

MENU

APPETIZERS

Terrine of Foie Gras, salami and cured ham	3200 Ft
Warm duck breast, fig, mixed salad, balsamic dressing	2800 Ft
Fried tofu, chili, red onion, coriander, tempura sauce	1900 Ft

SOUPS

Hungarian Grey Beef Goulash	2300 Ft
Wild mushroom velouté	1900 Ft
Creamy ginger pumpkin soup	1700 Ft

VEGETARIAN COURSES

Pané goat cheese, mixed salad, soft quail eggs, vinaigrette	2500 Ft
Beetroot risotto, rocket salad, parmesan	2900 Ft

MAIN COURSES

Crispy pork belly, marinated endives, parsnip puree, balsamic cherry tomato	3900 Ft
Rosé duck breast, sweet potato doughnut, Jerusalem artichoke, jus	4500 Ft
Free-range chicken breast, corn textures	3200 Ft
Veal paprikash, dumplings, pickled cucumber	4100 Ft

STEAKS

Ribeye steak or Fillet steak	6800 Ft
wedges or grilled vegetables	
green peppercorn sauce or beef jus	

FISH

Citrusy butterfish steak, fennel risotto, crispy fennel salad	4400 Ft
Pike perch fillet, potato salad, chives, caramelized citrus segments, mixed salad	3800 Ft

DESSERTS

Crème brûlée, fresh berries	1600 Ft
Chess mousse, blackcurrant, „pálinka” (brandy) essence	2100 Ft
Milk chocolate cream, salted caramel, pear gel	1900 Ft

CHEESE

Mixed cheese plate	2700 Ft
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Please, note that our prices include the VAT and we charge a 12% service fee to the final invoice. If You have food allergies, please ask our colleague for help.

Chef: Richárd Hónig

Restaurant manager: Attila Rákosi