STARTERS

CRISPY GOAT CHEESE MINI WONTONS

w. red curry-raspberry dip, mesclun salad, walnut oil and toasted walnuts
{cereals, milk, nuts, sulphur dioxide}
3500 HUF

SOUPS

AUTHENTIC ITALIAN TOMATO SOUP

w. Parma ham-wrapped baked mozzarella
{milk, sulphur dioxide}
3050 HUF

DILL PALÓC GOULASH

w. mangalica pork cheek, fresh sour cream and freshly baked bread
{cereals, milk, sulphur dioxide}
3200 HUF

SNACK

FRITTO MISTO

w. crispy salmon and king prawns, pickled fennel, and garlic aioli
{cereals, shellfish, fish, egg, mustard, sulphur dioxide}
3900 HUF

KÁPTALANTÓTI GRILLED SAUSAGE

w. spicy mustard, homemade plum ketchup, sourdough bread and Vecsés pickles
{cereals, mustard, sulphur dioxide}
3800 HUF

MINI LÁNGOS

w. seared pork tenderloin strips, roasted garlic sour cream, cheddar cheese and Lyonnaise onions
{cereals, milk, sulphur dioxide}
3200 HUF

TAPAS

GAMBAS PIL-PIL

w. garlic-chili olive oil and fresh bread
{cereals, shellfish, sulphur dioxide}
3 500 HUF

WALNUT-CRUSTED CAMEMBERT BITES

w. Cumberland dip and balsamic arugula
{cereals, egg, milk, nuts, sulphur-dioxide}
2950 HUF

PAN-SEARED PORK CHEEK

w. wild mushrooms, garlic confit, lemon zest, parsley and fresh bread
{cereals, sulphur dioxide}
3500 HUF

HUNGARIAN DISHES

GAINT PORK LOIN WIENER SCHNITZEL
w. bavarian mustard potato salad
{cereals, egg, milk, mustard, sulphur dioxide}
6550 HUF

CLASSIC BRASSÓ-STYLE PORK TENDERLOIN
w. pickled sour cucumber
{mustard, sulphur dioxide}
5900 HUF

BEEF TENDERLOIN STEAK ROSSINI
w. sautéed potatoes, red wine brown sauce, seared mushroom caps, grilled duck liver, wilted spinach and toasted pine nuts
{milk, sulphur dioxide}
9800 HUF

MOROCCAN CHICKEN AND BEEF TENDERLOIN SKEWERS
w. ajvar, red lentil ragout, yogurt eggplant, and sweet potatoes
{milk, celery, mustard, sulphur dioxide}
7900 HUF

BISTRO CUISINE

CAESAR SALAD
w. yogurt-tandoori grilled chicken breast, bread chips and parmesan shavings
{cereals, milk, egg, mustard, sulphur dioxide}
4500 HUF

CAESAR SALAD
w. king prawn, bread chips and parmesan shavings
{cereals, milk, egg, mustard, shellfish, sulphur dioxide}
5 000 HUF

BACON-WRAPPED PORK TENDERLOIN
w. sheep Tyrolean strudel, chanterelle mushroom paprikash and roasted kapia pepper jam
{cereals, milk, egg, sulphur dioxide}
6 200 HUF

HONEY-CHILI GRILLED CHICKEN BREAST
w. creamy cheddar-butter risotto, garlic green beans and crispy bacon chips
{milk, sulphur dioxide}
5 900 HUF

IRISH BEEF'S SPARE RIB BBQ
w. pineapple, coleslaw and crispy potato
{cereals, egg, milk, celery, sulphur dioxide}
6 700 HUF

GRILLED SKIN-ON SALMON FILLET
w. dill squash velouté, citrus roasted potatoes, toasted fennel and grilled king prawns
{fish, shellfish, egg, sulphur dioxide}
6 900 HUF

GIANT KING PRAWNS
(6 pcs) in garlic lemon butter, fresh salad and roasted potatoes
{shellfish, milk, sulphur dioxide}
7 900 HUF

PASTA

HOME MADE RAVIOLI
stuffed w. Ossobucco, cheese sauce, olive, tomato
{cereals, milk, sulphur dioxide}
4 890 HUF

GNOCCHI IN CREAMY TOMATO SAUCE
w. grilled goat cheese, sage, capers and wilted spinach
{cereals, egg, milk, sulphur dioxide}
4 500 HUF

DESSERTS

LIGHT COTTAGE CHEESE DUMPLINGS
in sweet panko crumbs, basil-strawberry coulis, bourbon vanilla sweet sour cream and toasted almonds
{cereals, milk, egg, nuts, sulphur dioxide}
2 900 HUF

PISTACHIO-ORANGE TIRAMISU
w. Blanxart 62% chocolate
{cereals, egg, milk, nuts, soy, sulphur dioxide}
2 900 HUF

CLASSIC SOMLÓ-STYLE SPONGE CAKE
{cereals, milk, egg, nuts, sulphur dioxide}
2 900 HUF