

STARTERS

Beef Tartare

Capers, arancini, egg cream, Parmesan 5 600 HUF

Duck Liver Terrine

Brioche, thyme-infused apricot purée, basil-marinated fig, toasted seeds 5 400 HUF

Hungarian squash stew, perfect egg

marinated dill zucchini, pearl onions, coppa, sourdough bread 3 900 HUF

SOUPS

Asian Beef Soup

Stuffed pasta, fresh mushrooms 5 200 HUF

Chilled Apricot Soup

Goat cheese, toasted pine nuts 3 800 HUF

MAIN COURSES

Rabbit Paprikash

Ravioli, milk foam 7 900 HUF

Dödölle

morel mushrooms, roasted Mangalica bacon, onion jam, sour cream 6 800 HUF

Young Veal Stefania

Potato gnocchi, Swiss chard, goat cheese, king oyster mushrooms 9 800 HUF

Sea Bass

Hollandaise sauce, charred peas, pickled salad, arancini 8 400 HUF

DESSERT

Dark Chocolate

with chocolate soil and spring fruits 3 800 HUF

Hungarian Cottage Cheese Mousse

Caramel, lime sorbet, apricot foam

3 800 HUF