



MENU

Appetiser

1. *Beefsteak Tartare* **5790**
2. *Salmon Tartare with Beetroot Salad with Spring Onions and with Goat Cheese* **4790**
3. *Smoked Eggplant Cream in Grilled Peppers, with Cocktail Tomato Salad and Greek Pita* **2990**
4. *Duck Liver Variations (Truffled Duck Liver Mousse, Smoked Duck Liver and Duck Liver Pâté in Tokaji Wine) with Blueberry Red Onion Chutney and Braided Brioche* **5790**
6. *Grilled Goat Cheese with Rose Pepper Strawberry Dressing and Baby Salads* **3790**
7. *Salad plate* **2290**
Colourful salads with seasonal vegetables, with dressing according to your request (with Dill and Garlic, Cesar, Lemon-Olive, spicy Dressing)
9. *Hortobágy style rooster meat stuffed pancakes* **2790**
10. *Shrimp with Garlic and Ciabatta* **4290**

Soups

11. *Rooster soup with testicle and shell-shape pasta* **2090**
12. *Veal liver dumpling soup* **2090**
13. *Meat soup village style* **2090**
15. *Porcini Cream Soup with Camembert Cheese Bun* **2190**
19. *Hungarian Grey Cattle Goulash with Nipped Pasta* **3690**
20. *Hungarian Grey Cattle Goulash with Nipped Pasta in a cup* **2290**
23. *Hungarian fish soup with catfish* **3690**
24. *Hungarian fish soup with catfish in a cup* **2290**
25. *Hungarian Fish Soup with Entrails* **3690**
26. *Hungarian Fish Soup with Entrails in a cup* **2290**

Vegetarian offer

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| 41. Camembert cheese fried in breadcrumbs with cranberry sauce | 4390 |
| 42. Grilled Walnut Camembert Cheese with Apple with Sesame-Seeds and Mango Puree | 4390 |
| 43. Steamed and Roasted Vegetables with Grilled Goat Cheese and Celery Puree | 4790 |
| 44. Mushrooms Stuffed with Sheep Milk Cheese with Chili Cauliflower Puree, Sweet Potato and Romaine Lettuce with Gorgonzola | 4790 |
| 46. Shakshuka with Goat's Cheese and Bulgur with Edamame Beans | 4990 |
| 47. Udon Noodles with Wok Vegetable and Smoked Tofu | 4990 |
| 48. Vegan Poke Bowl
quinoa courgette, Teriyaki sauce, edamame beans, avocado, mung bean sprouts, cucumber, cabbage, radish, spinach, new onion, ginger, hazelnut, sesame seeds | 4990 |

Children' dishes

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| 51. Chicken breast fried in breadcrumbs with fried potatoes | 2490 |
| 52. Pike Perch Fillets with Mashed Potatoes | 2890 |
| 53. Spaghetti Bolognese | 2490 |
| 54. Fried Cheese Slices with Potato Dippers and Tartar Sauce | 2490 |

Bowls for two persons and four persons

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| 61. Bowl of Abundance for Two Persons
Chicken à la Mâtra, Bordered Fried Chicken Breast, Medallions of Fillet Mignon of Pork Fried in a Crisp Coat, Fried Mushroom Heads, Rice, Fried Potatoes and Rösti with Cottage Cheese | 10990 |
| 63. Premium Plate for Four Persons
Chicken Breast Stuffed with Cheddar Cheese, Duck Steak, Bacon Wrapped Pork, Rolled Sirloin of Beef Roasted on the Spit, Crispy Bavarian Pork Knuckle with Alsatian Cabbage, Jasmin Rice, Potato Pancake, with Home Made Steak Potatoes, Steamed Vegetables, Green Pepper and Wild Mushroom Sauce | 26990 |

Poultry dishes

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| 64. | <i>Grilled Chicken Breast with grilled vegetables</i> | 4990 |
| 67. | <i>Chicken Breast with Cream, Smoked Mozzarella and Ham, Fried in a Pan, with Steak Potatoes</i> | 5490 |
| 68. | <i>Butter-Fried Chicken Breast with Parmesan, with Sweet Potato Chips and Mediterranean Tomato Salad</i> | 5490 |
| 69. | <i>Bacon Wrapped Honey Mustard Chicken Breast, Crispy Salad with Gorgonzola and Sweet Potato</i> | 5490 |
| 73. | <i>Duck Variation (Leg, Breast) with Purple Cabbage, Balsamic Apple and Mashed Potatoes with Cashew Nuts (with Duck Liver + 2200 HUF)</i> | 6690 |
| 77. | <i>Chicken Breast Grilled with Serrano Ham and Brie Cheese, with Fresh Mango and Arugula Mashed Potatoes</i> | 5490 |
| 78. | <i>Chicken Poke Bowl</i>
<i>quinoa courgette, chicken breast, hazelnut sauce, edamame beans, mung bean sprouts, cucumber, carrot, spring onion, coriander, hazelnut, sesame seeds</i> | 5490 |
| 79. | <i>Caesar Salad from Iceberg Lettuce with Sautéed Chicken Breast</i> | 4990 |
| 81. | <i>Chicken Breast Stuffed with Cheddar Cheese and Ripened Ham in Seedy Crumbs, Romaine Salad with Nuts and Apples and Celery Mayonnaise</i> | 5490 |
| 82. | <i>Chicken Breast with Bacon, with Sun Dried Tomato-Four-Cheese Gnocchi</i> | 5490 |
| 83. | <i>Grilled Duck Liver on apple-bed, mashed potato</i> | 9990 |
| 86. | <i>Duck Breast with Pumpkin-Risotto and Baked Beetroot</i> | 5990 |

Pork dishes

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| 95. | <i>Crispy Bavarian Pork Knuckle with Cabbage and Roasted Dijon Potatoes</i> | 5990 |
| 97. | <i>Mangalitsa Pork Cutlet Roasted on a Lava Stone with Potato Medallions with Garlic and Cheddar Cheese, and Lyonnaise Onion</i> | 6990 |
| 98. | <i>Bacon Wrapped Pork Medallions with Grilled Homemade Cheese, Rosemary Steak Potatoes and Tzatziki</i> | 5990 |
| 102. | <i>Pork Medallions Marinated in Spicy Sour Cream in a Crisp Coat, with Potato Salad with Mayonnaise</i> | 5590 |
| 103. | <i>Breaded Cutlet (Wiener Schnitzel) from Fillet Mignon of Pork, with Green Salads with Dill and Yogurt and Roasted Potatoes</i> | 5590 |
| 104. | <i>Slow-Roasted Pork Loin Steak with Barbecue Sauce, Jalapeno Pepper, Grilled Corn and with Potato Medallions</i> | 5590 |
| 107. | <i>Pork Medallions with Bacon, with Letcho and Egg Dumplings</i> | 5790 |

Beef, Venison and Game Dishes

112. Paprika flavoured veal stew with curdled ewe-cheese dumplings	5990
113. Beef Cheek with Truffles, with Potato Medallions with Crème Fraîche and Celery	6690
114. Peppered Sirloin Beef Strips with Piquant Salad and Cheddar Cheese Potato Medallions	7990
116. Rolled Sirloin of Beef Roasted on the Spit with Piquant Jalapeno sauce, with Steak Potatoes and Lyonnaise Onion	9990
117. Steak of sirloin of beef with Madagascar green pepper sauce (from 300 grams of Steak + 3900 HUF)	9990
118. Beef Cheek with Piquant Brown Sauce, with Dödölle (Hungarian Potato Dumplings) with Bacon and Baked Beetroot	6690
119. Angus Rib-Eye Steak Grilled with Cheddar Cheese, with Rosemary Potatoes and Barbecue Sauce	7990
120. Tenderloin Steak with Truffle Mashed Potatoes, Embalmed Cranberry and Smoked Duck Liver (from 300 grams of Steak + 3900 HUF)	11990
121. Nebraska Angus Beef Brisket with Onion Ragout, with Forest Mushrooms and BBQed Fingerling Potatoes	6990
122. Smoked Lamb Shank with Tomato Penne	8990
125. Deer Stew with Forest Mushrooms and Potato Doughnuts	6690

Freshwater fish and seafood

142. Spaghetti with Shrimp and Salmon in a Garlic Cream Sauce	6490
143. Pike Perch Fillets with Vegetables and Lemon Butter Sauce	5790
144. Catfish stew in creamy paprika sauce, pasta with cottage cheese	6390
147. Smoked Salmon Steak with Romaine Salad with Beet and Pear, with Caramelized Goat Cheese and with Sweet Potato Slice	6990
148. Salmon steak with hollandaise sauce	6490
149. Fried catfish Fillets with Mayonnaise Potato Salad	6390
152. Salmon, Pike Perch Fillets with Prawns grilled with Mustard and Honey, Celery Purée with Yoghurt and Potato Pancake	6790
155. Caesar Salad with Sautéed Garlic Shrimp	5990

Pickles of home made style

161. Cabbage salad	990
162. Cucumber salad with sour cream	990
163. Pickled Cucumbers	990
164. Beetroot Salad	990
165. Mixed salad	990
166. Tomato salad	990
168. Hot Apple Paprika Filled with Cabbage	990
169. Red Cabbage Coleslaw Salad	990

Desserts

170. Vienna Crumbs with Homemade Apricot Jam and Apple Chutney	2290
171. White Chocolate Cheesecake with Cranberry Chutney	2290
172. Gundel pancake	2290
173. Golden Dumplings with White Chocolate Vanilla Cream	2290
174. Floating island	2290
175. Somló sponge cake with whipped cream	2290
176. Tiramisu	2290
177. Coconut Mille Feuille with Strawberry Sauce	2290
178. Chocolate bomb with mango ice cream	2390
179. Fruit Baked in Marzipan Cream with Vanilla Ice Cream	2390
180. Oat Biscuit & Vanilla Cottage Cheese Cream with Hazelnuts and Raspberry Pulp	2290
181. A Selection of Vegan Cakes	2390
182. Tapioca Pudding with Mango Chutney and hazelnut	2290
183. Mashed Chestnuts with Sour Cherry Sauce	2290
184. Capri chalice („Somló” sponge cake and mixed ice cream)	2290
188. Mixed ice cream with whipped cream	2190
189. Ice cream-surprise for children	2190
193. Strawberry and Raspberry Ice Cream with Fruits	2290

*Most of our dishes are freshly made to fulfill satisfaction.
Your kind patience and understanding is appreciated!
There is a 10% service charge added to your bill.*

Thank you!

ENJOY YOUR MEAL!