

7208

RESTAURANT DES TRANCHÉES.

MEALS AT ALL HOURS.

EVERY MAN HIS OWN CHEF.

CATERING TO THE MILITIA A SPECIALITY.

GERMAN BAND ALWAYS IN ATTENDANCE.

NO WAITRESSES.

NO TIPS.

Menu.

SPECIAL TO-DAY.

Dates. Raisins. Figs. Currants.

[N.B.—To save time guests are requested not to ask for the above articles separately, as the staff has been greatly diminished on account of the war. Try our special method of preparing them "ensemble."]

BREAKFAST.

Bacon.

DINNER.

SOUP.

Mulligan à la Howlett (Onions, if any).

FISH.

Baked Halibut with Butter Sauce (Après la Guerre).

COLD MEATS.

Best Pressed Argentine Beef.

[N.B.—The above may be had at all times in season—and out. It can be served in a great variety of forms—on the half tin, sliced, à la moutard, sans moutard, en soupe, de hors de la soupe, etc.—Very fine with pickles. Best Army biscuits served free with every order.]

ROASTS.

Belgian Hare (if shot). Belgian Chicken (if caught).

Extra Special—Boiled Beef—fried in best bacon fat, garnished with onions (if any).

Bully Beef au Gratin (fried in cheese)

VEGETABLES.

Potatoes—Pommes de Terre.

Pommes de Terre frites.

Pommes de Terre, cold boiled, fried in best bacon fat, with onions (if any).

Carrots (if any). Turnips (if any).

DESSERT.

Tickler's Jam—Damson and Apple.

Robertson's Jam—Apple and Damson.

Extra Special—Real Plum Jam (very rare).

Cheese (Toujours Beaucoup).

(K)Nuts—served only when ordered.



Tea—with condensed milk.

Tea—without condensed milk.

[N.B.—Our tea is prepared only by the best canteen methods—mess tins thoroughly wiped out before using—water obtained from shell holes guaranteed to contain nothing else. Thoroughly strained before using.

WINE LIST.

Rum—S.R.D.

If we please you, tell us. If we don't please you, go to —

"Let me have men about me that are fat."—*Shakespeare.*

Corpl. Wm. Scaulony.⁹⁶

Drawer EEM
Folder 208