

MENU

SOUP

Coconut-lime vegetable soup (shitake mushroom, glass noodles, cilantro) 78 - With prawns 2	3 400 3 900
Rooster Goulash (truffle ravioli, vegetables, lemongrass, sour cream) * 1 3 6 7 9	3 900
Seasonal Chef's Special Soup	3 400
APPETIZER	
Chess Salad with quinoa (roasted lemon vinaigrette, padron peppers, marinated red onions) - vegan 910	3 900
St. Jacques Scallops (smoked gazpacho, goat cheese, rocket salad) 714	5 900
Beef Tongue (peppers textures, gherkins) 9	4 900
MAIN COURSE	
Cauliflower steak (Tahini, pomegranate, wild rice tabbouleh) - vegan 11	4 900
Catfish stuffed cabbage (dill, lemon, sour cream) 37910	5 900
Roasted whole Dorade (chimichurri, grilled vegetables, fennel) 69	8 900
Cornflakes breaded chicken breast (linguini arrabiata, comte cheese) * 1379	6 900
Pork Belly with bean salad (cilantro, cucumber, pearl onions) 6 9 10	7 900
Aged beef neck stew "porkolt" (sheep cheese noodles, chives, celery) * 1 3 6 7 9 10	7 900
Rib-Eye steak (cheese fondue, habanero jus, steak fries) 6 7 9 10	14 900
STREET FOOD	
Smoked salmon bagel (gaucamole, roasted tomatoes, steak fries) 134791011	5 900
Chess double cheeseburger (lettuce, fried onions, tomatoes, steak fries) 137	5 900
DESSERT	
Tirami Piú (marscapone, pistachio, coffee, puffed rice) 357	3 400
Madartej Vanilla Custard (raspberry, cheese curd "turo" dumpling) 137	3 400
Flodni (caramel mousse, red and blackcurrants) - vegan 1567	3 400
CHEESE	
Selection of Hungarian cheeses from "Hegedus" dairy farm, Etyek 357	5 900



* optionally gluten-free or lactose-free

All prices are in Hungarian Forints (HUF) and include VAT. 12% service charge will be added.

Allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk (lactose) 8. Nuts 9.

Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Molluscs