

Soups

Price

Chilled fermented cucumber soup

trout, caviar

5.490 HUF

Ramen

6.490 HUF

Lamb Tom Yum

5.490 HUF

Appetizer

Beef tartare

sesame, coriander

8.990 HUF

Duck Liver

sour cherry

9.590 HUF

Porcini ravioli (V)

6.990 HUF

Mains

Duck Breast

carrot, calamansi

9.990 HUF

Salmon

mussels, peas

10.990 HUF

Lamb Loin

ratatouille, merguez sausage

10.990 HUF

Mangalica pork cheek

cabbage, Debreceni sausage

9.990 HUF

Tomato risotto

burrata (V)

7.990 HUF

Desserts

Sesame, raspberry (V)

3.990 HUF

"Rákóczi" cottage cheese cake (V)

3.990 HUF

Lime Posset (V)

grapefruit

3.990 HUF

Tradition reborn

Goulash Soup	4.990 HUF
Mangalitza schnitzel	
parsley potatoes, house pickles	9.990 HUF
Mangalitza tenderloin	
peas, marjoram	9.990 HUF
Beef cheek stew	
ewe's cheese, spaetzle	9.990 HUF
Cottage cheese pasta	
dill, mangalica bacon	7.990 HUF

Josper Grill Menu

	<i>Gramm</i>	
Angus rib-eye	300	15.990 HUF
Angus sirloin	200	15.990 HUF
Japanese A5 wagyu sirloin	100	29.990 HUF
Angus burger	150	4.990 HUF
Original debrecziner	180	3.490 HUF
Chicken skewer	200	5.990 HUF

Josper Grill Menu – Optional Garnishes

Homemade potato	
truffled mayonnaise	2.990 HUF
Sweet potato wedges	2.990 HUF
French-style baked potatoes	2.990 HUF
Fried mushrooms	2.990 HUF
Garlic creamed spinach	2.990 HUF
Fresh mixed salad, ranch dressing	2.990 HUF
Fresh bread	790 HUF

Josper Grill Menu – Optional Sauces

Béarnaise Sauce	2.490 HUF
Peppercorn sauce	2.490 HUF
Blue cheese sauce	2.490 HUF

Herb butter	1.490 HUF
Homemade mixed mustard	990 HUF
Horseradish	990 HUF
Local crème fraîche	990 HUF

If you or anyone in your party is allergic or sensitive to particular ingredients, please inform us!

12,5% service charge will be added to your final bill, shared between all our staff.