

NOON

STARTERS

FOIE GRAS 1, 6, 7, 13	7650 Ft
Beetroot, raspberry	
BEEF TARTARE 1, 5, 6	6850 Ft
Apple, smoked beef heart	
SEA BASS 9	6850 Ft
Tomato, jalapeno	
ROASTED PEPPER 1, 12	4950 Ft
Kapia pepper, kimchi, capers	

SOUPS

DUCK CONSOMMÉ 4	5350 Ft
Duck leg, shiitake mushrooms	
ASIAN SHRIMP SOUP 9, 10	5450 Ft
Shrimp, coriander	
COLD TOMATO SOUP	4450 Ft
Raspberry, basil	

MAIN COURSES

CORDON BLEU 1, 5, 6, 7	9950 Ft
Mashed potatoes, cucumber salad	
DUCK BREAST 1, 4, 13	7450 Ft
Romaine lettuce, quinoa, tomato	
PORK BELLY 7	7450 Ft
Summer squash, dill, sour cream	
RABBIT LOIN 1, 4, 6, 7, 13	8450 Ft
Rabbit liver, homemade cappelletti, porcini mushrooms	
VEAL 4, 7, 13	8950 Ft
Polenta, mushroom salad	
LAMB RUMP STEAK 1, 4, 7, 12	7950 Ft
Cauliflower, miso, paprika	
SQUID 1, 6, 7, 9, 11	7950 Ft
Potatoes, chard, black lime	
ATLANTIC COD 5, 9, 10, 12	9950 Ft
Lentils, curly kale, lobster bisque	
PASTA 1, 6, 7, 8, 10, 11, 12	8950 Ft
Casarecci pasta, shrimp, XO sauce	
ROASTED CORN 1, 7, 12	7950 Ft
Plum, smoked corn salad	
GNOCCHI 4	6950 Ft
Pine nuts, sun-dried tomato	

STEAK OFFER

ANGUS BEEF TENDERLOIN	15900 Ft
HUNGARIAN TARKA RIB EYE	15900 Ft
USDA PRIME SIRLOIN	17900 Ft

HALF BOARD SUPPLEMENT: TENDERLOIN 6950 HUF | SIRLOIN 7950 HUF | RIB EYE 6950 HUF

The steaks mentioned above are served with the following side dishes:
Baked potatoes with parmesan foam, salad with yogurt and green peppercorn sauce 5, 7

DESSERTS

BROWNIE 6, 7	4950 Ft
Sour cherry, almond	
PAVLOVA	4950 Ft
Sea buckthorn, cantaloupe	
PEACH 1,6,7	5450 Ft
Cottage cheese, yogurt	

ALLERGENS

1 Gluten / 2 Peanuts / 3 Nuts / 4 Celery / 5 Mustard / 6 Egg / 7 Lactose / 8 Sesame /
9 Fish / 10 Crustaceans / 11 Molluscs / 12 Soy / 13 Sulphites / 14 Lupin

Our prices are inclusive of VAT and are in HUF. A discretionary 15% service charge will be added to your final bill.
Please let us know if you have any food allergies or special dietary needs.