Rösti</i>	19.00	67.00
982	Riz Casimir <i>Sliced veal with a curry sauce, decorated with exotic fruits. Served with white buttered rice</i>	19.00	67.00
984	Filet goulache Stroganoff <i>Cubes of beef fillet with a sauce of onions, peppers, gherkins, and paprika, cream flavoured with a dash of wine and brandy</i>	21.00	74.00
985	Cotelettes d'agneau grillées <i>Lamb ribs with ratatouille and potato gratin</i>	21.00	74.00
987	Entrecôte Café de Paris <i>Sirloin steak gratinated with spicy butter Served with french fries and a vegetable mix</i>	20.00	71.00
988	Filet de boeuf au poivre rosé <i>Fillet of beef with pink pepper and red wine sauce. Served with raw rösti, garlic, carrots and onions.</i>	22.00	78.00

Poissons Fish

		\$	NIS
960	Truite meunière <i>Fresh salmon trout, fried in butter with herbs, served with boiled potatoes and mixed vegetables</i>	19.00	67.00
962	Filet de loup de mer sur sauce safran <i>Fillet of sea bass poached with saffron sauce Decorated with fried pleurotus mushrooms Served with wild rice</i>	23.00	81.00
963	Dorade entière grillée aux fines herbes <i>Whole grilled sea bream served with spicy butter, potatoes and ratatouille</i>	21.00	74.00
964	Filet de dorade sauté au beurre <i>Fillet of sea bream fried in butter, lemon and parsley. Served with potatoes, fresh basil leaves and mixed vegetables</i>	21.00	74.00
965	Darne de saumon poché et sauce beurre blanc <i>Poached salmon steak with butter-wine sauce Served with gratinated potatoes and mixed vegetables</i>	19.00	67.00
966	Scampis sautés au curry <i>Shrimps in a mild curry sauce Served with exotic fruits and buttered white rice</i>	25.00	88.00
968	Scampis Diabolo <i>Shrimps with hot pepper and garlic Served with white rice and a vegetable</i>	25.00	88.00

