

FIVE FACES OF HUNGARY

LÁNGOS, ROASTED GARLIC SOUR CREAM, MATURED TRAPPIST CHEESE 1, 7	2990 FT	BEEF CHEEK PAPRIKASH, DUMPLINGS, CUCUMBER SALAD 1, 3, 9 – Wine pairing: Gallay Genus, 2021, Bükk	8990 FT
‘HORTOBÁGYI’ CREPES, BAKED GARLIC SOUR CREAM 1, 3, 9, 10 – Wine pairing: Vida Péter Petit Bonsai Kadarka, 2025, Szekszárd	5490 FT	‘SOMLÓI’ LAYERED SPONGE CAKE, VANILLA CREAM, RUM CHOCOLATE SAUCE, CARAMELIZED WALNUT 1, 3, 7, 8 – Wine pairing: Sauska 5 puttonyos aszú, 2022, Tokaj	3990 FT
GOULASH 9 – Wine pairing: Kúria Sopron Kékfrakos, 2020, Sopron	5490 FT		

STARTER/SOUP

DUCK LIVER, TOKAJI, HAZELNUT, BRIOCHE 1, 3, 7, 8, 12 – Wine pairing: Balassa Kacsza Furmint, 2024, Tokaj	6990 FT	‘HORTOBÁGYI’ CREPES, BAKED GARLIC SOUR CREAM 1, 3, 9, 10 – Wine pairing: Vida Péter Petit Bonsai Kadarka, 2025, Szekszárd	5490 FT
LÁNGOS, ROASTED GARLIC SOUR CREAM, MATURED TRAPPIST CHEESE 1, 7	2990 FT	GOULASH 9 – Wine pairing: Kúria Sopron Kékfrakos, 2020, Sopron	5490 FT

MAIN

CHICKEN BREAST, PAPPARDELLE, CREAMY MUSHROOM SAUCE 1, 3, 7 – Wine pairing: Maróti Pince Chardonnay, 2024, Mátra	6990 FT	CAULIFLOWER, BLACK GARLIC, ALMOND, SRIRACHA 6, 8, 10, 11 – Wine pairing: Kristinus Tramini Narancsbor, 2021, Balatonboglár	5990 FT
FRIED PULLED DUCK LEG, POLENTA, COWPEA, PAK-CHOI 1, 3, 6, 7, 9 – Wine pairing: Gáspár Pince Merlot, 2021, Pécs	8390 FT	COTTAGE CHEESE PASTA, CRISPY CRACKLINGS 1, 3, 7 – Wine pairing: Villa Tolnay Villaera Cuvée, Badacsony	4490 FT
PORK SNITZEL, PARSLEYED POTATO 1, 3, 7, 9, 10 – Wine pairing: Gáspár Pince Portugieser, 2025, Pécs	5990 FT	FRIED CHEESE, CRUNCHY DIPPER POTATO, TARTAR SAUCE 1, 3, 7, 10 – Wine pairing: Villa Tolnay Sauvignon Blanc, 2025, Badacsony	5490 FT
RIB-EYE STEAK, FOIE GRAS, LECHO, SUGAR SNAP PEA, HASH BROWN 1, 3, 6, 9 – Wine pairing: BOCK Malbec, 2023, Villány	16990 FT	SALAD FRESH GREENS, VINAIGRETTE 9, 10 – Wine pairing: Figula Sósút Olaszrizling, 2025, Balatofüred–Csopak	3990 FT
BEEF CHEEK PAPRIKASH, DUMPLINGS, CUCUMBER SALAD 1, 3, 9 – Wine pairing: Gallay Genus, 2021, Bükk	8990 FT	+ CHICKEN BREAST FOR SALAD – Wine pairing: Gallay Bistronauta Blanc, 2024, Mátra	2790 FT
ZANDER FILLET, SUMMER SQUASH, FERMENTED PICKLE, GRAPE, DILL, QUINOA 4, 7, 9, 12 – Wine pairing: Gallay Kabar, 2024, Bükk	9990 FT	+ FRIED CHEESE FOR SALAD /TRANSYLVANIAN 8 MONTHS MATURED TRAPPIST/ 1, 3, 7 – Wine pairing: Gáspár Pince Círfandli, 2024, Pécs	2790 FT

DESSERT

FLOATING ISLAND, RASPBERRY SORBET, PISTACHIO 3, 7, 8 – Wine pairing: BOCK Fanny Gyöngyöző Cuvée, 2025, Villány	3990 FT
‘SOMLÓI’ LAYERED SPONGE CAKE, VANILLA CREAM, RUM CHOCOLATE SAUCE, CARAMELIZED WALNUT 1, 3, 7, 8 – Wine pairing: Sauska 5 puttonyos aszú, 2022, Tokaj	3990 FT

EXTRA

SOURDOUGH BREAD 1	1190 FT
BUTTER SELECTION	1690 FT
WITH SOURDOUGH BREAD 1,7	
PICKLES 9, 10	990 FT
SAUCES/DRESSINGS 3, 10, 12	890 FT

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