CHEF'S SPECIALS

Confit Goose Leg, Cabbage Dumplings, Chinese Cabbage, Coriander	9.900 HUF
Marischka burger (1,3,7,10,11)	8.900 HUF
Salmon burger (1,3,4,7,9,10,11)	7.200 HUF
Roast beef with onions (1,6,10)	11.800 HUF
Grilled Sturgeon, Hazelnut Buckwheat, Green Curry Sauce (4)	8.900 HUF
Attila's chocolate cake (3,7,8)	3.900 HUF

STARTERS

Marrow bone, freshly grated horseradish, garlic, toast(1)	5.500 HUF
Guacamole, tomato, coriander (7,15)	2.500 HUF
Beef Tartare, Fresh Vegetables, Toast (1, 3,10,12)	5.500 HUF
Eggs spread (3,7,10,15)	2.000 HUF
Smoked trout spread (3,4,7,9,10)	3.000 HUF
Goat cheese spread (7)	2.600 HUF

SALADS

Green Bean Salad, Baby Spinach, Sous-Vide Egg, Bacon, Almonds (3,8,103,8,10)	6.500 HUF
Caesar salad with garlic prawns (1,2,3,4,7,10)	6.500 HUF
Caesar with grilled chicken brest (1,2,3,4,7,10)	5.500 HUF

SOUPS

Red Cabbage Cream soup,Smoked Trout, puffed buckwheat (4,15)	3.900 HUF
Hungarian Goulash Soup with Beef Cheek (1,9)	4.500 HUF

BREADED PROJECT

Wiener schnitzel (1,3)	8.000 HUF
Breaded raclette cheese (1,3,7)	4.900 HUF
Breaded chicken breast stuffed spicy lemon butter, parmesan (1,3,7,10)	6.500 HUF

FROM THE GRILL

Pan-Seared Chicken Breast steak, Skin-On	6.500 HUF
Oven-Roasted Whole Trout (4)	8.900 HUF
Beef tenderloin steak	12.000 HUF
Honey-Chili Glazed Pumpkin Steak	3.500 HUF

SIDES

Steamed rice, green peas, parmesan (7)	1.600 HUF
Skin-On Roasted Sweet Potato, Grilled kapia Pepper, Honey Mascarpone, Arugula Salad (7)	1.600 HUF
French fries	1.600 HUF
Hungarian Yellow Split Pea pottage	1.600 HUF
Mashed potato (7)	1.600 HUF

SAUCES

Homemade blueberry	900 HUF
Habanero jam sauce	900 HUF
Foie gras sauce (7)	1.400 HUF
Red wine jus (6,9)	1.400 HUF
Hollandaise sauce (3,7)	900 HUF

PICKLES & FERMENTS

Fermented cucumber pickled	1.200 HUF
Vegetables	1.200 HUF
Tomato salad	1.200 HUF
Cucumber salad with sour cream (7)	1.200 HUF

DESSERTS

”Somlói galuska” walnut sponge cake, chocolate sauce, raisins, creme chantilly (1,3,7,8)	3.400 HUF
Artisan local cheeses, walnuts, quince (7,8)	3.900 HUF
Crème Brûlée, cognac-soaked cherry (3,7)	3.400 HUF
Scoop of ice cream	1.200 HUF

BUILD YOUR FEAST TO SHARE

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

Our prices are in HUF and include VAT, but do not include the 15% service charge.
We also accept SZÉP cards (OTP, K&H, MBH) in our restaurant.

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