

# RESTAURANT SUGGESTION 7th HEAVEN FOR A WEDDING PARTY

We suggest to welcome the Newlyweds by the parents with bread and salt.  
During this time, the waiters will serve an aperitif - sparkling wine - for you.  
After drinking a toast, the Newlyweds break glasses for good luck,  
after which we invite you to the party.

Below are the samples of the menu sets:

## MENU I

### APERITIF

### SOUP

Exquisite chicken broth with homemade noodles

### MAIN COURSE

#### RADZIWIŁŁOWSKI SLIPS

stuffed with bacon, pickled cucumber and mushrooms

### **Cold appetizers on the table to choose (4 pcs / person)**

Marinated fresh salmon carpaccio

Baltic herring in Ustka style

White fowl pate with cumberland sauce

Beef sirloin tartare with toppings without yolks

Pork roast in herbs

Pork loin stuffed with plum

Raspberry tomatoes with mozzarella and fresh basil

Caesar salad with garlic sauce, chicken and croutons

Baskets of fresh bread, butter, pickles, sauces

### **Hot selection (2 pcs / person)**

A burning dish served in the room in the presence of guests

Veal shank with a hoof

Pork shank with hoof

Roasted chicken legs with salads on platters

Pork knuckle baked with horseradish and served with bread on platters

### **DESSERTS**

On the plates:

Cheesecake, apple pie, crème brulee, Panna Cotta, tiramisu, muffins

A flavored cake to choose from:

Cream-fruity, chocolate with cherries, kajmakowy, nutty

At the end of the ceremony **ruby borscht or barbarian soup**

### **PRICE**

**180 PLN / person adult**

**117 PLN / child**

## **MENU II**

### **APERITIF**

### **SOUP**

Cream of fragrant boletus in a crunchy hat

### **MAIN COURSE**

#### **DUCKY STRANGE**

With Ustka style dumplings, apple and red cabbage puree

### **Cold appetizers on the table to choose (4 pcs / person)**

Smoked salmon pouches with mascarpone cheese

Baltic herring in Ustka style

Venison pate with homemade marinades

Cold legs in jelly

Beef sirloin tartare with toppings without yolks

Pork loin roasted in herbs

Pork roast in herbs

Bacon with roasted garlic

Raspberry tomatoes with mozzarella and fresh basil

Caesar salad with garlic sauce, chicken and croutons

Greek salad with feta cheese

Baskets of fresh bread, butter, pickles, sauces

### **Hot selection (2 pcs / person)**

A burning dish served in the room in the presence of guests

Veal shank with a hoof

Pork shank with hoof

Whole roast goose

Whole roasted turkey

Whole roast piglet

Salmon in sea salt

Roasted chicken legs with salads on platters

## DESSERTS

On the plates:

Cheesecake, apple pie, crème brulee, Panna Cotta, tiramisu, muffins

A flavored cake to choose from:

Cream-fruity, chocolate with cherries, kajmakowy, nutty

At the end of the ceremony **ruby borsecht or barbarian soup**

## PRICE

200 PLN / person adult

130 PLN / child

## MENU III

### APPETIZER

Bornholm salmon tartare in cedar wood smoke

### SOUP

Pheasant broth

### MAIN COURSE

Veal shank

Stewed with young vegetables and served  
with baked potatoes or Ustka dumplings and with ratatouille

### **Cold appetizers on the table to choose (4 pcs / person)**

Smoked sturgeon, smoked salmon

Zander or pike as a whole

Selection of Polish sausages

Cheese board

Baltic herring in Ustka style

Venison pate with homemade marinades

Beef sirloin tartare with toppings without yolks

Raspberry tomatoes with mozzarella and fresh basil

Caesar salad with garlic sauce, chicken and croutons

Greek salad with feta cheese

Baskets of fresh bread, butter, pickles, sauces

### **Hot selection (2 pcs / person)**

A burning dish served in the room in the presence of guests

Veal shank with a hoof

Pork shank with hoof

Whole roast goose

Whole roasted turkey

Whole roast piglet

Salmon in sea salt

Roasted chicken legs with salads on platters

Shrimps popping up

## DESSERTS

On the plates:

Cheesecake, apple pie, crème brulee, Panna Cotta, tiramisu, muffins

**A flavored cake to choose from:**

Cream-fruity, chocolate with cherries, caiman, nutty

At the end of the ceremony **ruby borscht** or **barbarian soup**

## PRICE

220 PLN / adult

143 PLN / child

**The price includes drinks:**

**coffee, tea, juices, sparkling and still water.**

**MENU for children up to 10 years old:**

Chicken noodle soup

Chicken schnitzel with fries and salad

Starters and desserts from the buffet

**The suggested duration of the wedding ceremony is eight hours**

**Extra meals for the orchestra, cameraman, photographer, driver and others**

**2 main courses - 60 PLN / person**

Alcohol - 50% at wholesale price and 50% at gastronomic price

or provided by guests

(we add the amount of PLN 10.00 for a bottle of 0.5 l vodka with Polish excise marks)

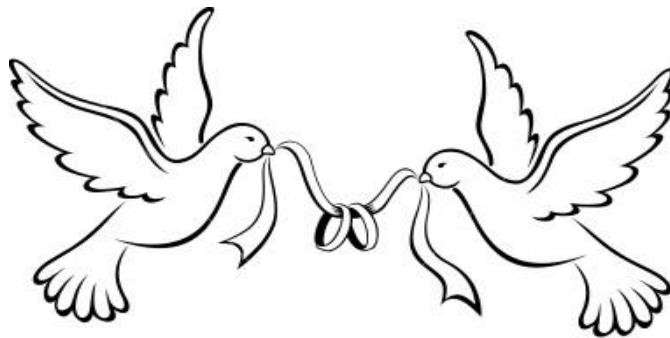
Italian wine - PLN 21.00 / carafe 0.5 l

Two-course the Wedding repeat party from 40.00 to 60.00 PLN

Double rooms with breakfast and parking

20% discount from the current price

Honeymoon room - free



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