

MENU

STARTERS

Smoked goose breast, salad, cherry tomatoes, spring onion, gooseberry vinaigrette [Mu Su]	2 700
Asparagus salad, grated eggs, grape vinaigrette [Eg Mu Su]	1 900
Mangalitsa and cheese cold plate, pickled veg, homemade chutney, sourdough bread [Gl Da Mu Al]	3 300

SOUPS

Chilled fruit soup of the day [Da Al]	1 900
Cold cucumber soup, yogurt, dill, smoked salmon tartare [Gl Da Fi]	1 900
Goulash soup [Ce]	2 600

MAINS

Risotto of the day [Da Al]	2 900
Chicken breast, artisan goat cheese, eggplant, citrusy tomato salad with olives	3 800
Pear and blue cheese pasta, honey, sage, toasted almond [Da Nu]	2 800
Rosé duckbreast, carrot purée with orange, new potato, baby spinach [Da]	4 300
Chuck steak, mashed potato, grilled root vegetables, mushroom, green peppercorn sauce [Gl Da Fi Mu Su Al]	7 900
Pork ribs BBQ (Arran Tokaji finish Whisky), coleslaw, roasted tomato, wedges [Gl Da Cr Fi Nu Mu Su Al]	4 400

FISH

Salmon fillet, marrow stew, dill, grilled marrow [Da Fi]	4 900
Fillet of pike perch, basil infused courgette cream, pan fried broccoli with toasted almond [Da Fi Nu]	3 900

DESSERTS

Strawberry Chess mousse, fresh fruits [Gl Da Eg Pe Nu]	2 300
Coconut chia pudding, pineapple jelly, toasted coconut flake, berry coulis, mint [Su]	1 600
Raspberry parfait, raspberry, basil, hibiscus powder [Gl Da Eg Pe Su]	1 900

CHEESE

Hungarian cheese platter [Da]	3 300
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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.