

### Soups

Duck consommé	3 850 HUF
Hungarian traditional beef goulash	4 290 HUF
Parsnip cream soup with hazelnut	2 590 HUF
Forest mushroom soup with gnocchi	3 590 HUF

### Starters

Gooseliver terrine, with sun-dried apricot and toasted milk loaf	6 490 HUF
Roasted chapia paprika with ewe-cheese	2 950 HUF
Smoked trout from Visegrád with quail eggs and fennel	4 490 HUF
Hungarian pancake stuffed by veal "Hortobágyi" style	3 390 HUF
Beef filet tatar with pickles, capers and salt rising bread	5 900 HUF
Confitted beetroot with grilled goat cheese and bread "lángos"	3 190 HUF
Cold cuts on board hungarian style (duck greaves, mangalica sausage, ham, ewe-cheese, goat cheese)	3 990 HUF

### Main dishes

Deep fried "mangalica" pork chop, mashed potatoes with chives and mustard seeds	7 490 HUF
Confitted duck legs with noodles and fried cabbage	6 890 HUF
Beef filet steak, grilled duckliver with chanterelle ragout and jasmine rice	16 900 HUF
Mangalica pork rib with oven baked potatoes and grilled romaine lettuce	7 290 HUF
Beef stew with hungarian dumplings "galuska"	6 290 HUF
Grilled zander with fish soup sauce and salted cottage cheese balls	8 790 HUF
Grilled chicken breast with gratin potatoes and pak choi	5 790 HUF
Gnocchi with chapia sauce and shimej mushrooms	4 890 HUF

### Kids Menu

Deep fried chicken slices with french fries or rice	2 990 HUF
Pasta fusillo with sauce (tomato sauce or cheese sauce or bolognese)	2 490 HUF
Hungarian pancake (cottage cheese, nutella, jam) flavoured	790 HUF

### Desserts

Somlói spongecake	2 490 HUF
Poppy seed bread with vanilla cream	2 650 HUF
Cold cottage cheese balls	2 490 HUF
Kaiserschmarrn	2 290 HUF

### Salads / Side dishes

Cucumber salad with sour cream	1 850 HUF
Tomato salad with red onions	1 850 HUF
Pickles	1 490 HUF
Cesar salad with chicken breast	4 490 HUF
Freshly mixed salad	2 250 HUF