

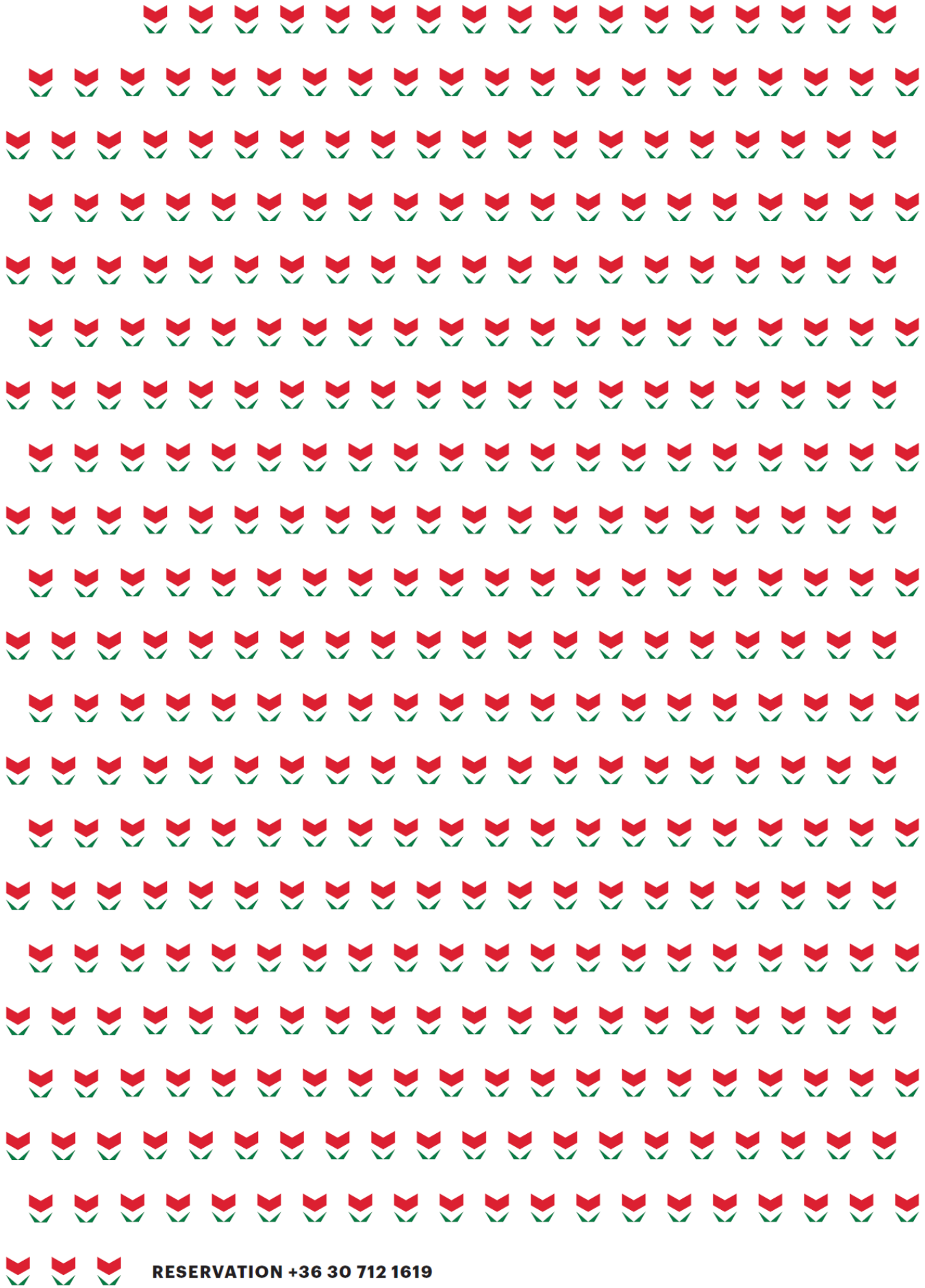


HUNGARIAN

# GASTRO CELLAR

EST. 2017





**RESERVATION +36 30 712 1619**





# HUNGARIAN HERITAGE

*We believe that a nation can be truly known through its cuisine. A culture is characterized by its gastronomy just as much as by its musical works, literary works or fine art. There is a story behind every single food and drink offered here - all of them are about Hungary. About how we live and enjoy life.*

**GOULASH SOUP** contains the curiosity of the plain and the ancient tradition of Hungarian agriculture.

**PALINKA** contains the finest flavor of the noblest fruits - and in the history of pálinka, the fate of Hungary dates back to the 14<sup>th</sup> century. century to the present day.

**PAPRIKA** hides the spiciness that makes us special and unmistakable in Europe and the world.

The success of **ZWACK UNICUM** or **PICK SALAMI** is a timeline stretching from the age of dualism, through the world wars, through communism and the change of regime to the present day, which follows the development of the entire country.

The origin of the **TOKAJ ASZÚ**, the key to its worldwide success, is the result of several lucky combinations: the evolution of the earth's history, the biological features, the climatic conditions, and the knowledge of the wine-growers of the people create this wine together.

The most important market for **HEREND PORCELAIN**'s handmade works of art is China - yes, the country of porcelain imports the most beautiful ceramic creations from us.

**Enjoy yor meal.  
Cheers.**



## » STARTER

### **Hungarikum mangalica peasant plate**

*sausage, töpörtyű (fried fat), bacon, charcuterie, garden vegetables, wild sourdough bread, butter*

**5 200 Ft**



Günzer Cabernet Franc

1 600 Ft

Villány

### **Duck liver pate**

*with cold apple chutney and garden vegetables*

**4 500 Ft**



Göncöl 5 puttonyos aszú

2 100 Ft

Tokaj

### **Caesar salad**

*optional topping: chicken / vegetarian*

**5 200 Ft**



Figula Olaszrizling

1 500 Ft

Balaton region





## **Caesar salad**

*with king crab*

**6 500 Ft**



Takler Pinot Noir Rosé

Szekszárd

1 100 Ft

## **Duck breast salad**

*with bacon, pear, camembert, garlic croutons*

**6 500 Ft**



Takler Pinot Noir Rosé

Szekszárd

1 100 Ft

## **Eggplant cream & Hummus**

*with vegetable baton and toast*

**4 500 Ft**



Szászi Badacsonyi Kéknyelű

Badacsony

2 800 Ft



## » SOUPS

### **Goulash soup**

*from beef, with homemade mini-dumplings*

**2 900 Ft**



St. Andrea Merengő Bikavér Superior  
Eger

5 300 Ft

### **Onion soup in bread (V)**

*Makó style*

**2 500 Ft**



IKON Chardonnay  
Balatonboglár

1 100 Ft

### **Seasonal vegetable cream soup (VV)**

Kreinbacher Nagy Somlói Juhfark  
Balaton Region

**2 500 Ft**

3 200 Ft

### **Potato soup (VV)**

*Alföld style*

**2 500 Ft**





## » MAIN COURSES

### Red wine beef stew

with kápia paprika dumplings

**6 500 Ft**



Gere Kopár

Villány

5 100 Ft

### Transylvanian stuffed cabbage

with sour cream, wild sourdough bread,  
a pinch of spicy paprika

**6 500 Ft**



Kreinbacher Nagy Somlói Juhfark

Balaton region

3.200 Ft

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## HUNGARIAN GREY CATTLE BETYÁR STEAK

**12 000 Ft**

with porcini mushrooms, homemade lecho,  
roasted, seasoned potatoes



Günzer Cabernet Franc

Villány

1.600 Ft

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### Giant Schnitzel

pork tenderloin, potatoes with  
butter and parsley, cabbage salad

**7 200 Ft**



IKON Rajnai Rizling

Balatonboglár

1 200 Ft

### Grilled goat cheese (V)

pickled tomato with mushroom-bulgur  
salad, almond-cherry chutney

**7 200 Ft**



Villa Tolnay Zöldvelteli 2023

Balaton region

2 300 Ft



## Sous vide turkey breast

cream sauce, with fennel plum  
frappe, wild rice (GM, LM)

**7 200 Ft**



Gál Tibor Pinot Noir 2021

Eger

1 600 Ft

## Confit duck

plum pálinka with pearl onions, red  
cabbage, mashed potatoes with onions

**7 200 Ft**



Sebestyén Mozaik Bikavér 2020

Szekszárd

2 000 Ft

## MANGALICA GYPSY ROAST

with garlic, bacon, straw french fries,  
cucumber salad

**12 000 Ft**



Takler Syrah 2021

Szekszárd

1 400 Ft

## Paprikasch chicken with fresh tomatoes

with butter dumplings, romaine  
salad with vinegar

**6 500 Ft**



Rustica Kékfrankos Siller 2022

Pilisborosjenő-Szentendre

1 700 Ft

## Roasted zander fillet in its skin

with spinach pappardelle,  
pearl tomatoes with truffles

**8 200 Ft**



IKON Chardonnay

Balaton Region

1 100 Ft



**Lentil stew  
with falafel (V)**

**4 500 Ft**



Gál Tibor Pinot Noir 2021

Eger

1 600 Ft

**Pea vegetable dish with  
smoked quail egg stew(V)**

**4 500 Ft**



Bolyki Királyleányka 2023

Eger

1 100 Ft

**Crispy zucchini-eggplant  
taller (V)**

*with ajvar, lemon-zucchini chutney  
with torn greens*

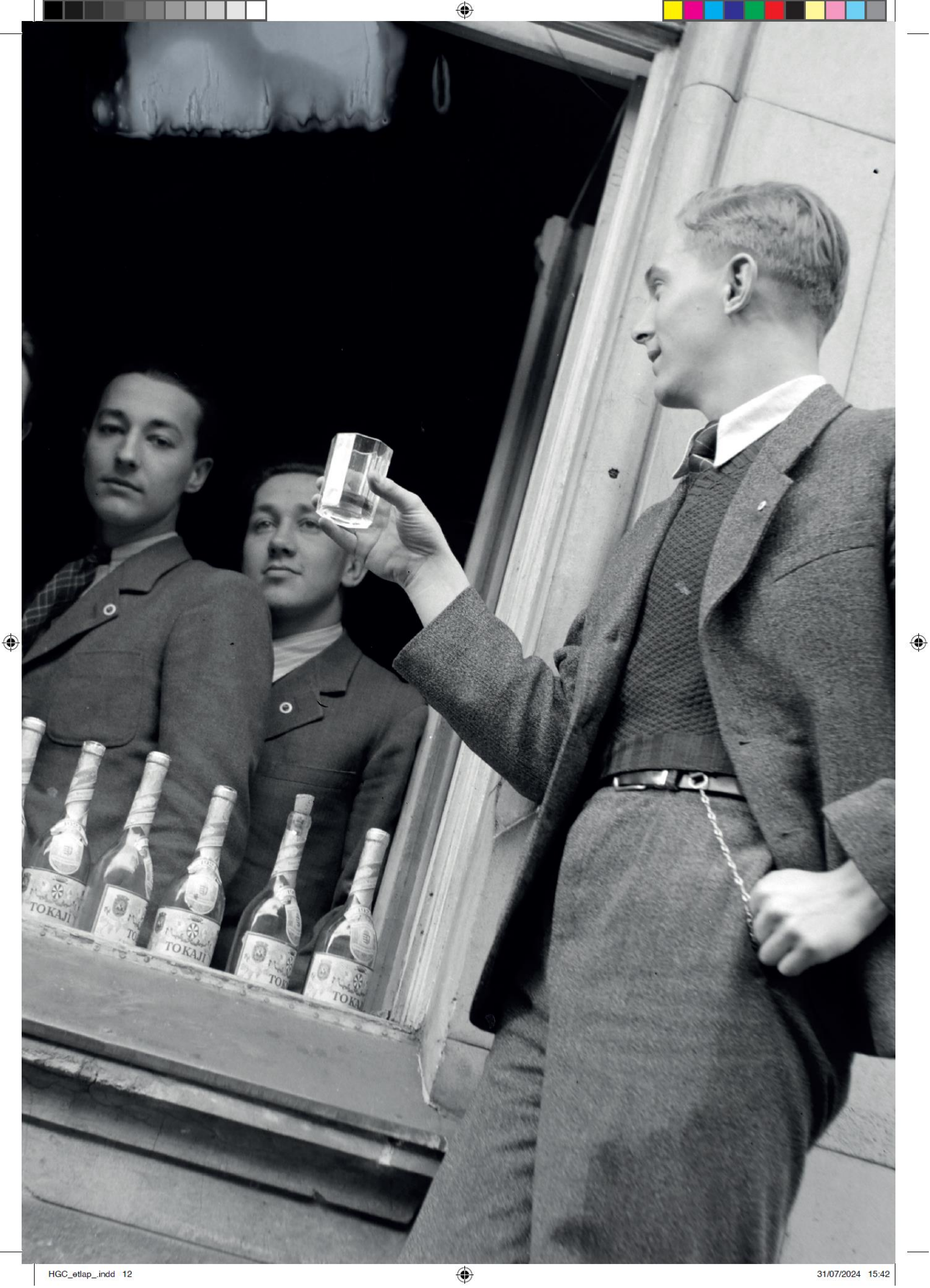
**7 200 Ft**

**Vegetable potato  
pancake (V)**

*salad with garlic chutney*

**4 500 Ft**






## » DESSERT

### Somlói galuska

**2 900 Ft**


 Göncöl Furmint 2023  
Tokaj

1 100 Ft

### Strudel selection (V)

**3 900 Ft**

*with pálinka fruit dressing*


 Göncöl Furmint 2023  
Tokaj

1 100 Ft

### Pancakes

**2 900 Ft**

*with raisin and cottage cheese, flambéed in the oven baked with grape pálinka & sweet sour cream*

 Göncöl 5 Puttonyos Aszú 2017  
Tokaj

2 100 Ft

### Vegan tapioca mousse


**3 500 Ft**

*with Dunszt strawberry jam*

### Cheese selection

**4 500 Ft**

*with Dunszt apple pie jam toasted walnut rose*

 Oremus Tokaji Aszú 5 Puttony 2017  
Tokaj

37 700 Ft



## » TASTING

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### PÁLINKA TASTING

with cold platter

<b>STANDARD SET</b>	<b>3 x 2 cl</b>	<b>7 500 Ft</b>
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<b>PREMIUM SET</b>	<b>5 x 2 cl</b>	<b>12 500 Ft</b>
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### WINE TASTING

with cold platter

<b>STANDARD SET</b>	<b>3 x 1.5 dl</b>	<b>7 500 Ft</b>
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<b>PREMIUM SET</b>	<b>5 x 1.5 dl</b>	<b>12 500 Ft</b>
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<b>SOMMELIER SET</b>	<b>7 x 1.5 dl</b>	<b>17 500 Ft</b>
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### DUNSZT SYRUP & JAM TASTING

<b>STANDARD SET</b>	<b>3 x JAM TASTER</b>	<b>3 x 2 dl</b>	<b>7 500 Ft</b>
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<b>PREMIUM SET</b>	<b>5 x JAM TASTER</b>	<b>5 x 2 dl</b>	<b>12 500 Ft</b>
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## » PÁLINKA

	4 cl	2 cl	l	bottle	SHOP
1 Csepp blackcherry - raspberry	3 300 Ft	1 800 Ft	0,35	23 300 Ft	17 900 Ft
1 Csepp Golden Cascara <i>Red Veltelini aged on coffee bed</i>	2 200 Ft	1 250 Ft	0,35	15 500 Ft	11 900 Ft
1 Csepp Irsai Olivér – Williams pear	2 200 Ft	1 250 Ft	0,35	15 500 Ft	11 900 Ft
1 Csepp jeromine apple	1 500 Ft	800 Ft	0,35	9 900 Ft	7 600 Ft
1 Csepp red veltelini grape	1 400 Ft	750 Ft	0,35	9 000 Ft	6 900 Ft
Agárdi Miraculum Irsai Olivér grape	1 700 Ft	900 Ft	0,5	13 000 Ft	9 990 Ft
Agárdi Miraculum yellow Williams pear	2 400 Ft	1 500 Ft	0,35	13 000 Ft	9 990 Ft
Árpád premium quince	2 500 Ft	1 400 Ft	0,5	19 500 Ft	15 000 Ft
Árpád premium double aged gypsy cherry	1 800 Ft	1 000 Ft	0,5	13 700 Ft	10 500 Ft
Árpád premium ginger distillate	2 200 Ft	1 250 Ft	0,5	16 800 Ft	12 900 Ft
Árpád premium raspberry distillate	4 000 Ft	2 300 Ft	0,5	31 700 Ft	24 400 Ft
Árpád premium wild elderberry	2 500 Ft	1 400 Ft	0,5	16 800 Ft	12 900 Ft
Bestillo gönci apricot	2 200 Ft	1 250 Ft	0,7	23 600 Ft	18 200 Ft
Bestillo red Williams pear	2 200 Ft	1 250 Ft	0,7	23 600 Ft	18 200 Ft
Bestillo plum	2 200 Ft	1 250 Ft	0,7	23 600 Ft	18 200 Ft
Brill aged blueberry	1 900 Ft	1 000 Ft	0,35	11 300 Ft	8 700 Ft
Brill quince pear	3 000 Ft	1 650 Ft	0,35	18 000 Ft	13 800 Ft
Brill beetroot distillate	2 500 Ft	1 400 Ft	0,35	14 300 Ft	11 000 Ft
Brill strawberry	3 200 Ft	1 750 Ft	0,35	19 300 Ft	14 800 Ft
Brill carrot distillate	2 500 Ft	1 400 Ft	0,35	14 300 Ft	11 000 Ft
Etyeki blackcurrant	2 800 Ft	1 600 Ft	0,35	15 500 Ft	11 900 Ft
Etyeki apricot 40%	2 500 Ft	1 400 Ft	0,35	13 400 Ft	10 300 Ft
Etyeki cherry 40%	2 200 Ft	1 250 Ft	0,35	12 100 Ft	9 300 Ft
Etyeki mutsu apple 45%	1 500 Ft	800 Ft	0,35	8 900 Ft	6 800 Ft
Etyeki blackberry 40%	3 500 Ft	1 900 Ft	0,35	19 900 Ft	15 300 Ft
Etyeki Williams pear 50%	1 500 Ft	800 Ft	0,35	9 900 Ft	7 600 Ft
Gyulai aged apricot	2 000 Ft	1 200 Ft	0,35	10 800 Ft	8 300 Ft
Gyulai elderflower geist	1 700 Ft	900 Ft	0,35	8 700 Ft	6 700 Ft
Gyulai 'deep water' apricot	2 800 Ft	1 600 Ft	0,35	14 900 Ft	11 400 Ft



# » WINE

## WHITE WINE

*White Wine of the House*

### Etyeki White 2023

*Etyek-Buda*

1.5 dl

0.75 l

SHOP

1 000 Ft

2 490 Ft

### Etyeki Kúria Irsai Olivér

*Etyek-Buda*

1 200 Ft

3 500 Ft

2 650 Ft

### IKON Chardonnay

*Balaton Region*

1 100 Ft

3 000 Ft

2 250 Ft

### Szászi Badacsonyi Kéknyelű 2023 (Bio)

*Balaton Region*

2 800 Ft

8 000 Ft

6 200 Ft

### Szíjjártó Előd Sauvignon Blanc

*Etyek-Buda*

1 700 Ft

5 100 Ft

3 950 Ft

### Göncöl Furmint 2023 (semi-sweet)

*Tokaj*

1 100 Ft

2 800 Ft

2 150 Ft

### IKON Rajnai Rizling 2023

*Balatonboglár*

1 200 Ft

3 700 Ft

2 850 Ft

### Kristinus Liquid Sunshine 2022

*Balatonboglár*

3 300 Ft

9 000 Ft

7 500 Ft

### Kreinbacher Somlói Juhfark Selection 2021

*Balaton Region*

3 200 Ft

9 000 Ft

6 950 Ft

### Béla és Bandi Balatonszőlősi Pinot Gris 2023

*Balatonfüred-Csopak*

1 500 Ft

4 400 Ft

3 450 Ft





# » WINE

## WHITE WINE

	1.5 dl	0.75 l	SHOP
<b>Villa Tolnay Zöldveltelini 2023</b> <i>Balaton Region</i>	2 300 Ft	6 900 Ft	5 300 Ft
<b>Figula Olaszrizling 2023</b> <i>Balatonmellék</i>	1 500 Ft	5 800 Ft	4 500 Ft
<b>Rustica Chardonnay 2021/22</b> <i>PilisBorosjenő - Szentendre</i>	1 700 Ft	5 400 Ft	4 200 Ft
<b>St. Andrea Boldogságos Egri Csillag Grand Superior 2022</b> <i>Eger</i>	2 200 Ft	6 400 Ft	4 950 Ft
<b>Rustica Irsai Olivér 2022</b> <i>Pilisborosjenő - Szentendre</i>	1 400 Ft	4 100 Ft	3 200 Ft
<b>Skizo Ottonel Muskotály 2023 (semi-sweet)</b> <i>Balaton Region</i>	1 300 Ft	3 800 Ft	2 990 Ft
<b>Bolyki Királyleányka 2023</b> <i>Eger</i>	1 100 Ft	2 800 Ft	2 150 Ft

## ROSÉ

*Rosé of the House*

<b>Etyeki Rosé 2023</b> <i>Etyek-Buda</i>	1 000 Ft		2 350 Ft
<b>Takler Pinot Noir Rosé 2023</b> <i>Szekszárd</i>	1 100 Ft	2 900 Ft	2 250 Ft
<b>Rustica Kékfrankos Siller 2022</b> <i>Pilisborosjenő - Szentendre</i>	1 700 Ft	4 900 Ft	3 800 Ft

## RED WINE

	1.5 dl	0.75 l	SHOP
<i>Red Wine of the House</i>	<b>1 100 Ft</b>		<b>2 850 Ft</b>
<b>Etyeki Red 2023</b>			
<i>Etyek-Buda</i>			
<b>Günzer Cabernet Franc 2018</b>	<b>1 600 Ft</b>	<b>4 500 Ft</b>	<b>3 450 Ft</b>
<i>Villány</i>			
<b>Gere Kopar 2020</b>	<b>5 100 Ft</b>	<b>14 000 Ft</b>	<b>10 900 Ft</b>
<i>Villány</i>			
<b>Kiss Gábor 364 Rouge 2023</b>	<b>1 500 Ft</b>	<b>4 500 Ft</b>	<b>3 450 Ft</b>
<i>Villány</i>			
<b>Gál Tibor Pinot Noir 2021</b>	<b>1 600 Ft</b>	<b>5 000 Ft</b>	<b>3 850 Ft</b>
<i>Eger</i>			
<b>Takler Syrah 2021</b>	<b>1 400 Ft</b>	<b>4 100 Ft</b>	<b>3 150 Ft</b>
<i>Szekszárd</i>			
<b>St. Andrea Merengő (Bikavér Superior) 2021</b>	<b>5 300 Ft</b>	<b>15 500 Ft</b>	<b>11 900 Ft</b>
<i>Eger</i>			
<b>IKON Tulipán 2017</b>	<b>3 900 Ft</b>	<b>11 600 Ft</b>	<b>8 900 Ft</b>
<i>Balatonboglár</i>			
<b>Sebestyén Mozaik Bikavér 2020</b>	<b>2 000 Ft</b>	<b>5 900 Ft</b>	<b>4 500 Ft</b>
<i>Szekszárd</i>			

# » WINE

## SPARKLING WINE

**Etyeki Kúria Pláne Frizzante White Dunántúl**

*Etyek-Buda*

1.5 dl    0.75 l    SHOP  
1 000 Ft    3 700 Ft    2 850 Ft

**Kreinbacher Prestige Brut**

*Balaton Region*

4 000 Ft    11 900 Ft    9 100 Ft

**Szijjártó Előd Brut Méthode Traditionnelle 2020**

*Etyek-Buda*

3 900 Ft    11 600 Ft    8 900 Ft

## DESSERT WINE

**Oremus Tokaji Aszú 5 Puttony 2017**

*Tokaj*

0,5 dl    0.5 l    SHOP  
37 700 Ft    29 000 Ft

**Göncöl 5 Puttonyos Aszú 2017**

*Tokaj*

2 100 Ft    11 000 Ft    8 500 Ft

## » BEER & CIDER & COCKTAIL

**BEER** 0,5 l 0,3 l

TAPPED

Staropramen 1300 Ft 1000 Ft

BOTTLED

Borsodi (HU) 0,5 l  
1000 Ft

**CIDER**

Somersby raspberry+lime/ passion+orange / apple 0,33 l  
1200 Ft

### PÁLINKA COCKTAIL

WILL YOU BERRY ME? 3900 Ft

BIRS / QUINCE & TONIC 3900 Ft

RISE AND SHINE 2900 Ft

[JUNIPER &] TEA TIME 3200 Ft

PEST MULE 3200 Ft

HUNGARIAN STRIPPER 3200 Ft

## ▶ SHORT DRINKS

### RUM

	4 cl	2 cl
Flor de Cana 12 years old	2 800 Ft	1 600 Ft
Plantation Pineapple	2 800 Ft	1 600 Ft
Bacardi Carta Blanca	1 400 Ft	750 Ft

### UNICUM (HU)

Zwack Unicum	1 400 Ft	750 Ft
Zwack Unicum Szilva	1 400 Ft	750 Ft
Zwack Unicum Riserva	1 400 Ft	750 Ft

### VODKA

Opera (HU)	1 500 Ft	800 Ft
Absolut	1 400 Ft	750 Ft

### WHISKEY

Agárdi (HU)	1 800 Ft	1 000 Ft
Woodford	2 000 Ft	1 200 Ft
Jameson Irish Whiskey	1 800 Ft	1 000 Ft
Glenmorangie 10 years	2 400 Ft	1 500 Ft
Nikka Japan	2 400 Ft	1 500 Ft

### GIN

Pálinka Experience Originals: Artisan London Dry Gin	2 000 Ft	1 200 Ft
Etyeki Czímerey Gin 42% (HU)	2 000 Ft	1 200 Ft
Agárdi London Dry Gin 43% (HU)	2 400 Ft	1 500 Ft

### TEQUILA

Sierra Silver	1 400 Ft	750 Ft
Olmecca	2 400 Ft	1 500 Ft

### LIQUEUR

Jägermeister	1 400 Ft	750 Ft
Kahlúa	1 400 Ft	750 Ft
Disaronno	1 400 Ft	750 Ft



## » **SOFT DRINKS**

### **LEMONADE & SYRUP**

0.5 l

0.3 l

#### **LEMONADE**

Lemon

1 200 Ft

900 Ft

Flavoured

1 400 Ft

1 100 Ft

*Elderberry / Raspberry / Seasonal flavours*

#### **HOME-MADE ICED TEA**

1 200 Ft

900 Ft

#### **DUNSZT PREMIUM SYRUP**

1 200 Ft

900 Ft

*Strawberry / Raspberry / Cherry / Elderflower / Lemongrass*

### **SOFT DRINKS**

0.25 l

Coca-Cola

700 Ft

Coca-Cola Zero

700 Ft

Cappy Narancs / Orange

700 Ft

Cappy Alma / Apple

700 Ft

FuzeTea

700 Ft

Kinley tonic

700 Ft

RedBull

1 200 Ft

Fever Tree Premium Tonic Water

1 200 Ft

Fever Tree Elderflower Tonic Water

1 200 Ft

Fever Tree Premium Ginger Ale

1 200 Ft

### **MINERAL WATER**

0.33 l

Szentkirályi mineral water

700 Ft



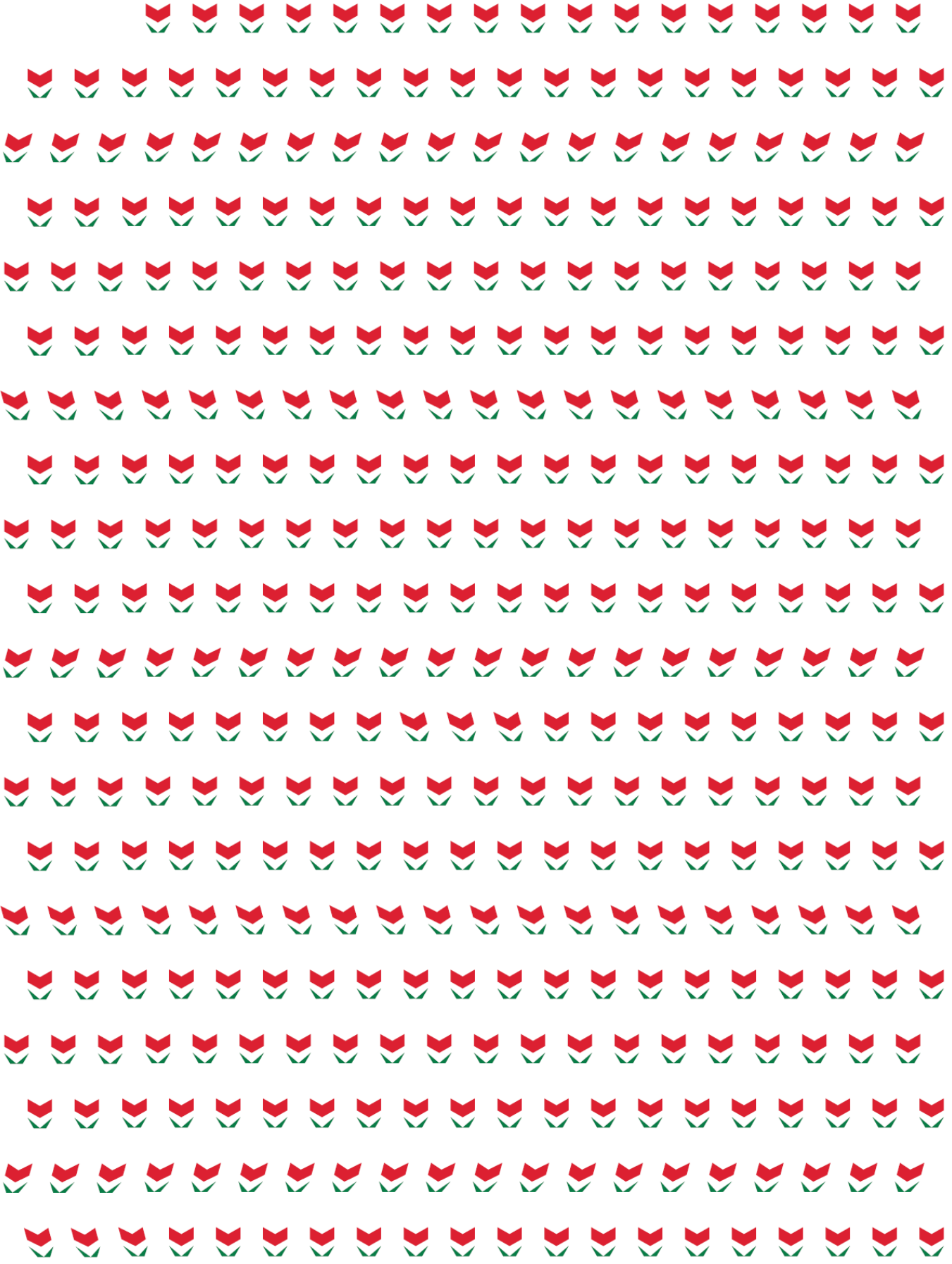
## » COFFEE & TEA

Vienna XVI. Espresso	600 Ft
Americano	700 Ft
Cortado	700 Ft
Cappuccino	900 Ft
Latte	1100 Ft
Forró csokoládé / Hot chocolate	1100 Ft
Premium Tea	700 Ft

EXCLUSIVE · PROFESSIONAL · UNIQUE  
**BILLIARD  
CLUB**

**POOL TABLE RENTAL**

**3 500 Ft/h**



Our prices include VAT. We add a 12% service charge to the bill. Kitchen opening hours: weekdays until 21:00, Fri-Sun until 22:00.  
Last call 30 minutes before kitchen closing time.



