

CARTE

DU

RESTAURANT FRANÇAIS

DÉS

FRÈRES DELMONICO,

CORNER OF

BEAVER, WILLIAM, AND SOUTH
WILLIAM STREETS,

NEW YORK.

T. & C. WOOD, STATIONERS, 19 WALL STREET.

1838.

C A R T E

RESTURANT FRANCAIS, DES Freres DELMONICO,

CORNER OF

Beaver, William and Streets,

NEW-YORK.

POTAGES.

Consommé	/
Potage Julienne	/
" au vermicelli	/
" au macaroni	/
" au pain	/
" aux choux	/
" au riz	/
" aux huîtres	/
" à la purée	/
" Comi	/
" de tortue	/
" de santé	/

HORS D'ŒVRES.

Saucisses	/
" à la Chipolata	/
Saucisson de Lyon	/
Boudin noir	/
Thon mariné	/
Salade de Laitue	/
" de chicorée	/

SOUPS.

Broth	/
Vegetable Soup	/
Vermicelli do	/
Macaroni do	/
Bread do	/
Cabbage do	/
Rice do	/
Oysters do	/
Purée do	/
Comi do	/
Turle do	/
Diet do	/

SIDE DISHES.

Sausages	/
Chipolata sausages	/
Lyon's sausage	/
Black Pudding	/
Pickled tunny fish	/
Salad of lettuce	/
" of endive	/

HORS D'ŒUVRES.

Salade de céleri	
" d'anchois	
" d'homard	
Homard au naturel	
" à la maître d'hôtel	
" en mayonnaise	
Sardines à l'huile	
Tête de veau à la vinaigrette	
Langue de saumon marinée	
Rognons à la brechons	
" au vin de Champagne	
Jambon de Virginie	
" de Bayonne	
" de Mayence	
" frit aux œufs	
Cheux-rouge au petit salé	
" garnis	
Artichaux à la poivrade	
Radicis	
Beurre	
Œuvres fraîches	
" frites	
" à la poulette	
" aux fines herbes	
Coquille d'huitres	
ENTRÉES DE BŒUF.	
Bœuf au naturel	
" aux choux	
" aux légumes	
" aux carottes	
" aux tomates	
" aux haricots	
" aux épinards	
" à la royale	
" à la bourgeoise	
" à la sauce piquante	
" à l'oselle	
" à l'italienne	
" à la mode	
Beef-steak au naturel	
" aux pommes de terre	

SIDE DISHES.

Celery salad	
Anchovies salad	
Letting salad	
Boiled lobster	
Fricassée lobster	
Mayonnaise of lobster	
Sardines with fresh oil	
Calf's head with pep. and vin.	
Lamb's tongue pickled	
Lamb's kidneys broiled	
" " Champagne sauce	
Virginia ham broiled	
Rayonae do do	
Westphalia do do	
Fried ham and eggs	
Sole broilt with lardos	
" " with sausages	
Artichokes with pep and vin.	
Radicishes	
Butter	
RAW OYSTERS	
Fried do	
Sweed do	
Sweed with parsley do	
Oysters scolloped in the shell	
BEEF.	
Boiled beef plain	
" " with cabbage	
" " with vegetables	
" " with pickles	
" " tomato sauce	
" " with beans	
" " with spinage	
" " royal fashion	
" " family fashion	
" " with sour sauce	
" " with sorrel	
" " Italian fashion	
Beef à la mode	
Beef steak	
" " with potatoes	

ENTRÉES DE BŒUF.

Beef-steak aux cornichons	
" au beurre d'anchois	
" à la sauce tomate	
" à la Mousigny	
" aux légumes	
Beefsteak Américain	
Filet de bœuf, sauté	
" " aux olives	
" " aux tomates	
" " aux champignons	
" " au vin de Madère	
Entre côte de bœuf à la sauce	
Langue de bœuf à la sauce	
ENTRÉES DE VEAU.	
Filet de veau sauté	
Poitrine de veau à la sauce	
" " aux truffes	
Tendon de veau aux légumes	
Veau à l'impérial	
" à l'impératrice	
" à la bourgeoise	
Cotelette de veau panée	
" " aux truffes	
" " aux champignons	
" " en papillote	
" " à la sauce Robert	
" " sautée dans sa glace	
Blanquette de veau	
" " à la Périgoux	
Escalops de veau	
Pricandou au jus	
" " aux épinards	
" " à l'oselle	
Carbonade de veau	
" " aux petits pois	
" " aux fines herbes	
Ris de veau piqué	
" " à l'oselle	
" " à la financière	
" " aux champignons	
" " aux truffes	

HORS BEEF-STEAKS.

Beef-steak with pickles	
" " with anchovy sauce	
" " with tomato sauce	
" " Mousigny fashion	
" " with vegetables	
American beefsteak	
Tenderloin with sauce	
" " with olives	
" " with tomato sauce	
" " with mushrooms	
" " with Madeira sauce	
Beef's tongue with sauce	
VEAL.	
Filet of veal	
Breast of veal with sauce	
" " stuffed	
Tendon of veal with vegetables	
Veal dressed Imperial fashion	
" " Empress fashion	
" " family fashion	
Veal cutlet broiled	
" " with truffes	
" " with mushrooms	
" " in paper	
" " with Robert sauce	
" " with gravy	
Veal with white sauce	
" " Périgoux fashion	
Veal scolloped	
Pricandou of veal with gravy	
" " with spinage	
" " with sorrel	
Carbonade of veal	
" " with green peas	
" " with herbs	
Veal sweetbread, larded	
" " with sorrel	
" " financier fashion	
" " with mushrooms	
" " with truffes	

ENTRÉES DE VEAU.

Ris de veau à la sauce tomate
 " " à la St. Cloud
 Coquille de ris de veau
 Foie de veau sauté à l'italienne
 " " à la Provençale
 " " à la Bourgeoise
 Hachet de veau frit
 Tête de veau à la poule
 " " aux champignons
 " " au tortois
 Oreille de veau frite
 " " farcie
 Cerelles de veau frites
 " " en marinade
 " " à la maître d'hôtel
 " " au beurre noir
 Vol au vent garni
 " " de cervelle à l'Allemande
 Pâte de quenelle chaud.

ENTRÉES DE MOUTON.

Poitrine de mouton au naturel
 " " à la St. Menehould
 " " aux légumes
 Filet de mouton sauté
 Pieds de mouton froids
 Mouton braisé
 Côtelette de mouton, rôtie
 " " à la sauce
 " " sauté aux truffes
 " " à la mienne
 " " à la Jardinière
 " " à la papillote
 " " à l'Impératrice
 Côtelette d'agneau
 Poitrine d'agneau
 Escalope d'agneau
 Balotins d'agneau
 Ris d'agneau glacé
 " " aux truffes
 " " à la financière

VEAL

Veal sweetbread, with tomato sauce
 " " St. Cloud fashion
 scalloped in the shell
 Calf's liver with Italian sauce
 " " with Provençale do
 " " family fashion
 Hachet of liver
 Calf's head fricassée
 " " with mushrooms
 Mock turtle
 Calf's ear, fried
 " " stuffed
 Calf's brains, fried
 " " pickled
 " " fricassée
 " " with black sauce
 Veal pie
 Brain patty, German fashion
 Hot grouse pie

MUTTON AND LAMB

Breast of mutton plain
 " " St. Menehould fashion
 " " with vegetables
 Tenderloin of mutton pickled
 Feet of mutton, sauté
 Mutton braisé
 Mutton chops, plain
 " " with sauce
 " " with truffes sauce
 " " broiled
 " " Jardinière fashion
 " " à la pape
 " " enragée fashion
 Lamb chop
 Breast of Lamb
 Lamb scalloped
 Lamb's meat balls, with gravy
 Lamb sweetbread with jelly
 " " with truffes
 " " financier fashion

ENTRÉES DE VOLAILLE

Poulet sauté
 " " sauté à la Marengo
 " " aux truffes
 " " au riz
 " " à la financière
 " " à la Lyonnaise
 " " à la Turque
 " " à l'Indienne
 " " à la Provençale
 " " à la romaine frite
 Escalope de filet de volaille
 Cuisse de poulet en papillote
 Galantine de volaille
 " " aux truffes
 Suprême de volaille
 " " aux truffes
 Capilotade de volaille
 Pâte de volaille
 " " aux truffes
 " " aux champignons
 Coquille de filet de volaille
 " " aux truffes
 " " aux champignons
 Fricassée de poulet garnie
 Filet de poulet à la légèrerie
 Croûte de poulet
 Croquette de poulet
 Balotins de volaille
 Mayonnaise de volaille
 Salade de volaille
 Marinade de volaille
 Vol au vent à la financière
 " " de filet de volaille
 " " de volaille aux truffes
 " " aux champignons
 Petits Pâtés saupiquots
 " " à la Beckhamselle aux truffes
 Chapon au gris sel
 " " au riz glacé
 Cuisse de dinde grillée
 Canard aux olives
 " " aux navets
 Petits aspicks à la moderne

CHICKEN, POULET

Chicken with sauce
 " with Marengo sauce
 " with truffes
 " with rice
 " financier
 " Lyons fashion
 " Tartar do
 " Italian do
 " Provençal do
 Breast of chicken, Queen's sauce
 Fillet of chicken, scalloped
 Leg of chicken in paper
 Galantine, or broiled chicken, cold
 " with truffes
 Supreme of chicken
 " with truffes
 Capilotade
 Chicken pie
 " with truffes
 Fowl scalloped
 " with truffes
 " with mushrooms
 Fricassée chicken
 Fillet of fowl with mixed sauce
 Fried chicken
 Chicken forced meat balls
 Chicken balls
 Chicken mayonnaise
 Chicken salad
 Pickled chicken
 Chicken pie financier
 Pie of chicken fillet
 Chicken pie with truffes
 " with mushrooms
 Little pies, seasoned
 " with truffes
 Barded capon
 " with jelly and rice
 Leg of turkey, broiled
 Duck with olives
 " with turnips
 Small aspicks modern fashion

ENTRÉES DE VOLAILLE.

Pigeon aux petits pois
 " en Macédoine
 Compôte de pigeon
 Pigeon en crapaudine
 Pâté de fœc gras de Strasbourg

ENTRÉES DE GIBIER.

Faisan aux choux
 " à la gelée
 Filet de faisán sauté
 Coquille de faisán
 Salmi de faisán
 Croquette de faisán
 Faisán en crapaudine
 Suprême de faisán
 Caille aux laitues
 " à la purée
 " en crapaudine
 Pâté de gibier aux truffes
 Salmi de becasse
 Canard sauvage en salmi
 Fromage de gibier
 Catelets de chevreuil
 Filet de chevreuil
 Boeufsteak de chevreuil
 Caille de chevreuil
 Civet de lièvre
 Lapereau sauté

RÔTS.

Roastif
 Filet de bœuf piqué
 Aloyau de bœuf
 Veau
 Poitrins de veau
 Gigot de mouton
 Agneau
 Chevreuil
 Poulet
 Dindon

POULTRY.

Pigeon with green peas
 Macédoine or jumble
 Stewed pigeon
 Crapaudine pigeon
 Goose liver pie of Strasbourg

GAME.

Partridge with cabbage
 " with jelly
 " with sauce
 " fillet with sauce
 " scoloped
 " in salmote
 Forest-meat balls of pheasant
 Crapaudine partridge
 Suprême of partridge
 Quail with lettuce
 " wath purée
 Crapaudine quail
 Game pie with truffles
 Woodcock salmote
 Wild duck salmote
 Welsh rabbit
 Venison chop

ROASTS.

Roast beef
 Tenderloin of beef roasted
 Short rib of beef roasted
 Roast veal
 Breast of veal roasted
 Roast leg of mutton
 " lamb
 " venison
 " chicken
 Roast turkey

RÔTS.

Canard
 Canard et duc de canozas
 Pigeon de volière
 " sauvage
 Caille
 Faisan
 Pissarde
 Becasse
 Becassine
 Pluvier doré

ENTRÉES DE POISSON.

Sheephead à la sauce
 Poisson noir à la sauce au câvare
 " en ancelote
 Turbot à la sauce
 Vol au vent de turbot
 Rissole
 Saumon au bleu à l'huile
 " sauce aux câpres
 " à la Genoise
 " en mariéna
 Vol au vent de saumon
 Raye à la sauce
 " au beurre noir
 Basse rayée à la sauce
 Morue à la Provençale
 " à la Flamande
 " au beurre noir
 " sauce aux câpres
 Alose à l'oselle
 " frite
 " au grain
 " sauce au beurre
 Maquerons à la manière d'hôtel
 " au beurre noir
 Merlan frit
 " au gratin
 Sole frite
 " sauce aux câpres
 " sur le plat aux fines herbes

ROASTS.

Roast duck
 canvas-back duck
 " pigeon
 " wild pigeon
 " quail
 " pheasant or partridge
 " Guinea fowl
 " woodcock
 " snipe
 " plover

FISH.

Sheephead boiled, with sauce
 Blackfish boiled with sauce
 " ancel
 Turbot with sauce
 " pie
 Rissole
 Salmon boiled, with oil
 " with caper sauce
 " Genoese fashion
 " pickled
 Salmon pie
 Ray with sauce
 " with black sauce
 Straked bass with sauce
 Codfish, Provençal fashion
 " Flemish fashion
 " with black sauce
 " with caper sauce
 Shad, with sorrel
 Fried shad
 Toasted shad
 Shad with butter sauce
 Mackerel fritz-seed
 " wath black sauce
 Fried whiting
 Teased whiting
 Fried sole
 Sole with caper sauce
 " with parsley sauce.

ENTRÉES DE POISSON.

Filet de sole sauté	a. d.
" " en mayonnaise	"
" " à la maître d'hôtel	"
" " en marinade	"
" " à la harly	"
" " en tartan	"
Brochet au beurre	"
" " à la Genoise	"
Traite au bleu	"
" " à la Genoise	"
" " frite	"
Angruille à la Tartare	"
" " à la poivote	"
" " en matelote	"
Moules à la poivote	"
" " aux fines herbes	"
Eperlan frit	"
Beaufort de tonne	"
Filet de saute mignou piqué	"

ENTREMETS.

Pommes de terre au naturel	"
" " frites	"
Pommes de terre à la maître d'hôtel	"
" " à la Lyonnaise	"
" " à la Provençale	"
Epinards au jus	"
" " à la crème	"
Chicoree au jus	"
" " à la crème	"
Macedoine de légumes	"
Petits pois au naturel	"
" " au lard	"
" " au saucé	"
Haricots verts à la maître d'hôtel	"
" " blancs à la maître d'hôtel	"
" " à la Bretonne	"
" " à l'Espagnole	"
" " à l'Italienne	"
" " à l'Anglaise	"

FISH.

Filet of sole, with sauce	"
" " mayonnaise	"
" " fricassced	"
" " au jus	"
" " harly fashion	"
" " in mould	"
Pike, with butter sauce	"
" " Genese fashion	"
Boiled trout	"
" " Genese fashion	"
Fried trout	"
Eels, Tartar fashion	"
" " stewed	"
" " black stercid	"
Mussels stewed	"
" " fricassced	"
Fried smelt	"
Turtle steak	"
" " filet, larded	"

VEGETABLES, EGGS, &c.

Boiled potatoes	"
Fried do	"
Fricassced potatoes	"
Potatoes, Lyons fashion	"
" " Provençal fashion	"
Sprauge with gravy	"
" " with cream	"
Endive with sauce	"
" " with cream	"
Jumble of vegetables	"
Green peas, boiled	"
" " with boton	"
" " with rapier	"
Fresh beans with butter sauce	"
White beans, fricassced	"
" " Breton fashion	"
" " Spanish do	"
" " Italian do	"
" " English do	"

ENTREMETS.

Choux-fleurs à la sauce blanche	"
" " à l'huile	"
" " au jus	"
Sabots frits	"
" " à la sauce	"
" " au jus	"
Artichaux à la sauce	"
" " à la Barigoule	"
Champignons à la Provençale	"
Crouze aux champignons	"
Aubergine à la sauce	"
" " farcie	"
Asperges à la sauce	"
" " à l'huile	"
" " au jus	"
Traffes sautes au Champagne	"
Crouze aux truffes	"
Fromage au gratin	"
Macaroni à l'Italienne	"
" " au grain	"
Œuf à la coque	"
" " frite au jambon	"
" " pechies au jus	"
" " bouillies au jus	"
" " aux truffes	"
" " aux champignons	"
Omelette aux fines herbes	"
" " au lard	"
" " à la Cézarine	"
" " aux rognons	"
" " au fromage	"
" " aux truffes	"

ENTREMETS SUCRÉS.

Beignets de pomme	"
" " à la reine	"
Tourte de pommes	"
" " aux confitures	"
Charlotte de pommes	"
" " Russe	"
Petit yot de crème	"

VEGETABLES, EGGS, &c.

Cauliflowers with white sauce	"
" " with oil	"
" " with gravy	"
Fried asain	"
Sulsif with sauce	"
" " with gravy	"
Artichokes with sauce	"
" " Barigoule fashion	"
Mushrooms, Provençal do	"
Crouze of mushrooms	"
Egg-plant with sauce	"
" " stuffed and baked	"
Asparagus with sauce	"
" " with oil	"
" " with gravy	"
Traffes with Champagne sauce	"
Crusts of truffes	"
Welch rabbit	"
Macaroni with gravy	"
" " booned	"
Eggs, boiled in the shell	"
" " fried with ham	"
" " poached	"
" " scrambled	"
" " with truffes	"
" " with mushrooms	"
Omelet with parsley	"
" " with bacon	"
" " Celestine fashion	"
" " with kidneys	"
" " with cheese	"
" " with truffes	"
Apple fritters	"
Queens do	"
Apple tart	"
Tart with preserves	"
Apple charlotte	"
Russian do	"
Custards	"

PASTRY, CAKES.

ENTREMETS SUCRÉS

Crème au lait sucrée	Crème au lait sucrée
" " " " " "	" " " " " "
Gelée de groseille	Gelée de groseille
" " au rhum	" " au rhum
Soufflé au riz	Soufflé au riz
Omelette soufflée	Omelette soufflée
" " aux canellures	" " aux canellures
" " au sucre	" " au sucre
Pudding au riz	Pudding au riz
Croquette de riz	Croquette de riz
" " de pommes	" " de pommes
Gâteau au riz	Gâteau au riz

DESSERT

Orange et sucre	Orange and sugar
Salade d'orange	Salade d'orange
Fraises et sucre	Fraises et sucre
Framboises et sucre	Framboises et sucre
Gâteau de pommes	Gâteau de pommes
" " à la crème	" " à la crème
Compote de pommes	Compote de pommes
" " à la Polonoise	" " à la Polonoise
" " de poires	" " de poires
" " de grumes	" " de grumes
" " de pêches	" " de pêches
Pâtis de mandarine	Pâtis de mandarine
" " à l'eau de rose	" " à l'eau de rose
Meringues à la crème	Meringues à la crème
" " aux canellures	" " aux canellures
Macarons	Macarons
Biscuits au moule	Biscuits au moule
Fromage de Cheddar	Fromage de Cheddar
" " Parmesan	" " Parmesan
" " à la Grèce	" " à la Grèce
" " tête de mort	" " tête de mort

La demi-tasse de café	Cup of coffee
Punch au rhum	Rum punch
" " à l'eau de vie	Brandy de
" " au whiskey	Whiskey de
" " à la Romaine	Romaine de

PASTRY, CAKES

Fried cream	Fried cream
Current jelly	Current jelly
Rum do	Rum do
Rice soufflay	Rice soufflay
Omelet do	Omelet do
" " with preserves	" " with preserves
" " with sugar	" " with sugar
Rice pudding	Rice pudding
Rice Balls	Rice Balls
Potato do	Potato do
Rice Cake	Rice Cake

DESSERT

Orange and sugar	Orange and sugar
Strawberries and sugar	Strawberries and sugar
Raspberries and sugar	Raspberries and sugar
Apple cake	Apple cake
Cream cake	Cream cake
Sweet apples	Sweet apples
" " Polish fashion	" " Polish fashion
" " pear	" " pear
" " prunes	" " prunes
" " pêches	" " pêches
Pâtis de mandarine	Pâtis de mandarine
Bandy	Bandy
French Kisses	French Kisses
" " with preserves	" " with preserves
Macarons	Macarons
Sponge Cakes	Sponge Cakes
Cheddar cheese	Cheddar cheese
Parmesan do	Parmesan do
Groceries	Groceries
Dutch do	Dutch do

Cup of coffee	Cup of coffee
Rum punch	Rum punch
Brandy de	Brandy de
Whiskey de	Whiskey de
Romaine de	Romaine de

LIQUEURS

Extrait d'absinthe	0 6	Crème de chocolat	0 6
Eau de vie de Cognac	0 6	Vanille	0 6
" " d'Andaye	1 0	Huile de rose	0 6
" " de Dantzig	1 0	" " de Vénus	0 6
Kirschenwasser	0 6	Crème de Moka	0 6
		Parfait amour	0 6
Rhin vieux	0 6		
Amisette de Bordeaux	0 6	Anis de Majorca	0 6
Noyau	0 6	Angélique	
Canelle	0 6	Al hermes	1 0
Crème de menthe	0 6	Elixir	1 0
" " d'absinthe	0 6	Rafina de Grenoble	0 6
Cuinaço de Hollande	0 6	Scalac	1 0

VINS—WINES.

Red Bordeaux—Bordeaux Rouge.		Rhône Blanc—White Rhone.	
Lafite, 1825	50	Hermilage	12
Claret Margaux, 1825	50	Cotillon	8
Louise, 1825	50	Confiance	8
Haut Brion, 1825	16	St. Peray	8
Léoville, 1825	12 & 10		
Larose, 1825	10	Burgundy—Burgundy.	
Mouton, 1825	16	Chas Yonget	20 & 24
Rauzan, 1825	16	Chasberin	16
Chateau Langon, 1825	12	Nax-Riechbourg	16
Pichon, 1825	12	Bonnet 1 ^{er}	16
Durra, 1825	12	Velzey	16
Callon, 1825	12	Chablis	8
Chateau Boycheville	12		
Banville	12	Blanc de Rhin—White Rhine.	
St Pierre	12	Laubensheimer	15 1/2
St. Julien	4 & 8	Rudesheimer	15 1/2
St. Estephe	8	Hochheimer	15 1/2
Vino Claret	8	Scin-wis	15 1/2
Ordinaire	8	Jahannsberger, 1822	24 1/2
Bordeaux Blanc—White Bordeaux.		Champagne.	
Barsac	16	Delmonico Brand	16 1/2
Sauterne	4 12 & 16	Sillery	16 1/2
Grave	8	Anchor	16 1/2
Blanc ordinaire	8	Montebello	16 1/2
		Key brand	15 1/2
		Oeil de perdrix	15 1/2
			16 1/2
			Master
Rhône Rouge—Red Rhone.		Fagart	48
Hermilage	12	Old Reserve, 1822	40
Côtes roties	12	Old Madiran	12 & 30 1/2
St. Joseph	8	Remondy—Sherry	32
Roussillon	8	Sherry	12 & 30 1/2
La Nerthe	4	Puro	12 & 30 1/2
St. George	8		
		Brown Stout	4

St. George Sherry
Pole Reserve 48 Annonville 40
St. George 40
Gold 40

17
—
5
4
3
2