

FOOD

STARTER

- Mediterranean eggplant tartar with capers, cucumber, fresh bread **L** 2190 Ft
- Caesar salad with roasted chicken strips, cruton 4280 Ft

SOUP

- Vecsés chicken consommé with meat, vegetables, and fried liver dumpling 2280 Ft
- Goulash soup with bread **L G** 2490 Ft

PASTA

- Strozzapreti with strips of duck breast, served with tomatoes, in a white wine cream sauce 4780 Ft

MAIN DISHES

- Hungarian ratatouille **G L** fresh bread **L** 3390 Ft
(jasmine rice +100 Ft, sausage +200 Ft, egg +200 Ft)
- Green pea risotto with goat cheese crumbles and roasted shimeji mushrooms **G** 4390 Ft
- Panko crusted chicken breast fillet with rice and French fries **L** 4790 Ft
- Grilled chicken breast steak with toasted polenta, 'Epres72 salad' 5390 Ft
- Panko crusted Fledermaus Schnitzel with fried potatoes and mayonnaise made beetroot salad **L** 5780 Ft

Dear Guests, 10 % service charge will be added to the bill.

We kindly request that you notify us in advance of your invoice requirements.

FOOD

MAIN DISHES

| | | |
|---|-----|---------|
| Pork collar steak with hungarian ratatouille, dollar potatoes | G L | 5890 Ft |
| Flank steak with grilled vegetables, steak potatoes | G L | 6890 Ft |
| Salmon steak with quinoa grilled vegetables | G L | 6590 Ft |

SALAD

| | | |
|--|---|---------|
| Mixed green salad with olive oil or lemon dressing | | 1250 Ft |
| Coleslaw | G | 1250 Ft |
| Cabbage salad | | 1250 Ft |
| Vecsés pickles | | 1250 Ft |

SAUCE

| | | |
|-----------------------|--|--------|
| BBQ sauce | | 570 Ft |
| Pepper sauce | | 570 Ft |
| Forest mushroom sauce | | 570 Ft |

DESSERT

| | | |
|---|---|---------|
| Epres72 cottage cheese dumplings with sour cream, fruit coulis | G | 2390 Ft |
| Hungarian layered sponge cake with bitter chocolate sauce and walnuts | | 2390 Ft |
| Panna cotta with mango puree | G | 2190 Ft |

Dear Guests, 10 % service charge will be added to the bill.

We kindly request that you notify us in advance of your invoice requirements.

Allergen guidance

G gluten-free

L lactose-free

We can prepare a significant portion of our dishes gluten-free or lactose-free; please ask our servers for information!

DRINKS

SOFT DRINKS

| | | |
|--|--------|---------|
| sodas (2,5 dl) | | 890 Ft |
| Coca-Cola, Coca-Cola Zero, Fanta orange, Sprite, Kinley ginger ale, Kinley tonic, Kinley pink aromatic berry tonic | | |
| Fuze tea peach / lemon | | |
| Fever Tree Mediterranean tonic | | 1390 Ft |
| Cappy fruit juices (2,5 dl) orange, peach, apple | | 990 Ft |
| mineral water | 0,33 l | 0,75 l |
| sparkling/still | 690 Ft | 990 Ft |
| soda water (1 dl) | | 110 Ft |
| homemade lemonade | 4 dl | 1 l |
| Ask your server for our current flavors! | 990 Ft | 1890 Ft |

HOT DRINKS

Ask for our coffee with lactose-free or plant-based milk (+200 Ft).

| | | |
|--------------|--|---------|
| ristretto | | 790 Ft |
| espresso | | 790 Ft |
| lungo | | 790 Ft |
| macchiato | | 790 Ft |
| doppio | | 990 Ft |
| cappucino | | 990 Ft |
| americano | | 990 Ft |
| cafe latte | | 990 Ft |
| flat white | | 990 Ft |
| iced coffee | | 990 Ft |
| grog latte | | 1090 Ft |
| filtered tea | | 890 Ft |

DRAUGHT BEER

| | | |
|--------------------|--------|---------|
| | | 5 dl |
| Coors (2,5 dl) | 790 Ft | 1390 Ft |
| Staropramen (3 dl) | 890 Ft | 1390 Ft |

PALINKA Agárdi

| | | |
|---|---------|------|
| Irsai Olivér grape / Williams pear / Black cherry | | 4 cl |
| Sour cherry / Apricot | 2290 Ft | |
| Barrique Plum | 2490 Ft | |
| Red Williams pear / Quince | 2590 Ft | |
| | 2790 Ft | |

GIN

| | |
|----------------------|---------|
| Bombay Sapphire | 1690 Ft |
| Bobby's | 1990 Ft |
| Brockmans | 2190 Ft |
| Hendrick's | 2390 Ft |
| Monkey 47 Barrel Cut | 4490 Ft |

VODKA

| | |
|---------------------|---------|
| Finlandia | 1190 Ft |
| Finlandia Botanical | |
| Wildberry-Rose | 1190 Ft |
| Russian Standard | 1390 Ft |
| Beluga | 2190 Ft |

WHISKY

| | |
|-----------------------|---------|
| Ballantines | 1390 Ft |
| Johnnie Walker | 1490 Ft |
| Jack Daniel's | 1490 Ft |
| Jack Daniel's Apple | 1490 Ft |
| Chivas Regal 12 years | 1790 Ft |
| Nikka from the barrel | 2990 Ft |
| Ardbeg 10 years | 3590 Ft |

TEQUILA

| | |
|--------------------|---------|
| Don Julio Reposado | 3490 Ft |
|--------------------|---------|

RUM

| | |
|-------------------------------|---------|
| Bacardi Carta Blanca Superior | 1290 Ft |
| Bacardi Spiced | 1290 Ft |
| Diplomatico Exclusiva | 2090 Ft |
| Ron Zacapa Solera 23 years | 3390 Ft |

ARMAGNAC, COGNAC

| | |
|-----------------------|---------|
| Armagnac Castarède XO | 3490 Ft |
| Hennessy XO | 5190 Ft |

APERITIFS

| | |
|--------------|---------|
| Jägermeister | 1290 Ft |
| Unicum | 1290 Ft |
| Unicum plum | 1290 Ft |
| Campari | 1390 Ft |
| Aperol | 890 Ft |

LIQUOR

| | |
|---------|---------|
| Baileys | 1290 Ft |
|---------|---------|

Dear Guests, 10 % service charge will be added to the bill.

We kindly request that you notify us in advance of your invoice requirements.

BOROK/WINES

FEHÉRBOROK / WHITE WINES

| | | | 1 dl | 1 üveg |
|---|---------|------------------------|------|--------|
| Koch - BIO Organic Castellum  | 2021 | Hajós-Baja | 990 | 7090 |
| Folly Arborétum - Boróka | 2023 | Badacsony | 990 | 7090 |
| Béla és Bandi - Pinot Gris | 2022/23 | Balatonfüred-Csopak | 1090 | 8190 |
| Tokaj Nobilis - Sárgamuskotály | 2023 | Tokaj-Bodrogkeresztúr | 1190 | 8790 |
| Szijjártó Előd - Sauvignon Blanc | 2023 | Etyek-Buda | 1290 | 9590 |
| Balassa - Balassa 2023 /KACSA/ | 2023 | Tokaj | 1290 | 9590 |
| Kamarás - Téboly Chardonnay | 2022/23 | Mátra | 1290 | 9590 |
| Pannonhalmi Főapátság - Rajnai rizling | 2023 | Pannonhalma | 1290 | 9590 |
| Zelna - Farkó-kő Olaszrizling  | 2021 | Balatonfüred-Csopak | 1390 | 9990 |
| Ombre - Pinot Grigio  | 2022/23 | Olaszország, Veneto | 1290 | 9590 |
| Kono - Sauvignon Blanc | 2022/23 | Új-Zéland, Marlborough | 1390 | 9990 |
| Chateau Ste. Michelle - Dry Riesling | 2021 | USA, Washington | 1390 | 9990 |

ROZÉ BOROK / ROSÉ WINES

| | | | | |
|---------------------|-----------|--------------|-----|------|
| Etyeki kúria - Rosé | 2022/2023 | Etyek-Buda | 990 | 6990 |
| Heimann - Mammároza | 2023 | Szekszárd | 990 | 6990 |
| Konyári - Rosé | 2022/2023 | Balatonlelle | 990 | 6990 |

VÖRÖSBOROK / RED WINES

| | | | | |
|---|-----------|---------------------|------|-------|
| Heimann - Merlot | 2021/2022 | Szekszárd | 1090 | 7990 |
| Ifj. Márkvárt János - Kadarka | 2022 | Szekszárd | 1290 | 9590 |
| Szekretár - Kékfrankos | 2020 | Szekszárd | 1390 | 9990 |
| Pannonhalmi Főapátság - Hemina | 2021/22 | Pannonhalma | 1590 | 11290 |
| Günzer - Ördögárok | 2019 | Villány | 1890 | 13690 |
| Konyári - Loliense | 2021 | Balatonlelle | 1990 | 14790 |
| Pannonhalmi Főapátság - Infusio | 2021 | Pannonhalma | X | 20990 |
| Mare Magnum - Chocolate Tube | | | | |
| Primitivo IGT | 2021/22 | Olaszország, Puglia | 1590 | 11290 |
| Dominion Tantara - Carlos 55 Pinot Noir | 2016 | USA, California | 2090 | 15290 |

DESSZERTBOR / SWEET WINE

| | | | | |
|--------------|------|-----------------|-----|------|
| Vayi - Cuvée | 2018 | Tokaj-Erdőbénye | 890 | 6690 |
|--------------|------|-----------------|-----|------|

PEZSGŐ ÉS GYÖNGYÖZŐBOR / SPARKLING WINES

| | | | | |
|---|------|----------------------|------|-------|
| Vayi - Frizzante | 2022 | Tokaj-Erdőbénye | 1090 | 7990 |
| Bosco - Prosecco Frizzante DOC | | Olaszország, Veneto | 1090 | 7990 |
| Fehérvári Borbirtok - Rosé Brut Reserve | | Somló | X | 11690 |
| Kreinbacher - Prestige Brut | | Somló | X | 16790 |
| Veuve Clicquot - Brut | | Champagne, Franciao. | X | 29900 |