

Appetizers

Zakuska, roasted paprika, crunchy greens (6)	5 500 HUF
Pan-fried duck liver, berries, timout pepper (1, 3, 7)	7 700 HUF
Angus beef tartare, Bone Marrow, capers (1, 3, 7)	6 900 HUF

Soups

Beef goulash, sourdough bread (1)	5 300 HUF
Chilled tomato soup, peach, basil	3 900 HUF

Main courses

Stuffed zucchini, chickpeas, coriander (5, 6, 8)	5 500 HUF
Inspired by Shuk HaCarmel, Tel Aviv	
Pike-perch fillet, spinach, Dijon mustard (3, 4, 7)	7 600 HUF
"Brassói" pork stew (6) (Brassó style diced pork with potatoes) homemade pickles	6 900 HUF
Breaded veal shank, parsley potatoes, remoulade, salad (1, 3, 7)	6 500 HUF
Chicken paprikash, egg dumplings, cucumber salad (1, 3, 7)	6 900 HUF
Duck breast, walnut dumplings, beetroot, sour cherry (1, 3, 5, 6, 7, 8)	7 900 HUF
Beef stew "our way" (1)	13 900 HUF

Desserts

Pear, saffron, almond	3 300 HUF
Aranygaluska (Hungarian pull-apart dumplings), plum, ginger, Madagascan vanilla (1, 3, 7, 8)	3 600 HUF
Cheese selection, nuts, dried fruits (1, 5, 7, 8)	4 900 HUF

Salads, pickled vegetables

Cucumber salad with sour cream (7)	1 500 HUF
Leaf salad, white balsamic vinegar	1 800 HUF
Mixed pickles	1 500 HUF

Allergens: 1-Gluten, 2-Shellfish, 3-Egg, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, dairy products, 8-Nuts, 9-Celery, 10-Mustard