



MENU

COLD STARTERS - A WAITING THE WIND...

*Traditional **herring** in oil or cream 16,00*

***Knuckle of pork in aspic** with horseradish mousse 17,00*

*Exquisite **marinated beef** in pepper-mayonnaise sauce 21,00*

***Salmon tartar** straight from the net sprinkled with capers 24,00*

***Juicy beef sirloin tartar** hashed with captain's cutlass 25,00*

***Beef sirloin carpaccio** marinated in cargohold barrels sprinkled with
parmezane cheese 31,00*

***A set of homemade baked meat** with lard and pickled cucumbers for two 26,00*

SETTING SAILS - WARM STARTERS

Chicken bits battered in spicy dough 16,00

Potato pancakes with mushroom sauce 16,00

Breaded camembert with slices of grilled pineapple and cranberry sauce 18,00

Baked moule with crispy herbs served on iceberg lettuce 29,00

Pil Pil shrimps in hot style with toast bread bits 32,00

PANCAKES, PIEROGI, PASTA - OFFERS FROM THE PENINSULA

Pancakes:

with apples and cream 15,00

with cottage cheese and cream 15,00

A plate full of pierogi:

with cabbage and mushrooms 15,00

with meat, sprinkled with cracklings 16,00

with spinach and ricotta in cheese sauce 18,00

Homemade raviolli formed in storm

stuffed with pikeperch, served in crayfish sauce 23,00

Tagiatelle

with mushrooms and chicken 26,00

Parpadelle with moules

and fresh tomatoes seasoned with garlic 28,00

TIME FOR A SOUP – IT'S LESS ROCKING

Red banner red borsch with small pierogi 12,00

Gold soup with chicken and noodles 12,00

Goulash soup with meat and vegetables 16,00

Soup on leaven - zurek - in bread 16,00

Fish soup - only for sea-dogs 17,00

GREEN TABLE - SALADS

HORIATIKI Greek lettuce with feta cheese 16,00

NICEAN lettuce with tuna sprinkled with mustard dressing 17,00

CARIBBEAN green salads mixed with grilled chicken and garlic sauce 19,00

GREEN –fresh spinach leaves on grilled bacon, sunflower seeds
and cheese sauce 21,00

ITALIAN mozzarella, slices of tomato and avocado, sprinkled
with red basil pesto 25,00

EXQUISITE green salads mixed with smoked duck fillet
and raspberries mousse puree 28,00

JAMAICA fried shrimps on iceberg lettuce with homemade cocktail sauce 29,00

SEA ODYSSEY - OUR SPECIALITY

*Baltic cod breaded in gold style, served with a sour cabagge salad
and French fries 27,00*

Sole – a delicate fillet, with mixed salads and potato slices 29,00

*Fried trout with almonds and butter served with mixed salads
and potatoes 33,00*

*A slice of halibut – saute, fried, served with French fries
and mixed salads 38,00*

*Pike - perch stuffed with shrimps and spinach served on rice with vegetables
and creamy lemon sauce 37,00*

*Grilled salmon sprinkled with lemon, lemon sauce, served with vegetables
and gold French fries 39,00*

Seabass- served grilled on grilled vegetables with herbal rice 42,00

*Rolled salmon – in filo dough, served in wine sauce with chibol onion and orzo
dumplings in tomato concase 44,00*

Grilled bream served with mixed salad and slices of potatoes 44,00

Grilled tuna steak served on spinach with oranges and soft cheese risotto 59,00

*Baked sturgeon sprinkled with red caviar, served on pepper julienne
with wild rice and lemon sauce 89,00*

MAINLAND REVELATIONS TAKEN SERIOUSLY

Potato pancake in pirate style with goulash and cream from barrel 25,00

Grilled pork neck marinated in herbs served with garlic butter

French fries and mixed salads 27,00

Grilled chicken fillet on fried vegetables served with slices of potato 27,00

Pork chop with a hook with young cabbage and potatoes sprinkled with dill 31,00

Knuckle of pork on fried cabbage with baked potatoes

and horseradish mousse 37,00

Pork sirloin with thyme sauce and boiled vegetables, potato gratine 38,00

Sword of the privateer – chicken and vegetable shish kebab, served with French fries,

lutenica sauce and tzatziki 39,00

Ribs in sweet style – in spicy marinade served with French fries

and mixed salads 39,00

Veal escalopes with smoked ham served on cherry sauce and artichokes

and potato gratine 47,00

Half a duck straight from the oven on cranberry sauce with

apples and fried potatoes 49,00

Beef sirloin steak grilled according to your taste with French fries and mixed salads 59,00

Chateaubriand - the best part of the beef sirloin on grapefruit with broccoli and almonds

served on creamy salvia sauce with baked potato 69,00

MOORING IN THE PORT

Warm apple pie with ice cream 14,00

Brulle cream 16,00

Raspberry delight ice cream served with hot raspberries 17,00

Tropical island a bowl of ice cream with fruit 15,00

Captain's tiramisu 21,00