

SALADS

CITRUS GARDEN SALAD	3.500 HUF
Seasonal greens, citrus vinaigrette, tomato varieties (10)	
QUINOA SALAD	4.200 HUF
Mixed greens, quinoa, balsamic dressing, blackberries (12)	
ICEBERG WEDGE	4.500 HUF
Blue cheese dressing, crumbled bergader blue cheese, cherry tomatoes, crispy bacon (7)	

COLD STARTERS

SMOKED EGGPLANT CREAM	4.200 HUF
Fermented vegetables, cherry tomatoes, toasted bread (1, 3, 7, 10)	
FOIE GRAS MOUSSE	4.900 HUF
Pomegranate, sour cherry, tokaji aszú jelly, brioche (1, 3, 6, 7, 11, 12)	
BLACK ABERDEEN BEEF TARTARE	5.800 HUF
Classic seasoning, toast, herb butter, red onion salad (1, 3, 10)	
BEEF CARPACCIO	5.300 HUF
Parmesan shavings, arugula, capers, horseradish (7, 10)	
TUNA TATAKI	5.900 HUF
Marinated yellowfin tuna in gin & tonic, sesame, dill cucumber, red currant, wasabi soy sauce)	
ROYAL CHOICE – FOR TWO	8.500 HUF
Black aberdeen beef tartare, tuna tataki, foie gras mousse	

SOUPS

TENDERLOIN GOULASH	4.800 HUF
Traditional hungarian style (1, 9)	
SEASONAL SOUP	3.900 HUF
Inspired by the season – ever changing	

HOT STARTERS

SHRIMP	4.900 HUF
Chilli, garlic, cherry tomatoes, toast (1, 2, 3, 4, 5, 7, 10, 11)	
CRAB CAKE	7.900 HUF
Remoulade sauce, herb oil (1, 2, 3, 4, 7)	
MEAT SPRING ROLLS	4.200 HUF
Ginger-chilli sauce (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13 ,14)	
SCALLOPS	5.900 HUF
Tomato salsa, coriander	

STEAKS

STEAK PLATTER FOR TWO	29.900 HUF
Filet mignon 200g (new zealand) rib-eye 300g (argentina) sirloin 250g (uruguay) gratin potatoes, grilled pak choi, sweet potato wedges, pepper sauce, chimichurri (1, 3, 7, 8)	
FILET MIGNON	12.900 HUF
Creamed spinach, sweet potato purée, celery pearls, pepper sauce	
Black angus, new zealand 200g) (1, 3, 6, 7, 9, 10)	
RIB EYE	12.900 HUF
Buttered parsley potatoes, blue cheese dressing, crispy onions, pepper sauce	
Hereford, argentina 300g (1, 6, 7, 10)	

RUMP STEAK 10.900 HUF
Thyme-roasted tomatoes, béarnaise, fried artichoke, parmesan, chimichurri
Black angus, argentina 250g (1, 3, 7, 10)

SIRLOIN 10.900 HUF
Buttered mashed potatoes, steamed green beans, jus
Hereford, uruguay 250g (7, 9)

ADD-ON

GRILLED JUMBO SHRIMP (2pieces) 5.900 HUF
(2, 4, 7)

CHEF'S CUT SPECIAL

A rotating selection of premium cuts, personally chosen by our chef based on quality, origin and season. Please ask your server for details about the cuts!

TOMAHAWK 47.900 HUF
Ribeye grilled on the bone, rich characteristic, 1200g
Carved at the table, sides are not included
(Black angus, 1877 farm, australia)

RIB-EYE 18.900 HUF
Exceptional marbling, rich and buttery, sides are not included
(Black angus, creekstone farm 300g , usa)

MAIN COURSES

VEGETABLE BULGUR SALAD 4.500 HUF
Mixed salad leaves, fermented radish, celery, green apple (1, 5, 7, 8, 11)

Additions

Grilled chicken breast (1, 5, 8, 11) +2.000 HUF

Grilled crusted goat cheese (7) +2.400 HUF

GRILLED SEA BASS (BRANZINO) 7.500 HUF

Tomato risotto, crispy arugula (4)

SALMON STEAK 8.900 HUF

Leek & lemon velouté, broccoli, pak choi

BACON-WRAPPED CHICKEN BREAST 6.500 HUF

Filled with sun-dried tomatoes & smoked gomolya cheese,
creamy mashed potatoes, broccoli florets, jus (6, 7, 9)

BEEF TENDERLOIN „BRASSÓI” MEDALLION 8.900 HUF

Bacon vein, ground potato (8,9)

CRISPY PORK BELLY 6.900 HUF

„Paprikás” Potato sauce, potato gratin, pickled cucumber foam,
sausage crumble (7)

SCHNITZEL 7.900 HUF

Cold bulgur salad (1, 3, 7, 10)

SAUCES

BLUE CHEESE 1.200 HUF

PEPPER SAUCE 1.200 HUF

VEAL JUS 1.200 HUF

BEARNAISE 1.200 HUF

CHIMICHURRI 1.200 HUF

SIDES

FRENCH FRIES	1.800 HUF
SWEET POTATO WEDGES	2.800 HUF
WILD BROCCOLI, ASIAN SOY DRESSING, ROASTED SESAME	2.800 HUF
BABY SPINACH SALAD, CASHEW, WASABI VINAIGRETTE	2.600 HUF
GINGER-INFUSED SWEET POTATO PURÉE	2.600 HUF
CHERRY TOMATO SALAD, RED ONION DRESSING	2.900 HUF
POTATO GRATIN	2.500 HUF
SEASONAL GRILLED VEGETABLES	2.800 HUF
CRISPY FRIED ARTICHOKE	2.500 HUF
CLASSIC BUTTERED MASHED POTATOES	2.500 HUF
BUTTERY ROASTED POTATOES WITH PARSLEY	2.000 HUF
BREAD BASKET	1.200 HUF

DESSERTS

CHOCOLATE SOUFFLE, BOURBON VANILLA ICE CREAM,	3.500 HUF
COLD CHERRY SAUCE (1, 3, 7, 8)	
CHEESECAKE WITH RASPBERRY SAUCE (1, 3, 7, 8)	3.500 HUF
MILLE-FEUILLE	3.500 HUF
ÉCLAIR WITH PISTACHIO CREAM (1, 3, 7, 8)	3.750 HUF
RASPBERRY PASSION FRUIT VEGAN SLICE	3.500 HUF

Allergenic:

1. grains containing gluten
2. crustaceans and/or ingredients containing crustaceans
3. egg and/or ingredients containing eggs
4. fish and/or ingredients containing fish
5. peanuts and/or ingredients containing peanuts
6. soybeans and/or ingredients containing soybeans
7. milk and/or ingredients containing milk
8. nuts, as in almond, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, pistachio, macadamia nuts or Queensland nuts and/or ingredients containing them
9. celery and/or ingredients containing celery
10. mustard and/or ingredients containing mustard
11. sesame and/or ingredients containing sesame
12. sulfur-dioxide and sulphites expressed in SO₂, at concentrations exceeding 10 mg/kg and 10mg/l.
13. lupine and/or ingredients containing lupine
14. molluscs and/or ingredients containing molluscs