„ROK 1700"

DINNER

Celery Olives Radishes Scallions

Fruit Cocktail

SOUPS

Consommé Douglas Crème Cabrillene
Cold Fruit Soup

EGGS

Omelet Cherbourg Fried Eggs, Printaniere
Flapjacks with Cheese

FISH

Boiled Mero, Curry Sauce with Rice
Fried Sea-bass, St. Vincent Sauce

ENTREE

Hen in Broth with Semolina
Lamb Gigot, Anglaise
Roast Pullet, Française with Bilberry

GRILL (TO ORDER)

Fried Calf's Foot, Viennoise
Broiled Loin Beefsteak, Americaine

ON REQUEST COFFEE MAY BE SERVED ON THE PROMENADE DECK VERANDA INSTEAD

VEGETABLES

Carrots purèe Green Peas Lima Beans
Beets Cauliflower Spinach Comtesse

POTATOES

Baked Boiled Mashed Polish Fried
French Fried Chateau

SALADS

Tomato Française Roma Red Cabbage
Watercress Cucumber Indienne

DRESSING

Thousand Island Roquefort French

COMPOTS

Cherry Mixed

DESSERTS

Meringue with Cream Bowl Tutti-frutti
Florentine Ice Cream

Assorted Cheese and Crackers

Fruit Basket

Coffee Tea

CHEF'S SUGGESTION

Creme Cabrillene
Flapjacks with Cheese
Broiled Loin Beefsteak, Americaine

M/S "PILSUDSKI", March 17, 1938

OF THE DINING ROOM. FOR WINE-CARD PLEASE APPLY TO THE WINE-STEWARD

GDYNIA-AMERYKA
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GDYNIA-AMERICA
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