SWISS INN

DELICATESSEN
RESTAURANT AND HOTEL

SEA FOOD COCKTAILS

Shrimp	1.50
Prawns	2.00
Crab	3.00
Lobster	5.00
Mixed	2.50

CANAPES

Shrimp, Cocktail Sauce	
Spicy Sardines on Toast	
Smoked Tuna Fish on Crackers	
Liver Sausage on Pumpernickel	
Hamburger Wrapped in Bacon	2.25

HORS D'OEUVRES

(will take 20-30 minutes preparation)

1. Shrimp, Cocktail Sauce
2. Salmon, Mayonnaise
3. Chicken Salad, Curry Flavor
4. Macedoine Salad
5. Jellied Meat, Vinaigrette
6. Stuffed Eggs, Thousand Island
7. Sardines, Onion Rings
8. Smoked Tuna Fish w/Sweet Pickles

Hors D'Oeuvres 2 Persons 10.00

For 1 Person 6.00

SOUPS

Brown Onion Soup (without Cheese)	1.50
Brown Onion Soup (with grated Cheese)	2.00
Chicken Noodle	1.20
Asparagus	1.50
Tomato	1.20
Mushroom	1.50
Pelmeny Soup (10 pcs.)	1.50
Soup of the Day	.85
Soup of the Day (big bowl) with Bread & Butter	1.50

LOBSTER

Broiled with Rum Butter (according to size)	8.00
Cold, Mayonnaise	6.50
Thermidor	
L'Americaine	
Broiled Pampano, Brown Butter & Crisp Bacon White Radish & Tomato Salad	5.50
Broiled Baby Lapu-Lapu, Brown Butter	5.25
Boiled Baby Apahap, Black Butter and Capers	5.25
Broiled Baby Apahap, Butter Sauce	5.25
Boiled Baby Apahap, Black Butter and Capers	5.25

OYSTERS

Fried Breaded Oysters, Cocktail Sauce (12-15 pcs.)	4.75
Oyster Stew (15 pcs.)	5.00
Oyster Stew (Curry Chowder) (15 pcs.)	5.00
Fish & Oyster Stew (10 pcs.)	5.00

FISH STEAKS AND FILLET

Fried Breaded, Tartar Sauce	5.00
Fritters, Tartar Sauce	5.00
A'la Meuniere (Mushrooms)	5.00
A'la Bonne Femme	5.00
A'la Murat	5.00
In Pappel	5.00
Boiled, Black Butter & Capers	5.00
Rebosado con Hamon, Sweet Sour Sauce	5.25
Ragout Fine of Fish (in 2 shells) Mashed Potatoes	5.00
Ragout Fine of Mixed Sea Food (in 2 shells) Mashed Potatoes	5.00

FROG LEGS

Frog Legs Fritters, Tartars Sauce (16)	4.75
Fried Breaded Frog Legs Cocktail Sauce (20)	5.00
Frog Legs, Saute A'la Bonne Femme	5.50
White Wine Sauce, Boiled Potatoes (24)	5.50
Roast Duck (corn-fed), Juice Any Potatoes	6.50
Braised Snipes En Casserole Noodles in Butter	5.50

TRY THESE:

Ragout Fine (in shell) Mashed Potatoes	5.00
Beef Stroganoff	6.00
Rice Pilaff or Any Potatoes	
Sweet Sour Pork Rice & Butter	5.00

TIME IS THE ART OF THE SWISS BUT NOW

SAUTES

With Madere, Paprika Sauce
Zurcherart or White Wine Sauce

Veal	P 5.25
Pork	4.50
Beef	5.50
Chicken	5.00
Calf Liver	4.50
Frankfurter saute w/onions	4.00
Beef Kidney	4.50
Tenderloin Tips (Native Style)	6.75

with Spaghetti, Noodles
Swiss Fried or Mashed Potatoes

SPAGHETTI OR NOODLES

A'la Maison	5.00
A'la Bolognaise	4.00
With Meat Balls	4.50
With Calf's Liver	5.00
With Fried Eggs (2)	3.00
With Chicken Shredded, Gravy	4.50
With Chicken Liver, Gravy	5.50

OMELETTE

Chicken Liver	6.00
Cheese (American)	3.00
Cheese (Swiss)	4.50
Spanish	4.50
Tomato	2.50
Asparagus	5.25
Potatoes	3.00
Onion	3.00
Ham	4.50
Mushrooms	4.50
Shrimp	3.50
Jurassienne	4.50
Bauern Fruhstuck	5.00
American Cheese Omelette	—
with Broiled Ham Steak	6.50

PRAWNS

Poached Pressed Prawns, hot or cold, Thousand Island	5.00
Prawns Medallion, cold, Mayonnaise	5.00
Boiled Prawns, cold (shelled w/head) Mayonnaise	5.00
Prawns Cutlette Piccata	5.00
Prawns a'la Baron, Sweet Sour Sauce	5.00
Fried Breaded Prawns, Tartar Sauce	5.00
Prawns Meuniere	5.00
Prawns Fritters, Cocktail Sauce	5.00
Broiled Prawns in Shell, Rum Butter Sauce	5.00
Prawns Thermidor	6.00
Prawns Brochette w/Mushrooms, Garlic Sauce	5.00
Prawns a'la Newberg	5.00
Prawns Adobo	5.00
Prawns Sinigang	5.00
Prawns Rebosado con Hamon, Sweet Sour Sauce with French or Swiss Fried Potatoes or Rice	5.75
Prawns Salad, Mayonnaise (no Potatoes)	5.50

SHRIMP

Shrimp Cutlette Piccata	4.25
Shrimp a'la Baron, Sweet Sour Sauce	4.25
Fried Breaded Shrimp, Tartar Sauce	4.25
Shrimp Fritters, Cocktail Sauce	4.25
Shrimp Thermidor	5.50
Shrimp Brochette w/Mushrooms, Garlic Sauce	4.75
Shrimp a'la Newberg	4.75
Shrimp Adobo	4.00
Shrimp Sinigang	4.00
Shrimp Rebosado con Hamon, Sweet Sour Sauce	5.00
Shrimp Salad, Mayonnaise, (no Potatoes)	5.00

CRAB
(in Shell)

Crab Stuffed, Deviled	5.25
Crab Thermidor (Au Gratin)	5.50
Crab, Spanish Style	5.50
Crab, White Wine Sauce	5.25
Crab, Native Style	5.50
Crab, a'la Newberg	5.50
Crab, Portugaise Style	5.25
Crab, Cebuano Style	5.25
Crab Adobo (Whole) cut in pieces w/shell	5.25
Crab a'la Java	5.25
Crab Relleno	5.25
Crab Croquette, Tartar Sauce	5.50
Crab Meat Salad Mayonnaise in shell	6.50

VEAL

Rahm Schnitzel	5.50
Wiener Schnitzel	5.00
Holstein Schnitzel	6.00
Veal Piccata	5.00
Veal Cutlet Milanaise	5.00
Veal Cutlet, Breaded	5.00
Basler-Herren Schnitzel	6.00
Livorno Schnitzel	6.00
Veal Cutlet Cordon Bleu	6.50
Veal Cutlet Elizabeth	6.00
Veal Cutlet Paprika Sauce	6.00
Salt en Bocca of Veal	5.50

Noodles, Spaghetti, Mashed Potatoes, Spatzle

JAVANESE DISHES

Lobster	9.00
Prawns	5.50
Sate Udang (Shrimp)	5.25
Sate Ajam (Chicken)	5.25
Sate Hati (Calf Liver)	5.25
Sate Daging (Beef)	5.50
Sate Babi (Pork)	5.25
Chicken Livers	6.00
Sate Mixed	5.50
Chicken Beef	5.50

CURRY

BEEF	6.00
Chicken	6.00
Pork	6.00
Shrimp	6.00
Prawns	6.00
Fish	6.00
Mixed Sea Food	6.00
Egg & Vegetables	4.00

STEAKS & CHOPS

Tenderloin Steaks (Sizzling) 220 grams.	8.00
Minute Steaks	6.75
New York Tenderloin Steaks (300 grams.)	10.00
Sirloin Steaks (220-240 grams)	5.50
New York Cut Sirloin (370-400 grams)	7.00
T-Bone Steak (not less 500 grams)	7.00
Filet Mignon	9.00
Chateaubriand (for 2)	18.00
Tournedos, Rossini Frascati	8.00
Mixed Grill Maison	6.00
Ham Steak, Fried Pineapple	7.50
Grilled Calf Liver with Bacon	5.00
Grilled Pork Chop (2)	4.75
Fried Breaded Pork Chop (2)	4.75
Grilled Pork Chop Biarotte (2)	4.75
Hamburger Steaks (Sizzling)	4.00
Mushroom Sauce	1.00
Pepper Sauce	1.00
Tartar Steak	8.00
Tartar Steak (1/2)	5.00

CHICKEN

Chicken Fried Breaded	4.50
Chicken Cutlet Breaded	4.50
Chicken Cutlet Milanaise	4.50
Chicken Cutlet Piccata	4.50
Chicken Cutlet Holstein	5.00
Chicken a'la King	5.00
Chicken Stroganoff	5.50
Chicken Stuffed Boneless	5.00
Chicken a'la Kiev	7.50
Fried Chicken Liver	5.50
Chicken Salad Mayonnaise (no potatoes)	5.00
Chicken & Pineapple Salad Mayonnaise	5.00

BRAINS

Brains, Fried Breaded, Tartar Sauce	4.00
Brain Fritters, Tartar Sauce	4.00
Brains Piccata	4.00
Brains a'la Baron	4.00
Brains, Black Butter & Capers	4.50
Brains on (Toast) White Wine Sauce	4.00
Brains a'la Bonne Femme	4.50
Brains a'la Mornay	4.50
Brains Thermidor	5.00
Brains Saute	5.00

Any Potatoes, Rice, Noodles or Spaghetti

CHOP SUEY OR CHOW MIEN - 5.00

Pork Chicken Beef

Shrimp Prawns

Mixed Sea Food

Shanghai Fried Rice (full order)	5.00
Shanghai Fried Rice (side dish only)	1.50

EGGS

Poached Eggs Florentine (2)	3.75
Poached Eggs Johnville	4.75
Egg Fritters Americaine (3)	4.25

SALADS

Lettuce, French Dressing (Dinner size)	.85
Lettuce, Swiss Dressing (for 2)	2.00
Salad Bowl (Dinner size)	.85
Chef or Caesar (for 2)	4.00
Potatoes Mayonnaise	1.00
Potatoes Hot Swiss Style	1.00
Cabbage (Small Dish)	.85
Cole Slaw (Small Dish)	.85
Tomatoes (Small Dish)	.85
Tomatoes & Cucumber (Small Dish)	1.00
Cucumbers (Small Dish)	.85
Asparagus Tips Vinaigrette Mayonnaise	2.00

TEST IN JET TRAVEL.

VEGETABLES

Asparagus Tips or Celery Heart (hot or cold)
In Butter, Milanaise or Bolognaise .. 3.50

DINNER SIZE

Spinach en Branche	Green Peas	
Spinach Creamed	String Beans	
Carrots	Corn	
Red Beets	Lima Beans	1.00

VEGETABLE DINNER

Asparagus Tips	String Beans	
Whole Corn	Lima Beans	
Green Peas	Spinach en Branche	
	(1 Poached Egg)	5.00

DESSERTS

	Fresh Pineapple	.60
	Chilled Mango	.60
—	Peach Short Cake	3.00
	Charlotte Russ, Chocolate Sauce	1.20
	Merengue Basket, Chocolate Sauce	1.25
	Chocolate Parfait	2.50
	Rhum Omelette	2.00
	Baked Alaska	5.00
	Crepe Suzette	10.00

Fresh Fruit Salad, Mayonnaise	2.25
Tinned Fruit Salad, Mayonnaise	1.50

SANDWICHES

Brown Bread — French Bread
American Bread

PLAIN OR TOAST

Ham (Imported)	2.00
Liver Sausage	1.20
Krackauer Sausage	1.20
Tea Sausage	1.20
Ox-Tongue	2.00
Chicken	1.75
American Cheese	1.50
Cheese, Lettuce & Tomato	1.75
Egg (2)	1.05
Egg & Ham	2.25
Egg & Cheese (American)	2.00
Egg & Bacon	2.00
Egg, Ham & American Cheese	3.00
Hamburger	1.20
Bacon	1.75
Cheeseburger	2.25
Frankfurter	1.20

SPECIAL

Kelly Sandwiches (6)	6.60
Tenderloin Sandwich	2.75
Club Sandwich	4.00
Tuna Fish Sandwich	1.35
Sardines on Toast (6)	2.00
Smoked Tuna Fish on Crackers (6)	2.00
Anchovies on Toast (4)	2.00

Chicken Liver Pate, Crackers or Toast (Swiss Inn made) 4.50

TESSINER TOPF

Veal Cutlette
Tenderloin Tips
Calf Liver
Cocktail Sausages
Rice Pilaff
Gravy 6.00

Pelmeny A'la Lyonnaise (20 pcs.) 3.75

SNACKS

Frankfurter w/bread and butter (1)	1.40
Frankfurter w/bread and butter (2)	2.25
Frankfurter, Sauerkraut Boiled Potatoes (1)	2.75
Frankfurter, Hunter Style (1)	2.50
Frankfurters, Hunter Style (2)	3.50
Emmentaler Sausage Hot Sauerkraut, Boiled Potatoes	3.75
Jumbo Sausage, Hot Sauerkraut, Boiled Potatoes	4.00
Jumbo Sausage, hot plain	3.00
Sausage Salad (1) w/bread and butter	1.50
Sausage Salad (2) w/bread and butter	2.50
Mixed Jellied Meat Vinaigrette Schwartenmagen w/bread and butter	3.50
Krackauer Sausage w/Potatoes Salad	3.25
Tea Sausage, Potatoes Salad	3.25
Assorted Cold Cuts w/Potatoes Salad	5.50
Liver Sausage, Potatoes Salad	3.25

CHEESE DISHES

Swiss Cheese Fondue	9.50
Kase Schnitten	3.25
Kase Schnitten with Ham	4.25
Kase Schnitten with Fried Egg	3.75
Kase Schnitten with Ham and Fried Egg	4.75
Welsh Rarebit (American)	4.00

BERNERPLATTE

Ox-Tongue
Boiled Brisket of Beef
Rippli
Whitewurst
Schublig

Sauerkraut — Boiled Potatoes 6.50

FONDUE BOURGUIGNONNE (Beef)

Mayonnaise — Curry Sauce
Horse Radish — Sate Sauce
Thousand Island — Chili Sauce

Javanese Rice
Lettuce-Tomato Salad, French Dressing 8.75

Fondue Vallaisanne 9.00