

MENU

APPETIZERS

Terrine of Foie Gras, caper berries, red onion chutney, brioche [Gl Eg Mu Al]	3 500
Porcini and onion confit tart, parsley pesto [Gl Da Eg]	1 900
Grilled Manouri cheese, peach, mixed salad, peach vinaigrette [Da Mu]	2 500

SOUPS

Creamy pea soup, julienne snow peas, duck rilette [Mu]	2 300
Chicken consommé, vegetables [Ce]	2 100
Hungarian Grey Beef Goulash [Ce]	2 600

MAIN COURSES

Risotto of the day [Da Al]	2 900
Pappardelle, creamy mushroom and duck, parmesan [Gl Da Eg]	2 900
Hungarian chicken paprikash, dumplings, pickled cucumber, sour cream espuma [Gl Da Eg Ce]	4 200
Crispy pork belly, apple cauliflower puree, honey tarragon glazed carrot, balsamic cherry tomato	4 900
Rack of lamb, coriander bulgur, Bordelaise sauce, crispy shallot rings [Gl Da Ce Su Al]	6 400
Ribeye steak, homemade potato croquette, red wine jus [Gl Eg Ce Su Al]	7 900

FISH

Pan fried Seabass, green beans, smoked pancetta, hollandaise espuma [Da Eg Fi]	4 200
Monkfish, saffron and coconut milk, lime risotto, parmesan [Da Eg Al]	3 900

DESSERTS

Coffee brownie [Gl Da Eg Pe Nu]	1 900
Chess mousse [Gl Da Eg Pe Nu]	2 300
Floating island cheesecake [Gl Da Eg Pe Nu]	1 600

Please note that our prices are stated in hungarian forint (HUF) and inclusive of VAT. We charge a 12% service fee to the final invoice.

Allergens: Gl = gluten Da = dairy Cr = crustaceans Eg = egg Fi = fish Pe = peanuts So = soy Nu = nuts Ce = celery Mu = mustard Se = sesame Su = sulfites
Lu = lupin Mo = molluscs Al = alcohol Amuse bouche allergens [Gl Da Eg Fi Mu] *Allergens with star sign are not ingredients but the food may contain in traces