

This document was created from images in the  
**Menucard 1913.03.26 Salon-Dampfer SCHLESWIG.pdf** document.  
Menus in German and French are listed and then repeated as translations in English.  
Ted Hut - 2014

## Norddeutscher Lloyd Bremen



### MITTAGESSEN (German Menu)

Salon-Dampfer »SCHLESWIG«, Kapitän P. König

Mittwoch, den 26. März 1913

Echte Schildkröten-Suppe    Consommé Clermont

Consommé in Tassen

Ferra nach Orly

Ochsenlencde, Jäger-Art

Braunschweiger Stangen-Spargel, Mousseline-Sauce

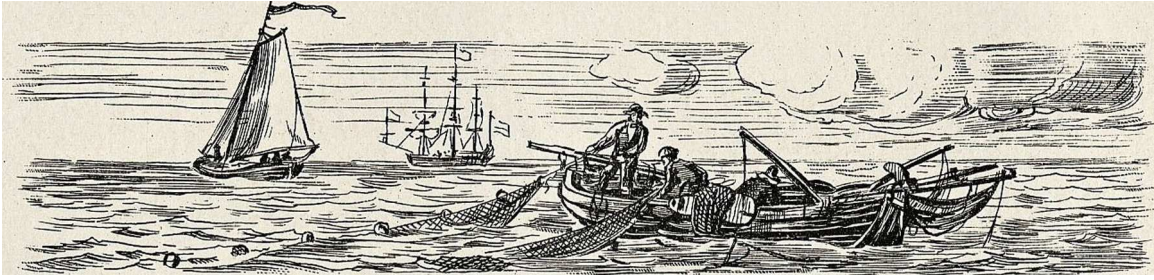
Gebratene La Bresse Poularde    Endivien-Salat

Savarin Chantilly

Praliné-Rahmeis    Makronen-Aufsatz

Früchte der Saison

Kaffee



## **DÎNER (French Menu)**

S. S. »SCHLESWIG«, Commander : Captain P. Konig  
Wednesday, March 26<sup>th</sup>, 1913

Clear Turtle Soup      Consommé Clermont  
Consommé en Tasse

Féra à la Orly

Tenderloin of Beef à la Chasseur

Brunswick Asparagus en Branches, Mousseline Sauce

Roast La Bresse Poularde      Endive Salad

Savarin Chantilly

Praliné Ice-Cream      Macaroon Table Pièce

Fruit in Season

Coffee

## Menu Translations to English

### North German Lloyd Bremen



### LUNCH

Salon-Steamer "SCHLESWIG", Captain P. King

Wednesday, March 26, 1913

Genuine Turtle Soup                      Consommé Clermont

Consommé in Cups

Ferra Orly

Ochsenlencde, Hunter-Type

Brunswick Rod Asparagus,      Mousseline Sauce

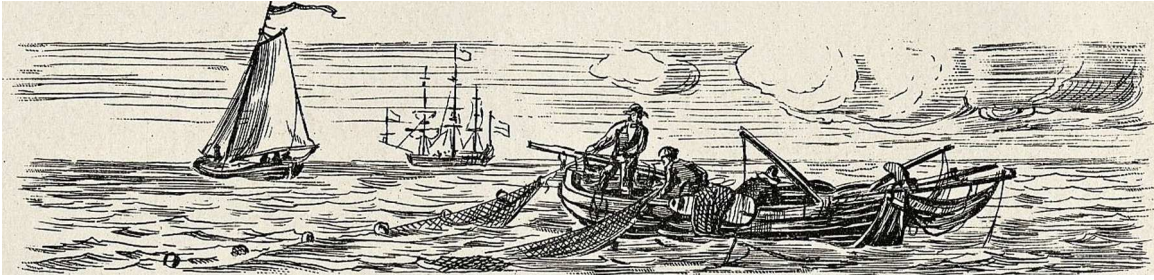
Fried La Bresse Poularde              Endive Salad

Savarin Chantilly

Praline Ice Cream      Macaroon Top

Fruits of the Season

Coffee



## **DINNER**

S. S. "SCHLESWIG", Commander: Captain P. Konig

Wednesday, March 26th, 1913

Clear Turtle Soup      Consommé Clermont  
Consumed in Mug

Whitefish in Orly

Tenderloin of Beef in Hunter

Asparagus Branches in Brunswick, Chiffon Sauce

Roast Poulard La Bresse      Endive Salad

Savarin Chantilly

Praline Ice-Cream      Macaroon Table Piece

Fruit in Season

Coffee