

Starters

A fusion of seasonal ingredients and refined flavor combinations in light yet distinctive dishes.

Duck Liver • Raspberry • Beetroot

Red wine-glazed duck liver, raspberry textures, smoked beetroot juice (12)

5 200 HUF

Scallop • Courgette • Verbena • Caviar

Steamed scallop, courgette ragout, beurre blanc, garum (4, 6, 7, 12, 14)

5 400 HUF

Soup

Light yet complex dishes that capture the essence of the season in a modern way.

Rabbit Consommé • Rabbit Liver • Shimeji

Rabbit liver dumping, carrot ribbons, shimeji mushrooms (1, 3, 7, 9)

3 900 HUF

Berliner • Green Apple • Pecan

Berliner soup, green apple tartare, crushed pecans (7, 8, 9)

3 800 HUF

Main Course

Distinctive main courses made with premium ingredients, modern techniques, and refined touches.

Venison • Potato "Stew" • Mushrooms • Kale

Venison loin, mushroom potato espuma, blanched kale (6, 7, 10)

8 700 HUF

South-American Sirloin • Celery • Pine • Blueberries

Angus sirloin, celery variations, pine cone cream, pickled blueberries (6, 7, 9, 10)

18 200 HUF

Quail Breast • Truffle • Tagliatelle • Paprika Foam

Quail Breast, truffle, tagliatelle, paprika foam (1, 3, 7, 9)

8 800 HUF

Mangalica • Stuffed Cabbage • Bacon

Mangalica pork tenderloin, sauerkraut, risotto (7, 12)

8 600 HUF

Cod • Hokkaido • Pumpkin • Citrus

Confit cod, Hokkaido pumpkin variations, yuzu gel (4, 7)

9 200 HUF

Green Peas • Poached Egg • Gratin

Creamed peas, poached egg, baked gratin, textured peas (3, 7)

4 900 HUF

Dessert

A light, airy finish with unique textures, fruity notes, and subtle sweetness.

Chocolate • Caramel • Sea Salt • Tonka • Olive

Chocolate mousse, salted caramel, rosemary olive ice cream, blond chocolate ganache
(1, 3, 5, 7, 8)

3 900 HUF

Plum • Smoked Curd Cheese • Pálinka

Smoked curd cheese tart, marinated plum, plum veil, crumble (1, 3, 7)

3 700 HUF

Blueberry • Coconut

Blueberry ice cream, coconut crumble, coconut cream, blueberry ragout (1, 3, 7)

3 200 HUF

Prices include VAT and a 15% service charge.

For information about allergens, please feel free to ask our staff.