

MENU

STARTERS

Goat cheese mousse, beetroot, raspberry ^{1 2}	2 200
Lamb meatloaf, couscous, yogurt ^{1 2 4}	2 400
Duck liver pate, Tokaji jelly, honey foam ¹⁵	2 700

SOUPS

Cold plum soup with lavender, shrimp, pistachio crumbs ^{1 2 3 8 15}	1 700
Duck soup, ginger, soy ^{1 4 7}	1 800
Bean goulash ^{1 4 9}	2 100

MAINS

Pumpkin risotto, pumpkin seed, goat cheese, mango ^{1 2}	3 200
Rose duck breast, cabbage, pasta, cherry jus ^{1 4 9}	3 900
Beef cheek with red wine, potato, root vegetables ^{2 9 15}	4 300
Dorado, sour cabbage, bacon, potato gnocchi ^{1 2 4 5}	5 400
Venison backstrap, celery, rose hips, arancini ^{2 9}	6 800
Ribeye steak, fried vegetables, pepper sauce ²	7 900

DESSERTS

Chess mousse ^{1 2 4 6 8}	1 700
Banana bread, molasses, vanilla ice cream ^{1 2 4 8}	1 800
Floating islands, honeycomb, popping chocolate, salty caramel ^{2 4}	2 100

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: 1 = gluten 2 = dairy 3 = crustaceans 4 = egg 5 = fish 6 = peanuts 7 = soy 8 = nuts 9 = celery 10 = mustard 11 = sesame 12 = sulfites 13 = lupin 14 = molluscs
15 = alcohol 16 = caffeine 17 = horseradish. *Allergens with star sign are not ingredients but the food may contain in traces.