

## STARTERS

<b>CESAR SALAD</b>	26 PLN
<i>Romaine lettuce, parmesan cheese, toasts, chicken or shrimps</i>	
<b>SPRING SALAD</b>	26 PLN
<i>Lamb's lettuce, edamame bean, avocado, sesame, green asparagus, tofu, croutons</i>	
<b>BEEF TARTAR</b>	37 PLN
<i>Old-fashioned like in Gierek's times...with anchois</i>	
<b>VARIATIONS ON HERRING</b>	26 PLN
<i>Three times about herring – let it astound with its flavour and elegant look</i>	
<b>SALMON CANNELLONI</b>	28 PLN
<i>It is salmon tartare in eye-catching scenery</i>	
<b>VARIATIONS ON DUMPLINGS – POLISH SPECIALITY</b>	28 PLN
<i>Stuffed with meat, cabbage and cottage cheese</i>	
<b>FOIE GRAS</b>	55 PLN
<i>Delicate, hot goose liver served with apple flakes</i>	
<b>MUSSELS ON THE ROCKS</b>	10 pcs. 25 PLN 15 pcs. 35 PLN
<i>Fried on a gypsy pan and served with beurre blanc sauce</i>	
<b>OCTOPI</b>	35 PLN
<i>It is favourite dish of polish politicians</i>	
<b>PISTOL SHRIMPS</b>	35 PLN
<b>MINI POTATO PANCAKES WITH CRAYFISH</b>	39 PLN
<i>Soft potato pancakes with river crayfish in fresh tomato sauce</i>	

## SOUPS

<b>AROMATIC PORCINI MUSHROOMS CREAM</b> <i>In a crunchy hat</i>	18 PLN
<b>ASPARAGOUS SOUP WITH ALMONDS</b>	20 PLN
<b>CRAYFISH SOUP</b>	29 PLN
<b>SOUR SOUP ON SAUSAGE WITH EGG</b>	18 PLN

## MAIN COURSE

<b>TURBOT WITH BUTTER</b> <i>A piece of fresh turbot slowly baked with butter, served with fondant potatoes, asparagus and choron sauce</i>	59 PLN
<b>SEA BASS OF USTKA'S FISHERMEN RECEIPT</b> <i>Whole baked on the grill, stuffed with mixture of herbs, with fondant potatoes and salad</i>	49 PLN
<b>SALMON IN SEA SALT</b> <i>It is an intricate dish in a truly papal way, in a white robe made of thick sea salt, baked in the oven with potatoes, asparagus and hollandaise sauce</i>	54 PLN
<b>HIS EMINENCE, TUNA</b> <i>Delicate and juicy fresh tuna steak with pak choi, potatoes with capers and tomatoes sauce</i>	49 PLN

<p><b>COD FRIED ON BUTTER</b></p> <p><i>Served with pak choi salad, Tomato and basil sauce and boiled potatoes</i></p>	44 PLN
<p><b>COD WITH SEAFOOD</b></p> <p><i>Delicate and juicy piece of fresh cod with squids, mussels and shrimps oven-roasted with cream sauce</i></p>	44 PLN
<p><b>COD FROM THE OVEN</b></p> <p><i>Prepared in Italian manner, served with spinach, tomatoes and mozzarella</i></p>	44 PLN
<p><b>BABY CHICKEN</b></p> <p><i>With potatoes and ratatouille</i></p>	45 PLN
<p><b>ECCENTRIC DUCK</b></p> <p><i>Served with Ustka's noodles, apple and red cabbage puree</i></p>	<p>½-49 PLN</p> <p>¼-44 PLN</p>
<p><b>PORK SIRLOINE</b></p> <p><i>With balsamic-wine sauce and potatoes puree</i></p>	44 PLN
<p><b>CARDINAL'S LAMB</b></p> <p><i>This sophisticated dish from a cardinal's menu which smells of culinary debauchery absolved with potatoes, served with asparagus and demi-glace</i></p>	69 PLN
<p><b>BLACK STEAK</b></p> <p><i>A soft steak from beef sirloin covered in coarse-grained black pepper served with fondant potatoes, asparagus and demi-glace</i></p>	65 PLN
<p><b>WELLINGTON BEEF</b></p> <p><i>This was a favourite dish of duke wellington. Beef sirloin in a secret combination of carefully selected spices, baked in French gravy, served with béarnaise sauce</i></p>	75 PLN

## DESSERTS

<b>CHOCOLATE SOUFFLÉ</b>	22 PLN
<i>Velvety soufflé from dark chocolate with water ice and macaroon</i>	
<b>TART OF THE DAY</b>	22 PLN
<i>Served with mojito ice cream</i>	
<b>CREME BRULEE</b>	22 PLN
<b>VARIATIONS ON TIRAMISU</b>	22 PLN
<b>COCONUT CREAM WITH MANGO SORBET</b>	22 PLN