

MENU

MEZZE

Pesto hummus

Hummus, rainbow carrots, parsley, ras el hanout, pita flatbread, (h) (k)
- 3 900 -

Baba Ganoush

Roasted eggplant, fermented kombucha, grapes, macadamia nuts, pita flatbread, (h) (l)
- 3 900 -

Mini kebab

Veal, beef, sour cherry, pistachio, tarragon, madeira glaze, pita flatbread, (f) (h) (i)
- 4 500 -

Tzatziki

Greek yogurt, cucumber, dill oil, garlic, pita flatbread, (g)
- 3 300 -

Beetroot salad

Roasted beetroot, grape, walnut, pomegranate, French goat cheese, pita, (g)
- 3 900 -

Stuffed zucchini flower

Zucchini flowers, truffle ricotta, lemon verbena sabayon, (a) (c) (g)
- 4 100 -

Smoked salmon salad

House-smoked marinated salmon, fresh organic garden greens, pumpkin seed crunch,
dijon vinegratte, pita, (a) (c) (g) (h)
- 4 500 -

Burratina

Fried burrata, strawberry, rhubarb, Hungarian balsamic vinegar, toasted butter brioche,
(a) (e) (g)
- 4 500 -

Sautéed shrimp

Sautéed shrimp, lobster bisque, dill, lemongrass, Moroccan lemon, chili, chives,
parsley, fresh pita, (a) (c) (d) (g) (j) (n)
- 6 900 -

Wagyu tartar

Wagyu beef, cornichon pickles, shallot, capers, tabasco, egg yolk, parsley, fresh pita,
(c) (d) (e) (f) (j)
- 6 900 -

Carbonara

Rigatoni pasta, guanciale, parmesan, (a) (c) (g)

- 3 900 -

Mezze platter (2 person)

Pesto hummus, baba ganoush, mini kebab, beetroot salad, stuffed zucchini flower,

pita flatbread (a) (c) (g) (h) (k)

- 16 900 -

Pita

- 690 -

KIDS

Spaghetti Bolognese

Beef ragout, tomato, celery, carrot, parmesan, (a) (c) (g)

- 3 900 -

SOUPS

Beef soup (HUN)

Oxtail, carrot, green peas, mushrooms, celery, homemade pasta (a) (f) (i)

- 4 500 -

Green Pea Cream Soup

Green peas, green apple, parsley, black garlic foam (g)

- 3 500 -

+ with aged ham

- 4 300 -

MAINS

“Chicken Paprikash” (HUN)

Paprika sauce, Hungarian dumplings, charcoal-grilled kapia pepper, fresh herbs,

chicken skin chips (a) (c) (g)

- 6 900 -

Goulash-style Beef Cheek

Beef cheek, potato, carrot, celery, parsley, (a) (g) (i)

- 8 900 -

Catfish

Confit catfish, portobello mushrooms stuffed with crab mousseline, parsley beurre

blanc, green asparagus (e) (g) (h)

- 8 900 -

Veal in Hungarian Game-style

Weal in game-style sauce, baby carrots, steamed dumplings stuffed with veal

(a) (c) (f) (g) (i) (j)

- 8 900 -

Vegetable Fusili

Giant house-made fusilli, asparagus, green peas, seasonal mushrooms, aged farmhouse cheese, (a) (c) (g)

- 6 600 -

Smoked Chicken Fusilli

Home-smoked chicken, giant house-made fusilli, asparagus, green peas, seasonal mushrooms, aged farmhouse cheese, (a) (c) (g)

- 6 900 -

DESSERTS

Raspberry Mille-feuille

Buttery puff pastry, vanilla cream, raspberries, tonka bean, elderberry, (a) (c) (g) (h)

- 3 500 -

Gundel Pancake (HUN)

Pancake, walnut mousse, rum chocolate sauce, Tokaj wine (a) (c) (e) (g) (h)

- 3 500 -

MENU WITH 3 COURSES

Hungarian Classics

Beef Soup, Chicken "Paprikash", Gundel Pancake

- 14 000 -

A service charge of 12% is added at the end of the bill.

(a) gluten, (b) crustaceans, (c) eggs, (d) fish, (e) peanuts, (f) soy, (g) milk, (h) nuts, (i) celery, (j) mustard, (k) sesame, (l) sulfur dioxide, (m) lupine, (n) molluscs