



MENU

STARTER

Beef tartare, parsnip, elderberry, walnut (1,3,4,6,7,8,9,10,11) 5900 Huf

Sauvignon Blanc Reserve / Peter Yealands, Marlborough, New Zealand 3500 Huf / 15 cl

Hen egg, smoked jerusalem artichoke, mango, dukkah, frisse salad (3,5,6,8,11, citrus) 4600 Huf

Matacs Chardonnay / Kislaki Bormanufaktúra, Szőlőskislak 2800 Huf / 15 cl

Millet, smoked jerusalem artichoke, mango, dukkah, frisse salad (5,6,8,11, citrus) 4600 Huf

Vision, Holdvölgy, Tokaj 3100 Huf / 15 cl

Beef tongue, rosehip, hibiscus, polenta (6,7,9,12) 5400 Huf

Rajnai Rizling / Folly Arborétum, Badacsony 2900 Huf / 15 cl

SOUP

Celeriac velouté, salsify, chestnut, sudachi (6,9,citrus) 4400 Huf

Consommé, buttered semolina dumpling, bone marrow, horseradish, verbena (1,3,7,9,10) 5100 Huf

MAIN COURSE

Breaded mangalitsa tomahawk, fermented black garlic, potato, cucumber salad with dill (1,3,7,9,10,citrus) 10800 Huf

Olaszrizling / Kolonics Károly, Somló 2900 Huf / 15 cl

Vension, forest mushrooms, buckwheat, yellow beet, grapefruit, coffee jus (3,7,8,9,12, citrus) 9600 Huf

Cabernet Franc / Rejiji, Villány 3400 Huf / 15 cl

Catfish, butternut squash, serrano, persimmon, lapsang souchong hollandaise (3,4,7,12,citrus) 8400 Huf

Copenhagen Sparkling Tea Winter Edition 3600 Huf / 15 cl

„Paprikash chicken” spätzle, hempseed (1,3,6,7,9,10) 7400 Huf

Prémium Pinot Noir Rosé / Villa Pátzay, Badacsony 2800 Huf / 15 cl

Fresh goatcheese from Etyek, smoked red cabbage, fava beans, rowan berries, woodruff (7,10,12,citrus) 7200 Huf

Kadarka Válogatás / Németh János, Szekszárd 2900 Huf / 15 cl

Silken tofu, smoked red cabbage, fava beans, rowan berries, woodruff (6,10,12,citrus) 7200 Huf

Merlot Reserve / Pastor Pincészet, Szekszárd 3100 Huf / 1,5 dl

Duck breast and gizzard, beetroot, juniper (3,7,9,12, citrus) 8600 Huf

„Szív Királynő” Syrah / Ruppert, Villány 3100 Huf / 15 cl



DESSERT

Steamed „cottage cheese dumpling“, chestnut, plum, malt (1,3,7,12,citrus,méz) 4300 Huf

Furmint édes / Serpens, Tokaj 2700 Huf / 10 cl

Rice pudding, yuzu, chamomile, fennel (citrus) 4300 Huf

Szamorodni édes / Holdvölgy, Tokaj 3300 Huf / 10 cl

„Somlói spongecake“ (Chocolate, walnut, orange, rhum) (1,3,7,8,12,citrus) 4300 Huf

Primitivo / Masca del Tacco 3300 Huf / 15 cl

ALLERGENS:

- 1 Gluten
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphur dioxide
- 13 Lupin
- 14 Molluscs

OUR EXECUTIVE CHEF:

Tóth Ádám

The kitchen takes orders between 12.00-21.30.

We are not able to serve half portions.

Substitutions are only possible in exceptional cases.

Prices are in HUF and include VAT.

The total amount of the invoice includes a 12% service charge.

Please contact any member of our staff with any questions!

We reserve the right to make changes.