



"The Ma

APERITIFS

VERMOUTH

ITALIAN — FRENCH

★

SHERRY

DRY

★

COCKTAILS

MANHATTAN — MARTINIS

★

WHISKY

SCOTCH — AMERICAN — CANADIAN

★

GIN — VODKA

★

BEER — COLAS — JUICES

ME

HORS D'OEUVRE

SAUMON FUME ECOSSAISE

SCOTCH SMOKED SALMON

* OEUF

EGGS

COEUR DE CELERI AU

HEART OF CELERY WITH C

ENTREES

COQ DE BRUYERE HONGROISE

BRAISED ROCK CORNISH HEN

* FILET MIGNON DUBARRY

FILLET STEAK DUBARRY

LEGUMES

VEGETABLES

NOUILLES SAUTEES

BUTTERED NOODLES

* PETIT

B

SALADE ALEXANDRA

SALAD

ENTREMETS

DESSERT

FROMAGES

CHEESE

ROQUEFORT

* CAMEMBERT

* DAN

FRUITS

FRUIT

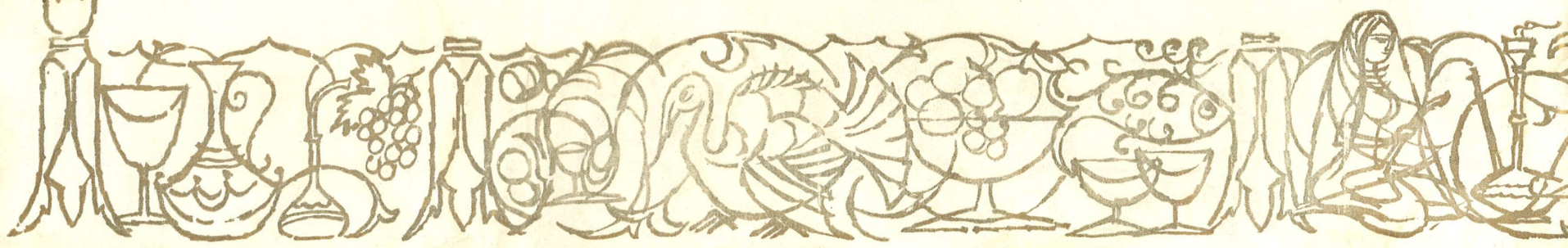
CORBEILLE

SELECTED

CAFE * THE

COFFEE

TEA



haraja"

NU

VINS

MARCIÉS AU CAVIAR * PATE DE FOIE GRAS STRASBOURG
STUFFED WITH CAVIAR GOOSE LIVER PASTE

CHESTER * OLIVES VERTES ET NOIRES
CHEESE GREEN AND BLACK OLIVES

POIS AU BEURRE * POMMES CHATEAU * CHOUX FLEURS MORNAY
BUTTERED GREEN PEAS CHATEAU POTATOES CAULIFLOWER MORNAY

BAVAROISE MELBA

SH BLUE * PROVOLONE ROMANO

DE FRUITS
FRESH FRUIT

MIGNARDISES INDIENNES
INDIAN SWEETS

CHAMPAGNE

VEUVE CLICQUOT PONSARDIN

VIN ROUGE

PUISSEGUIN — SAINT-EMILION

VOSNE ROMANEE

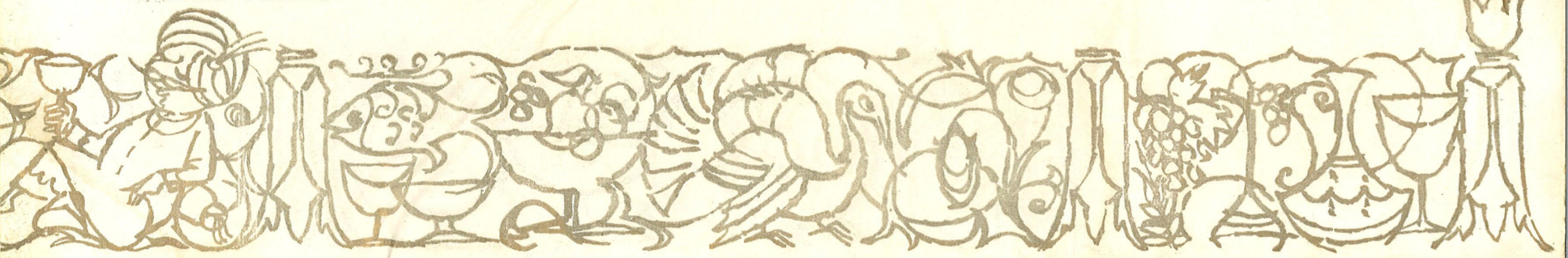
VIN BLANC

GRAVES DRY SELECT

LIQUEURS

COGNAC — DRAMBUIE — COINTREAU

CREME DE MENTHE



30

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