

STARTERS

DUCK LIVER 1, 3, 7 Granny Smith apple, walnut	6950 Ft
BEEF TARTARE 1, 5, 6 Dijon mustard, egg cream	5950 Ft
SMOKED STURGEON 9 Cucumber, dill, yoghurt	4950 Ft
CELERY 4, 7 Truffle, beurre blanc	3450 Ft

SOUPS

GOOSE SOUP 4 Smoked goose breast, crunchy vegetables	3950 Ft
FISH SOUP 4, 9, 13 Pike-perch, potato, leek	3950 Ft
VEAL RAGOUT SOUP 4, 5 Winter vegetables, dill, salted lemon	4450 Ft
PLUM SOUP 13 Coconut, cinnamon	3450 Ft

MAIN COURSES

BREADED FLEDERMAUS 1, 6, 7 Mashed potatoes, onion chutney	6950 Ft
GUINEA FOWL BREAST 1, 4, 6, 7 Homemade arancini, sweet potato	7450 Ft
BEEF NECK 4, 5, 13 Potatoes, mushrooms, mustard	8450 Ft
VENISON LOIN 4, 13 Beetroot, green herb salad	9950 Ft
LAMB LOIN 2 Jerusalem artichoke, hazelnut, onions	9450 Ft
OCTOPUS 11 Smoked paprika, romesco, potatoes	9450 Ft
RED MULLET 1, 6, 7, 9, 13 Fregola risotto, anchovy	8950 Ft
RAVIOLI 1, 6, 7, 10 Homemade pasta filled with crab, lobster bisque	6950 Ft
OYSTER MUSHROOM 4, 12, 13 Black garlic, parsnip, quinoa	5950 Ft
KIMCHI 9, 10 Kohlrabi, wild rice	5450 Ft

STEAK OFFER

ANGUS TENDERLOIN	15900 Ft
HUNGARIAN GREY RIB EYE	15900 Ft
USDA PRIME STRIPLOIN	17900 Ft
HALF-BOARD SUPPLEMENT: TENDERLOIN 6 950 FT RIB EYE 6 950 FT STRIPLOIN 7 950 FT	
The above steaks are served with the following side: Roasted Brussels sprout salad, potatoes, Roquefort sauce 7	

DESSERTS

CHOCOLATE SOUFFLÉ 6 Orange, cardamom, vanilla ice cream	3450 Ft
COTTAGE CHEESE DUMPLINGS 1, 6, 7 Fruit ragout, vanilla sour cream foam	3450 Ft
BREAD PUDDING 1, 6, 7, 13 Apple sabayon, meringue	3450 Ft
CHESTNUT Fig, cinnamon	3950 Ft

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.