



LOKAL47

Lokal plate 3,800.-

- a cold plate selection from our local producers -

Soups

Pastinak soup, salty lemon, pecorino 2,700.-

Pheasant consommé with saffron 2,900.-

Small Plate

- Smaller portions to enjoy tasting more and sharing more-



Baked pumpkin, butter sauce with orange wine, pumpkinseed 3,200.-

Liquid Sundowner 2021 - Natural - 1 dl 1900.-

"Casino egg" - eggcream, farm sausage, fried onion 2,800.-

Analog 2023 - Natural - 1 dl 1300.-

Wild mushroom "derelye" (filled pasta), mushroom tea, wild garlic berries 3,400.-

Parapli 2020 - Selection - 1 dl 1300.-

Catfish filet, pepper sauce, home-made pasta, quark 4,400.-

Kékfrankos Barell 2019 - Natural - 1 dl 1500.-

Veal "köfte", pita, Míves joghurt, lemongrass 3.800.-

Kelet 2021 - Holistic - 1 dl 2000.-

Rabbit terrine, kale, jus 4.200.-

Metamorph 2021 - Holistic - 1 dl 2000.-



Buffalo filled salty pancake, pepper sauce, pickled capia, sour cream 3,800.-

Kosmo 2020 - Natural - 1 dl 1300.-

Angus rump steak, sweet potato, winter greens 4,800.-

Merlot 2015 - Sommelier - 2000.-

Salad & pickles 1,800.-

Homemade bread 1,200.-

Ask our colleagues about allergens or in case of special diets. In any case, we are happy to help you choose.

Our restaurant works with a 14% service charge, which is added to the total amount of the bill.



Dessert

Olive cake, honey cream, apricot marmalade 2,800.-

Liquid Sunshine 2021 - Natural 1 dl - 1700.-

Apple cake, apple cream, mascarpone 2,800.-

Utópia 2017 - Selection 1 dl - 950.-

4-course Chef's offer 12,500.-

If you decide to choose our chef's offer, we invite you for a drink



Pastinak soup, salty lemon, pecorino

Baked pumpkin, butter souce with orange wine, pumpkinseed


Liquid Sundowner 2021 - Natural - 1 dl 1900.-

Buffalo filled salty pancake, pepper souce, pickled capia, sour cream

Kosmo 2020 - Natural - 1 dl 1300.-

Olive cake, honey cream, apricot marmalade

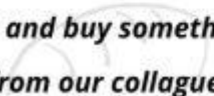
Liquid Sunshine 2021 - Natural 1 dl - 1700.-




*We always put together our chef offer from the courses we like the most, but if you eat **vegetarian** and you tell us, we can make some changes for you. On the other hand in case of this chef menu we can not always handle the **intolerances and allergies**. In this case our colleagues are happy to help you to choose from our normal menu.*

Our restaurant works with a 14% service charge, which is added to the total amount of the bill.

You can find the farmers, we worked together on this menu, on the next page. The 90% of our farmers are within 70 kms, so if you want to visit and buy something from them, do not hesitate to ask information from our colleagues.





Farmers we worked with on this menu

Kristinus Borbirtok - Kéthely - **Vinegar, biodynamic wine, must, verjus, garden greens, herbs & flowers, grapes, bio potatoes and beetroots**

Elixbeer Brewery - Gyula - **Organic beer**

Monyo Brewery - Budapest - **Kristinus x Monyo beers**

A Dombon túl - Szentkozmadombja - **Tea herbs**

Fűből Fából - Galambok - **Tea herbs**

Töviskert - Gutorföldre - **Fruit juices made from organic fruits**

Kelemen Bread - Rezi - **Sourdough bread**

BIOM - Pécs - **Organic flour**

Our own garden / our own products - Nagykanizsa - **Syrups, jams, vegetable creams, pecorino, pickles, apple juice, fermented berries, tomato, eggplant, kapia pepper, chili, green walnut**

Galambosné Kovács Lilla - Pogányszentpéter - **Dill, garlic, parsley, onions, carrots, walnuts, raspberries, potatoes, cucumber, beetroot, pastinak**

Judit Magasdi-Bolf - Kiskanizsa - **Salads, sprouts, beetroot, celery**

Pintér Farm - Gödre - **Microgreens, zucchini, mangold**

Levente Kollár - Balatonberény - **Saffron**

Kiss Márton - Marcali - **Cabbage**

Balaton Kertész - Böhönye - **Plum, pears**

Benczes János - Belezna - **Corn**

Klári Szabóné - Iharos - **Plum, fig, pear, onion**

Ayla's Garden - **Plum vinegar**

Bobo Vinegret - **Fruit vinegar**

Litresits Gábor - Marcali - **Farm eggs**

Mézvadász - Nagykanizsa - **Honey, gingerbread**

Várkapu - Balatonmárfiafűrdő - **Cold cuts**

Ságvári Mangalica - Letenye - **Mangalica smoked goods**

Míves Tejmanufaktúra - Eszteregnye - **Cheeses, cottage cheese, sour cream, camembert, mozzarella**

Héhattar Goatfarm - Magyarszerdahely - **Goat cheese**

Boronkai Cheese Factory - Boronka - **Aged cheese**

Kéthely Kincse - Kéthely - **Pumpkin oil**

Hubertus - Kéthely / Balatonfenyves - **Angus beef**

Öreglak - **Pheasant, wild boar**

Tarkerét Buffalo Farm - Zalaköveskút - **Bio buffalo**

Kapos Ternero - Bárdudvarnok - **Lamb**

Panarini - Szentgyörgyvár - **Sturgeon**

You can find 90% of our producers in Somogy and Zala counties. If you would also like to buy from them, our colleagues will be happy to help you with their contact details.

