

STARTER/SOUP

**DUCK LIVER,
MANGO, TOKAJI, HAZELNUT, BRIOCHE** 6990 FT
1, 3, 7, 8, 12

– Wine pairing: Balassa Kacsá Furmint, 2024, Tokaj

**TOMATO SALAD,
HONEYDEW MELON, KEFIR, HERBS** 4490 FT
7, 8, 9, 12

– Wine pairing: St. Andrea Örökké Egri csillag, 2024, Eger

**'HORTOBÁGYI' CREPES,
BAKED GARLIC SOUR CREAM** 5490 FT
1, 3, 9, 10

– Wine pairing: Vida Péter Petit Bonsai Kadarka, 2025, Szekszárd

GOULASH 5490 FT
9

– Wine pairing: Kúria Sopron Kékfrakos, 2020, Sopron

MAIN

HUNGARIAN CHILDHOOD MEMORIES

**FRIED CHEESE,
CRUNCHY DIPPER POTATO, TARTAR SAUCE** 5490 FT
1, 3, 7, 10

– Wine pairing: Maróti Pince Sauvignon Blanc, 2024, Mátra

**COTTAGE CHEESE PASTA,
CRISPY CRACKLINGS** 4490 FT
1, 3, 7

– Wine pairing: Villa Tolnay Villaera Cuvée, Badacsony

**PORK SNITZEL,
PARSLEYED POTATO** 5990 FT
1, 3, 7, 9, 10

– Wine pairing: Gáspár Pince Portugieser, 2025, Pécs

**CHICKEN BREAST,
PAPPADELLE, CREAMY MUSHROOM SAUCE** 6990 FT
1, 3, 7

– Wine pairing: Maróti Pince Chardonnay, 2024, Mátra

**FRIED PULLED DUCK LEG,
POLENTA, COWPEA, PAK-CHOI** 8390 FT
1, 3, 6, 7, 9

– Wine pairing: Gáspár Pince Merlot, 2021, Pécs

**BEEF CHEEK PAPRIKASH,
DUMPLINGS, CUCUMBER SALAD** 8990 FT
1, 3, 9

– Wine pairing: Gallay Genus, 2021, Bükk

**RIB-EYE STEAK,
FOIE GRAS, LECHO, SUGAR SNAP PEA,
HASH BROWN** 16990 FT
1, 3, 6, 9

– Wine pairing: BOCK Malbec, 2023, Villány

**ZANDER FILLET,
SUMMER SQUASH, FERMENTED PICKLE
GRAPE, DILL, QUINOA** 9990 FT
4, 7, 9, 12

– Wine pairing: Gallay Kabar, 2024, Bükk

**CAULIFLOWER,
BLACK GARLIC, ALMOND,
SRIRACHA** 5990 FT
6, 8, 10, 11

– Wine pairing: Kristinus Tramini Narancsbor, 2021, Balatonboglár

**SALAD,
FRESH GREENS, VINAIGRETTE** 3990 FT
9, 10

– Wine pairing: Figula Sós-kút Olaszrizling, 2025, Balatofüred–Csopak

+ CHICKEN BREAST FOR SALAD 2790 FT

– Wine pairing: Gallay Bistronauta Blanc, 2024, Mátra

**+ FRIED CHEESE FOR SALAD
/TRANSYLVANIAN 8 MONTHS
MATURED TRAPPIST/** 2790 FT
1, 3, 7

– Wine pairing: Gáspár Pince Cirkandli, 2024, Pécs

DESSERT

**'SOMLÓI',
LAYERED SPONGE CAKE, VANILLA CREAM,
RUM CHOCOLATE SAUCE, CARAMELIZED WALNUT** 3990 FT
1, 3, 7, 8

– Wine pairing: Sauska 5 puttonyos aszú, 2022, Tokaj

**FLOATING ISLAND,
RASPBERRY SORBET, PISTACHIO** 3990 FT
3, 7, 8

– Wine pairing: BOCK Fanny Gyöngyöző Cuvée, 2025, Villány

EXTRA

SOULDOUGH BREAD 1190 FT
1

**BUTTER SELECTION
WITH SOULDOUGH BREAD** 1690 FT
1, 7

PICKLES 990 FT
9, 10

SAUCES/DRESSINGS 890 FT
3, 10, 12

Prices include the VAT. Please note that we have an additional 12,5% service charge. Allergens: 1. Gluten · 2. Crabs and shellfish · 3. Egg · 4. Fish · 5. Peanut · 6. Soy · 7. Dairy products · 8. Nuts · 9. Celery · 10. Mustard · 11. Sesame seeds · 12. More than 10g/kg Sulphur dioxide · 13. Lupines · 14. Molluscs