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

STARTER

Goose rillettes, vegetables, sourdough bread (G)
4200 HUF

Goose consommé, vegetables, pasta (G)
3200 HUF

Mangalitza corba soup
3200 HUF

Roasted celeriac cream soup, veal tongue, salsa verde
3500 HUF

Beef tartare, egg yolk, cornichon, sourdough bread (G)
4800 HUF

Oyster mushroom tempura, rye bread, triffle (G)
4200 HUF

Antipasti selection for two (L, G)
6500 HUF

MAIN

Goose leg, crushed potato with onion, pickles
8400 HUF

Goose breast, pumpkin risotto, fennel (L)
7800 HUF

Aged ribeye steak, baby potato, chimichurri
13900 HUF

Chicken cordon, mashed potato, pickles (L, G)
6500 HUF

Duck breast, potato pavé, pear, onion
7200 HUF

Pork cheek stew, spaetzle, kapia pepper (L, G)
5900 HUF

Beef boneless ribs, "Hungarian cabbage stew", garlic
6900 HUF

Pike-pearch, sushi rice, shrimps, bisque (L)
6900 HUF

Gnudi, blue cheese, mushrooms (L, G)
5600 HUF

DESSERT

Milk chocolate, plum, almond (L, G)
3200 HUF

Apple crumble, cinnamon
(VEGAN)
3200 HUF

Floating island, salted caramel, walnut, citrus
2900 HUF

Plum dumpling, almond, cinnamon (L, G)
3200 HUF

Home made chocolate cake, fruit (L, G)
3500 HUF

Cheese plate, fruit (L)
4600 HUF

L – contain lactose
G – contain gluten