

Wine Vademecum

Wine is the pure, naturally fermented juice of fresh ripe grapes.

The alcohol in wine is nature's means of preserving the juice of the grape. In aging wine develops smoothness, mellowness and character. Good wines are bottled after having been aged in the cask as long as necessary. Generally speaking there are five classes of wine.

Appetizer wines, white wines, red wines, dessert and sparkling wines.

Regardless of tradition the best rule for a choice of wine is the kind which is most pleasant to the person who drinks it.

Here are a few suggestions for your dining pleasure:

Seafood

Light dry to medium white wines

Duck, Goose

Medium bodied red wines

Fish in light sauce

Medium bodied white wines

Pates

Light red, or dry full bodied white wines

Game

Full bodied red wines

Smoked Salmon

Full bodied dry white wines

Pork

Medium dry white wines, light red and rosé wines

Beef, Lamb

Medium bodied red wines

Veal

Full bodied dry white wines, medium bodied red and rosé wines

Chicken

Dry to medium dry white wines, rosé, light red wines

Cheese

Full bodied red wines, dry white wines

Fruits and Desserts

Cream sherry, sweet dessert wines, port, extra dry and dry champagne

Alfred's Restaurant, 677 Ala Moana Blvd. Honolulu, Hawaii 96813
Telephone: 523-1602 ★ Please add state tax to all menu prices.

Welcome To Alfred's



We're delighted to have you as a dinner guest.

In the traditional spirit of Alfred's, we'll do everything possible to make you comfortable, to serve you attentively and to favor you with the finest in gourmet cuisine. Thank you for visiting us.

Return often.

Alfred Vollenweider

ALFRED VOLLENWEIDER CHEF/PROPRIETOR

Reservations: 523-1602

MINIMUM ORDER \$12 PER PERSON • VISA OR MASTER CARD ACCEPTED

A Great Place for Luncheon
Alfred's superb cuisine and relaxed atmosphere sets a beautiful mood
for luncheon with friends or business associates.

Desserts, Coffees, Teas, Cordials

Desserts

Crème Caramel Chantilly
Soufflé Glacé Grand Marnier
Strawberries Romanoff (in season)
Haagen Dazs Ice Cream
Fresh Fruit Sherbets
Black Forest Cake
German Cheese Cake

Your waiter will be happy to explain our desserts of the day.

Coffee

Kona Coffee, Decaffeinated Coffee, Double Espresso, Ristretto, Cappuccino
To top a wonderful meal, try one of Alfred's special coffees:
Irish Coffee, Swiss Coffee, Café Royal, Cappuccino l'Amour

Tea

Earl Grey, English Breakfast, Cinnamon Stick, Chinese Fortune,
Constant Comment, Peppermint, Rosehip

Brandies - Cordials

Enjoy a cognac or cordial from our extensive selection.



Appetizers

Escargots Madagasy

Escargots gently simmered in Chablis, baked in a special garlic and herb butter
with green peppercorns from Madagascar.

\$6.25

Paté de Campagne

Country paté made from our own recipe. Served with aspic and cornichons.

\$5.50

Cocktail of Royal Shrimp

Selected shrimp tails attractively arranged and complimented by our spicy cocktail sauce.

\$6.50

Oysters Rockefeller

Plump oysters enhanced with Pernod on a bed of sauteed spinach and baked with sauce mornay.

\$6.95

Smoked Chinook Salmon

Lightly salted and smoked, thinly sliced and served with chopped onions and capers.

\$7.25

Fresh Bluepoint Oysters

Served on a half shell with cocktail sauce.
Priced to market (if available)

When appetizers are served as an entree,
there will be an additional charge.



Alfred's Specialties

Your waiter will start your dinner by assembling a salad of seasonal diverse delights. A selection of European style breads is followed by Alfred's own soup du jour. With your dinner, you will be served carefully prepared vegetables fresh from today's market and white rose potatoes or rice pilaf.

Long Island Duckling

Long Island Duckling roasted crispy. Served with it's own jus and Swedish wild lingonberry sauce.
\$16.50

Entrecôte Café de Paris

A generous New York steak enhanced with our chef's secret herb sauce.
\$17.50

Tournedos de Boeuf Henri IV

Aged, tender fillet mignon. Served with artichoke hearts and topped with sauce Bearnaise.
\$17.50

Baby Lamb Chops Provençale

Tender lamb chops cut from selected western lamb racks. Served with Sauce Provençale.
\$17.95

Wienerschnitzel

A milkfed veal escalope is lightly breaded, sauteed and served in the traditional Viennese style.
\$15.50

Alfred's Potpourri

An array of shrimp tempura, sauteed island fish, Oyster Rockefeller and fillet mignon. Served with our sauce Bearnaise.
\$18.95

Live Maine Lobster (if available)

Shipped from the East Coast and kept in our own "VIVIER."
Enjoy this delicacy steamed, broiled or prepared thermidor style.
(For prices and size please consult your waiter)

Fresh Fish From Our Local Waters

Your waiter will be pleased to describe our fresh fish, available from today's fish market.



You may ask us to prepare your fresh fish in any of the following fashions:

- sauteed with lemon butter
 - sauteed with slivered almonds
 - poached in light Champagne sauce
 - steamed with herbs and julienne of vegetables
- Please note that fish prices vary with market conditions.

Feuilleté de Fruits de Mer

Scallops, shrimps, poached island fish and mushrooms, simmered in a lobster sauce.
\$17.50

Coquilles Saint Jacques au Beurre Blanc

Scallops are braised in wine with fresh mushrooms in a light garlic cream sauce.
\$16.50



Filet de Boeuf Duc Wellington

Tenderloin of beef dressed with foie gras and baked in a crisp puff pastry.
For two or more persons. 48 hours advance order requested.
\$26.00 per person

Emincé de veau Zurichoise

Wisconsin milkfed veal sliced and prepared in genuine Swiss style, with freshly sliced mushrooms in a cream sauce enhanced by Chablis.
\$16.50

Châteaubriand Grillé

(For two or more)
Double-cut tenderloin with bouquetière of vegetables and sauce Bernaise. Carved at your table.
\$18.50 per person

Entrecôte grillé au Poivre vert Madagascar

Finest cut Sirloin steak. Prepared with a mild green pepper sauce.
\$17.50

Escalope de veau Cordon Bleu

Tender veal escalope stuffed with thinly sliced ham and savory Swiss Gruyere cheese.
\$16.50

Salad Dressing

We serve our very own salad dressing with the housesalad.
It's available to take home at \$4.50 per bottle.



Gourmet Menu

ALFRED'S HOUSE SALAD

Assortment of Salads with our own House Dressing

ESCARGOTS BOURGUIGNONNE

TERRINE DU CHEF

BAY SHRIMP COCKTAIL

SOUP DU JOUR

ESCALOPE DE VEAU VIENNOISE

Veal Escalope, lightly breaded and sauteed

FRESH ISLAND FISH FROM TODAY'S MARKET

Sauteed in Lemon Butter

FILET MIGNON AUX POIVRADE

Broiled Beef Tenderloin with Green Peppercorns

Sauteed Potatoes/Pilaff Rice
Selection of Fresh Vegetables

HAAGEN DAZS ICE CREAM OR SHERBET

CREME CARAMEL CHANTILLY

GERMAN CHEESE CAKE

SOUFFLE GLACE GRAND MARNIER

\$ 23.00