


MENU

STARTERS

Hungarian cured meats, butter, fresh bread ^{3 5 6 7} 	2 900
Warm goats cheese salad, pistachio, pomegranate ⁴ 	3 900
Sicilian Olives, garlic oil, fresh bread ^{4 5 6}	3 300
Selection of homemade spreads, vegetables, whole wheat grissini ⁶	2 700


SOUPS

„CHESS” Goulash ^{5 7 8} 	3 600
Orange scented carrot cream, textures of carrot, cream cheese mousse, hazelnut ^{2 4 5 9}	2 700

MAINS

“Paprikas” chicken, egg dumplings, sour cream foam ^{2 5 6 10} 	5 700
Panko fried pork tenderloin, buttered potatoes with rocket, pickled vegetables, mayonnaise ^{2 6 10}	5 900
Catch of the Day, Cauliflower, Grapes ²	6 400
Summer Squash “Fözelék” Sous Vide Egg, Rice Cracker ^{2 5 10} 	4 900

DESSERTS

“Somloi Galuska” ^{2 4 6 10} 	2 800
White Chocolate and Ginger Creme Brulee ^{2 10}	2 900
Cheese Platter, Nuts, Chutney ^{2 4}	2 800



Please note that our prices are stated in hungarian forint (HUF) and include the VAT. We charge a 12% service fee to the final invoice.
Allergens: 1 = seeds, 2 = lactose, 3 = pepper, 4 = nuts, 5 = onion, 6 = gluten, 7 = cumin, 8 = celery, 9 = thyme, 10 = egg.