



MENU

STARTER

Beef tartare, artichoke, fig leaf (1,3,4,6,7,9,10,11) 5900 Huf

Little beauty, Sauvignon Blanc, New Zealand 3700 Huf / 15 cl

Creamy duck foie gras pâté, gooseberry, pattypan tempura, duck ham (1,3,7,9,10,12) 5900 Huf

Furmint Late Harvest, Serpens, Tokaj 4400 Huf / 15 cl

Vászoly "hat malom" cheese, misozuke kohlrabi, melon, fennel (6,7,9,11,12,citrus) 4800 Huf

Kéknyelű, Szászi, Badacsony 3600 Huf / 15 cl

SOUP

Sour cherry soup, beetroot, sorrel granité (citrus) 4200 Huf

New potato velouté with nettle, pheasant croquette, pistachio, zucchini (1,3,7,8,9,10,12,citrus) 4800 Huf

MAIN COURSE

Roasted chicken breast, "pumpkin stew", gizzard ragout, sunflower (7,9,12,citrus) 7600 Huf

Maison Pois, Furmint Blanc 3200 Huf / 15 cl

Breaded mangalitsa tomahawk, mashed potatoes with onion,
browned butter sauce, homemade pickles (1,3,7,9,10,citrus) 11400 Huf

Matacs Chardonnay, Kislaki Manufaktúra, Balatonboglár 3200 Huf / 15 cl

"Sziki" carp from Akasztó, corn, polenta, marigold (4,7,9,citrus) 8900 Huf

Kadarka, Németh János, Szekszárd 3600 Huf / 15 cl

Buffalo goulash style (1,3,6,7,9,10,12,citrus) 9200 Huf

Cabernet Sauvignon Reserve, Pastor, Szekszárd 3500 Huf / 15 cl

Duck breast, cauliflower fritters with "bogyiszlói", black radishes,
Mexican gherkin, "garden emulsion" (1,3,6,7,9,12) 8200 Huf

Merlot Reserve, Pastor, Szekszárd 3600 Huf / 15 cl

Misoyaki grilled eggplant, kale, butterbean hummus,
green peas, currants, hazelnut (5,6,8,9,10,12,citrus) 7900 Huf

Rajnai Rizling Selection, Dobosi, Badacsony 3400 Huf / 15 cl

Wild boar paprikash, egg dumplings, cucumber salad (1,3,6,7,9,10) 8900 Huf

"Szív Királynő", Syrah, Ruppert, Villány 3400 Huf / 15 cl



DESSERT

"Füge somlói" (1,3,7,8,citrus) 4600 Huf

Primitivo, Antico Ceppo, Olaszország 2900 Huf / 10 cl

Cottage cheese dumplings, peach, tarragon (1,3,7,12,citrus,honey) 4600 Huf

Édes Szamorodni, Holdvölgy, Tokaj 3500 Huf / 10 cl

White chocolate, melons, verbena, pistachio (8,citrus) 4600 Huf

Copenhagen Sparkling Tea Lysegron 3200 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

KITCHEN TEAM

Ádám Tóth Creative Chef
Krisztián Nyisztor Chef de Cuisine
Zsuzsanna Ly. Déryné Sous Chef
József Schmidt Demi Chef

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.

