



MENU

STARTER

Beef tartare, green asparagus, green apple, pistachio (1,3,4,6,7,8,9,10,11) 5900 Huf
Sauvignon Blanc Reserve, Peter Yealands, Marlborough, New Zealand 3700 Huf / 15 cl

Sorghum, celery, cornelian cherry, fröknäcke (9,10,11,citrus) 4600 Huf
Welschriesling, Kolonics Károly, Somló 3200 Huf / 15 cl

Creamy foie gras pâté, rhubarb, raspberry, "Hungarian biscuit" (1,3,7,honey,citrus) 7200 Huf
Sweet Szamorodni, Holdvölgy, Tokaj 3500 Huf / 10 cl

Fresh goat cheese from Etyek, white asparagus, green peas, rye,
romaine tetteuce, elderflower mayonnaise (1,3,7,10,pollen) 4800 Huf
Copenhagen Sparkling Tea Lysegron, Alcohol: 0 % 3800 Huf / 15 cl

SOUP

Hen broth, buttery semolina dumpling (1,3,7,9) 5200 Huf

Horseradish velouté, white asparagus, savoy cabbage (1,6,8,10) 4800 Huf

MAIN COURSE

Breaded mangalica tomahawk, kohlrabi, potato, pecorino,
spicy browned butter (1,3,7,9,10,citrus) 11400 Huf
Matacs Chardonnay, Kislaki Manufaktúra, Balatonboglár 3200 Huf / 15 cl

Braised rabbit leg, rabbit liver, baby carrot, steamed
savory dumpling, alfalfa (1,3,6,7,9,10,12,citrus) 9600 Huf
Pinot Noir, Pannonhalma Archabbey Winery 3600 Huf / 15 cl

Pike-perch, bacon, wild garlic, beer radish, sunflower and seeds,
bergamot hollandaise (3,4,7,9,10,12,citrus) 8900 Huf
Kéknyelű, Szászi, Badacsony 3600 Huf / 15 cl

Beef topblade gravy, celery, ham, brewer's yeast, lettuce (9,10,12,honey,citrus) 9200 Huf
Cabernet Franc, Lator, Maul Zsolt, Villány 3700 Huf / 15 cl

Wild boar neck paprikash, egg dumplings, cucumber salad (1,3,7,9,10) 9400 Huf
Cabernet Sauvignon Reserve, Pastor, Szekszárd 3300 Huf / 15 cl

Baked kohlrabi, pine nut, currant, spruce shoot (honey) 8100 Huf
Rajnai Rizling Selection, Dobosi, Badacsony 3400 Huf / 15 cl



DESSERT

Steamed "cottage cheese dumplings", strawberry, chervil (1,3,7,12,citrus, honey) 4600 Huf

Furmint Late Harvest, Serpens, Tokaj 2900 Huf / 10 cl

"Somlói sponge cake" (1,3,7,8,citrus) 4600 Huf

Tawny Porto Reserva, Quinta das Carvalhas 2800 Huf / 10 cl

Fennel panna cotta, chamomile, passion fruit (6,citrus) 4200 Huf

Sweet Szamorodni, Holdvölgy, Tokaj 3500 Huf / 10 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.

