

A'LA CARTE
WEEKDAYS 18:00-21:00
SATURDAY 11:30-21:00

STARTER

Tomato soup, cheese ball (L, G)
3200 HUF

Panzanella (G)
3200 HUF

Cold fruit soup
3400 HUF

Master stock, root vegetables, green spices (G)
3500 HUF

Beef tartare, tomato, cornichon, sourdough bread (G)
5500 HUF

Crispy spring roll, buckwheat, green spices (G)
4100 HUF

Antipasti selection for two (L, G)
7800 HUF

MAIN

Rabbit paprikash, corn flat bread (L, G)
6900 HUF

Green peas pottage, lentil patty (G)
6200 HUF

Shrimps salad, vegetables, parmigiano (L)
6200 HUF

Chicken breast, mixed vegetables pottage, parsley (L)
6400 HUF

Breaded pork tomahawk, mashed potatoes, pickles (G)
6900 HUF

Beef boneless rib, cabbage, tomato
8200 HUF

Pike-perch, sushi rice, shrimps, bisque (L)
7600 HUF

Aged ribeye steak, baby potato, chimichurri
13900 HUF

Breaded zucchini, vegetable marrow pottage (G)
6200 HUF

KID'S MENU

Consommé, vegetables, noodles (G)
2800 HUF

Breaded chicken, mashed potato or french fries (L, G)
3800 HUF

Spaghetti bolognese(L, G)
3800 HUF

DESSERT

Brownie, fruit sorbet (L, G)
3200 HUF

Peach, apricot , Sichuan pepper, coriander (VEGAN)
2800 HUF

Floating island, salted caramel, walnut, citrus
3200 HUF

Cheese cake, raspberry, passion fruit (L, G)
3200 HUF

Profiterol, white chocolate, strawberry, elderflower (L, G)
3800 HUF

Cheese plate, fruit (L)
4600 HUF

L – contain lactose

G – contain gluten