

MENU

APPETIZERS

Terrine of Foie Gras, caper berries, red onion chutney, brioche	3 500 Ft
Porcini and onion confit tart, parsley pesto	1 900 Ft
Grilled Manouri cheese, peach, mixed salad, peach vinaigrette	2 500 Ft
Green salad, vinaigrette	1 100 Ft

SOUPS

Creamy pea soup, julienne sugar peas, duck rilette	2 200 Ft
Leek and celery cream soup, quail egg	1 900 Ft
Hungarian Grey Beef Goulash	2 600 Ft

MAIN COURSES

Linguine, white beef ragu, rocket salad, pecorino	2 700 Ft
Pappardelle, creamy mushroom and duck, parmesan	2 900 Ft
Hungarian chicken paprikash, dumplings, pickled cucumber, sour cream espuma	3 900 Ft
Crispy pork belly, apple cauliflower puree, honey tarragon glazed carrot, balsamic cherry tomato	4 900 Ft
Rack of lamb, coriander bulgur, Bordelaise sauce, crispy shallot rings	6 400 Ft

STEAKS

Ribeye steak or Fillet steak	7 900 Ft
croquette potatoes	
porcini sauce or red wine jus	

FISH

Pan fried Seabass, squid tempura, toasted gnocchi, kohlrabi sauce	4 200 Ft
Monkfish, saffron and coconut milk, lime risotto, parmesan	3 900 Ft

DESSERTS

Glass of "Rákóczi" cottage cheese dessert	1 900 Ft
Chess mousse	2 300 Ft
Floating island cheesecake	1 600 Ft

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