

SALADS & STARTERS

SMALL MIXED SALAD mixed salad, radish, tomato, citrus, olive oil	G L V	1790.-
BURRATA WITH STRAWBERRIES & MARINATED ROASTED PEPPERS mixed salad, soft-boiled egg, olive oil, honey balsamic vinaigrette	G V	3890.-
AVOCADO & ARTICHOKE SALAD smoked salmon, feta cheese, tomato, capers and olives	G	4650.-
GOOSE LIVER PÂTÉ sage pear jam, sweet brioche		4850.-
SALMON TARTARE WITH SOFT-BOILED EGG toast, horseradish mayonnaise, pickles, salted citrus		4850.-
TENDERLOIN TARTARE WITH SOFT-BOILED EGG toast, marinated onions, pickles, capers, salted lemon	L	4850.-

SOUPS

CHARD CREAM SOUP yoghurt, poached egg, mustard caviar	G V	2890.-
BEEF CONSOMMÉ WITH NOODLES thin noodles, beef neck, carrot, champignons, sugar snap pea	L	3150.-
BEEF CONSOMMÉ FOR FOUR	L	11290.-
VENISON RAGOUT SOUP WITH TARRAGON sour cream, seasonal veggies, lime, juniper	G	3650.-

MAIN COURSES

WIDE NOODLES WITH MUSHROOMS shimeji, morel, porcini, aged sheep cheese, dried tomatoes, garlic, white wine	V	4290.-
ASPARAGUS RISOTTO WITH SHEEP CHEESE aged Tomme pur Brebis, soft-boiled egg	G V	5290.-
GRILLED WHITE MOULD GOAT CHEESE sorrel cream, poached egg, potatoes	G V	4850.-
HALIBUT FILLET WITH GREEN PEA CREAM poached egg, grilled pak choi	G L	6490.-
PIKE PERCH WITH SPINACH & CREAMY SWEET POTATO spiced aubergine caponata, tomato, capers, mint, almond	G L	6290.-
MARENGO CHICKEN SURF & TURF skin-on chicken breast, tiger prawn, creamy polenta with goat cheese, tomatoes, mushrooms		6190.-
STUFFED CHICKEN THIGH chicken liver stuffing, mashed potatoes, cucumber salad		5290.-
DUCK LEG WITH ASPARAGUS CREAM French strudel with kale, jus	L	5890.-
FRIED PORK TENDERLOIN homemade breadcrumbs, mashed potatoes, buttery capers with lemon		5850.-
BABY GOAT seared gnocchi, mushrooms, sage, dried tomatoes, jus		5590.-
SPICED BEEF BRISKET roasted sweet potato, goat cheese crumbs, mushrooms	G	6290.-
BEEF CHEEK IN DILL AND PAPRIKA SAUCE buttered green beans, potatoes	G	5850.-
RUMP STEAK WITH CARROT PURÉE carrots, potatoes, onion, jus	G L	8990.-
ÉMILE BURGER WITH POTATO WEDGES cheddar, bacon, fried onions, pickles, tomato		4950.-

SIDES

FRENCH FRIES		1650.-
POTATO WEDGES		1650.-
TOMATO SALAD parsley, spring onions		1450.-
CUCUMBER SALAD		1450.-
SMALL MIXED SALAD mixed salad, radish, tomato, citrus, olive oil		1790.-

KID'S MENU

BEEF CONSOMMÉ vegetables, thin noodles	L	1690.-
PASTA WITH SOUR CREAM AND CHEESE sour cream, grated Trappista cheese	V	2350.-
FRIED CHICKEN BREAST with mashed potatoes or French fries		2850.-

DESSERT

FLOATING ISLAND vanilla sauce, egg white foam, berries, almond	G	2690.-
WHITE CHOCOLATE & APPLE CREAM CAKE salted caramel cream, citrus, berries		2890.-
COTTAGE CHEESE DUMPLINGS IN SWEET CRUMBS strawberry, citrusy yoghurt		3150.-
SOMLÓI SPONGE CAKE cocoa, walnut and classic sponge, raisins soaked in Tokaji Aszú, chocolate sauce, homemade whipped cream, linzer crisp		2290.-

LEGEND

G Gluten free L Lactose free V Vegetarian

Our prices are in HUF VAT included.

We charge 16,5% service fee on food and beverage consumption.

Accepted cards: MasterCard, Maestro, VISA, VISA Electron, JCB