

STARTERS

Marrow bone, freshly grated horseradish, garlic, toast (1)	5500 HUF
Veal liver paté, onion jam, pecan (7)	2500 HUF
Guacamole, tomato, coriander (7,15)	2500 HUF
Aubergine spread (3,10,15)	2000 HUF
Smoked trout spread (3,4,7,9,10)	3000 HUF
Goat cheese spread (7)	2600 HUF

SALADS

Cantaloupe, serrano, ham, burrata, pumpkin seed oil (7,8)	6500 HUF
Caesar salad with garlic prawns (1,2,3,4,7,10)	6500 HUF
Caesar with grilled chicken breast (1,2,3,4,7,10)	5500 HUF

SOUPS

Thai lamb meatball soup (1,3,9,10,11)	3900 HUF
Porcini cream soup, pine nuts (7)	3900 HUF

BREADED PROJECT

Breaded oyster mushrooms (1,3)	6500 HUF
Wiener schnitzel (1,3)	8000 HUF
Breaded raclette cheese (1,3,7)	4900 HUF
Cordon Bleu (1,3,7)	4500 HUF

FROM THE GRILL

Stuffed baby chicken, chicken liver, mushrooms, green pea (1,3,7)	6900 HUF
Red tuna steak (4)	5800 HUF
Rib-eye steak	7500 HUF
Beef tenderloin steak	12 000 HUF
Cauliflower steak	3500 HUF

SIDES

Steamed rice, green peas, parmesan (7)	1600 HUF
Oven-baked potato, confit onion	1600 HUF
Grilled courgette, cherry	1600 HUF
Tomato-cabbage potage	1600 HUF
Mashed potato (7)	1600 HUF

SAUCES

Homemade blueberry	900 HUF
Habanero jam sauce	900 HUF
Foie gras sauce (7)	1400 HUF
Red wine jus (6,9)	1400 HUF
Hollandaise sauce (3,7)	900 HUF

PICKLES & FERMENTS

Fermented cucumber pickled	1200 HUF
Vegetables	1200 HUF
Tomato salad	1200 HUF
Cucumber salad with sour cream (7)	1200 HUF

DESSERTS

Gundel style pancakes (1,3,7,8)	3300 HUF
Yoghurt mousse, caramelised peach, rosemary almonds (7,8)	3300 HUF
Artisan local cheeses, walnuts, quince (7,8)	3900 HUF
Scoop of ice cream	1200 HUF

CHEF'S SPECIALS

Marischka burger (1,3,7,10,11)	8900 HUF
Salmon burger (1,3,4,7,9,10,11)	7200 HUF
Roast beef with onions (1,6,10)	11 800HUF
Whole roasted trout (4)	8900 HUF
Attila's chocolate cake (3,7,8)	3900 HUF

BUILD YOUR FEAST TO SHARE

For 2	29 000 HUF
3 tapas, 3 grill, 3 side or salads, 2 sauce or pickles, 2 desserts	
For 3	42 000 HUF
4 tapas, 4 grill, 4 side or salads, 3 sauce or pickles, 3 desserts	
For 4	55 000 HUF
5 tapas, 5 grill, 5 side or salads, 4 sauce or pickles, 4 desserts	

Our prices are in HUF and include VAT, but do not include the 15% service charge.

Allergen list: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Tree nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulfur dioxide, 13. Lupin, 14. Mollusks, 15. Vegan / Vegetarian