

BRASSERIE AND ATRIUM

LA BURRATA

Heritage tomatoes, tomato water, Pea, asparagus, broad beans, pistachio (V) Melon, cucumber, red pepper, basil (V) Cetara anchovies, chili, caper berries, sourdough, 25 year Modena extravacchio (V) *Ce, D, Su* *D, G, M, Su* Bella di Cerigniola olives (V) *D, F, G, Su*

— HUF 6 500 / BURRATA —

STARTERS

Oyster, green apple, shallot, red wine vinegar mignonette *Mo, Su*
HUF 3 300

Zucchini hummus, pickled squash, chickpeas, Kalamata olives, Urfa pepper (Vg) *Se, Su*
HUF 5 400

Leek’s vinaigrette, bottarga, croûtons, smoked aioli *E, F, G, M, Su*
HUF 5 500

Trout tartar, buttermilk, cucumber, daikon *D, F, M, Su*
HUF 6 000

Salmon crudo, citrus cure, mandarin, piment d’Eslette *F, M, Su*
HUF 6 500

Beef carpaccio, cauliflower & truffle puree, grapes *D, G, M, Su*
HUF 7 200

Add freshly shaved truffles – 3g: HUF 3 500

MAIN COURSES

Beef tenderloin (250g)* Beef rib eye (350g)* Beef striploin (300g)*
HUF 14 900 HUF 15 200 HUF 16 000

** All our grills are served with roasted onion, charred tomato, mushroom, Béarnaise. D, E, Su*

Sauces *Ce, D, M, Su* : Red wine jus / Peppercorn cream / Mushroom & thyme
HUF 970

“Chicken” fried crisp coated tofu, grilled sprouting broccoli, carrots,
miso mushroom ketchup (Vg) *Ce, G, M, Su*
HUF 7 000

Roasted hispi cabbage, sauerkraut pancake, pumpkin, king oyster mushroom (Vg) *Ce, G, S, Se, Su*
HUF 7 000

Grilled seabass, piperade, olives, basil oil *F, Su*
HUF 13 500

SCHNITZELS

Hähnchen Schnitzel - chicken escalope, braised red cabbage, red wine jus *D, E, G, Su*
HUF 9 000

Holstein Schnitzel - pork escalope, fried egg, cornichons, capers, anchovies *D, E, F, G, Su*
HUF 12 000

Wiener Schnitzel - veal escalope, warm potato salad, lingonberry compote *D, E, G, M, Su*
HUF 15 200

SIDES

Creamed potatoes (V) *D* New potatoes, garlic confit, thyme, rosemary (V) *D* Baby carrots, French beans, shallots (V) *D*

Potato fries (Vg) Peppers, aubergines, zucchini, celery, olives, capers, pine nuts, basil (Vg) *Ce, N, Su* Mini Caesar salad *D, E, F, M, G*

Sweet potato fries (Vg) Crisp garden salad, honey & soft herb dressing (Vg) *M, Su* Truffle & parmesan potato wedges (V) *D, Su*

— HUF 2 100 / SIDE —

FLAVOURS OF HUNGARY*

STARTERS

Gulyásleves
Goulash soup, classic root vegetables, beef, paprika *Ce*

Füstölt tokhal
Smoked sturgeon, beetroot, sour cream, pálinka *D, F, Su*

Körözött (V)
Cheese curd, kapia peppers, paprika, bitter leaves, pepitas *D, N, Su*

MAIN COURSES

Csirkepaprikás
Braised chicken in paprika sauce,
noodles, oyster mushrooms, sour cream *Ce, D, E, G, Su*

Sült pisztráng
Oven roasted trout, herbs, garlic, lemon *F, Su*

Kacsacomb
Confit duck leg, pear, red cabbage, jus *Ce, D, Su*

DESSERTS

Rigó Jancsi
Chocolate cake, bitter chocolate pâte à bombe,
vanilla “caviar”, white chocolate ganache *D, E, G, N, P, S*

Somlói galuska
Soft sponge, vanilla, chocolate, whipped cream *D, E, G, N, S*

Rákóczi túrós
Cottage cheese, apricot jam, meringue *D, E, G, N, P, S*

2 Course Menu: HUF 14 600
3 Course Menu: HUF 18 000

* All items on this menu are prepared using locally sourced ingredients.

Our menu features locally sourced and mostly organic products and ingredients, reflecting our commitment to sustainability and care for the environment. The product and ingredient purchases are made with a preference for local and certified suppliers. Please note that our dishes are prepared in an environment that may contain allergens. If you have any allergies or intolerances, kindly inform a member of our team. Allergens: C- Crab and shellfish, Ce- Celery, D- Dairy products, E- Eggs, F- Fish, G- Gluten, L- Lupin, M- Mustard, Mo- Molluscs, N- Nuts, P- Peanuts, S- Soy, Se- Sesame seeds, Su- Sulfids | V- Vegetarian, Vg- Vegan | All prices are inclusive of VAT. Please note that 13% service charge will be added to your final bill.