

TO START WITH

DUCK FOIE GRAS

Green walnut, fig

– 5250 Ft –

SALMONTROUT CARPACCIO, GARDEN GREENS, SEA THORN

– 3650 Ft –

FOREST MUSHROOM VELOUTÉ

Porcini, smoked goose breast, truffle

– 2550 Ft –

CHICKEN „TOM KHA”

Thai inspired coconut and chicken soup

– 3350 Ft –

MAIN DISHES

FARMHOUSE CHICKEN, BEETROOT, PLUM

Served with potato

– 4950 Ft –

DUCK, CELERY, CORNEL

Duck leg, gnocchi, celery pureé

– 7950 Ft –

STURGEON FISH SOUP, CAVIAR

Served with home made noodles

– 8250 Ft –

MANGALITZA TENDERLOIN, MUSHROOMS, PUMPKIN

With crispy cracklings

– 8850 Ft –

AGED ANGUS FILLET STEAK

Vegetable pureé, bread dumplings, grilled vegetables

– 13.550 Ft –

CARROT, BLOOD ORANGE, AMARANTH

Vegetable

VEGAN

– 3950 Ft –

DESSERTS

CHOCOLATE, COFFEE, SEA THORN ICE CREAM

– 2850 Ft –

SELECTION OF HAND CRAFTED CAKES

– 3550 Ft –