

SCANDIA



WITH COMPLIMENTS FROM
TUBORG BREWERIES LTD. COPENHAGEN

PRINTED IN DENMARK

Hakon Mielche

Supper Suggestions

Chicken Liver Omelette	3.00
Cheese Omelette	2.75
Eggs Benedict	3.00
Butterfly Steak Sandwich	4.25
Chopped Sirloin Steak Sandwich	2.50
Our Special Club Sandwich on Sour Dough French Bread	2.50
Grilled Ham and Cheese Sandwich	2.00
Homemade Veal Sausages and Scrambled Eggs	2.75
Biff Rydberg (Diced Beef, Potatoes, Onions, Saute a Sec and Mixed at Table)	4.25
Smoked Sturgeon and Onion Omelette	3.00
Steak Tid-Bits on Toasted Croutons, Diane.	4.50
Welsh Rarebit	2.25
Golden Buck Rarebit with Poached Egg	2.50
Yorkshire Buck Rarebit with Poached Egg and Rasher Bacon	3.00
Scotch Woodcock (Scrambled Eggs and Anchovies)	2.75
Canadian Bacon and Scrambled Eggs	2.50
Chicken Livers Saute, with Onions and Bacon	3.25
Biff Lindstrom (The Famous Swedish Chopped Sirloin with Chopped Beets, Capers, Onions, Served with Fried Egg on Top)	3.25
Wienerschnitzel	4.25
Left-Hand Scraped Raw Beefsteak Tartar	4.50
Swedish Plattar with Lingon	1.25
Kaiserschmarn	2.00

Desserts and Beverages

Cakes and Pastries .75	Puddings .60	Fresh Fruits .75
Ice Cream and Sherbet .45	Pot of Tea or Coffee 40	

Danish Sandwiches

With compliments to "OSKAR DAVIDSEN'S" in "Wonderful Copenhagen", we present a few selections of the famous "DANISH SMORREBROD". These delightful open-face sandwiches are generally eaten as an appetizer with a favorite hot dish to follow, but for lunch or supper two sandwiches or more per person will make a tasty meal, one as an appetizer and one that is more substantial to follow, finishing with a nippy Danish cheese.

Sandwiches Prepared on Real Danish Pumpernickel Unless Specified Otherwise

Please Order By Number

1.-Danish Coral-Pink Shrimps in Pyramid	1.75	21.-Burgundy-Baked Ham	1.75
2.-Sliced Lobster Tail	2.50	with Scrambled Egg and Chives	
with Asparagus Points and Mayonnaise		22.-Westphalia Ham	1.75
3.-Fresh Smoked Sturgeon	2.00	with Scrambled Egg and Chives	
with Sliced Onion		23.-Burgundy-Baked Ham	1.75
4.-Fresh Smoked Sturgeon	2.25	with Chicken Salad	
with Scrambled Egg and Chives		24.-Frikadeller	1.25
5.-Fresh Cured Gravlox	1.65	with Cucumber Salad	
or Smoked Salmon	2.50	25.-Rullepolse	1.25
6.-Marinated Herring Tid-Bits (Spegesild)	1.25	(Homemade Spiced Veal Roll)	
7.-Herring Tid-Bits	1.25	26.-Danish Salami	1.25
Marinated in Sour Cream		27.-Thick Cut Danish Salami	1.25
8.-Gaffelbittar	1.25	on Duck Fat and Meat Jelly	
with Fresh Chopped Onions		28.-Danish Salami	1.25
9.-Herring Salad	1.25	with Scrambled Egg and Chives	
Topped with a Fried Egg		29.-Another "Oskar Davidsen Creation"	1.75
10.-Breast of Duckling	2.50	(Liver Pate on Duck Fat, Slivers of Tender Corned Beef, Meat Aspic)	
with Apples and Prunes		30.-Sliced Chicken Breast	2.00
11.-Homemade Liver Pate	1.25	with Cucumber Salad	
with Cucumber Pickle		31.-Sliced Chicken Breast	2.00
12.-Liver Pate	1.75	with Curry-Bombay Salad	
with Fresh Sauted Mushrooms and Bacon		32.-A Small Beefsteak Mignon 3.00	
13.-Strassbourger Goose Liver 2.50		with Crisp Onions	
with Truffle		33.-Small Beefsteak Mignon with Fried Egg on Top	3.00
14.-"Hans Christian Andersen's Favorite"	2.00	34.-A Small Veal Mignon	2.75
(Liver Pate with Sliced Truffles, Bacon, Tomatoes, Fresh Horseradish, Meat Jelly)		with Sauted Mushrooms	
15.-Fresh Scraped Raw Beef Tartar Steak	2.75	35.-Chicken Livers	2.00
16.-Tartar Steak	2.75	Sauted in Butter, on Toast with Crisp Fried Onions	
Lightly Grilled with Fried Egg		36.-A Small Beef Mignon	3.00
17.-An "Oskar Davidsen Creation"	3.00	with Bearnaise	
(Tartar Steak with Raw Egg Yolk, Border of Small Shrimps)		37.-Danish Bleu Cheese	1.00
18.-Roast Beef	2.25	with a Raw Egg Yolk and Chives	
with Crisp Fried Onions		38.-Tilsetter Cheese	1.00
19.-Roast Beef	2.25	on Duck Fat with Sliced Radishes	
with Bearnaise Sauce		39.-Imported Danish Castello Cheese	1.00
		on Toasted French Bread	
		40.-Camembert Cheese	1.00



Scandia

restaurant

9040 Sunset Blvd. • Hollywood, California 90069

traditional
scandinavian
cuisine



traditional
scandinavian
cuisine

*Printed
matter*

MRS. E. THOMAS
Colony Surf
2895 Kalakau
HONOLULU - HAWAII.

