

## **Starters and soups**

|                                                                                                                    |           |
|--------------------------------------------------------------------------------------------------------------------|-----------|
| - Veal terrine, endive, fresh horseradish, Rhine Riesling velouté                                                  | 4 500 HUF |
| - Dry-aged Angus beef tartare with bone marrow and sourdough toast                                                 | 7 500 HUF |
| - Traditional Palóc lamb soup <i>Chef's recommendation</i>                                                         | 4 800 HUF |
| - Game ragout soup with porcini mushrooms, smoked chicken breast, tender spring herbs and aged duck liver shavings | 3 800 HUF |

## **Main courses**

|                                                                                     |           |
|-------------------------------------------------------------------------------------|-----------|
| - Gödöllő-style chicken, white polenta, garlic Swiss chard                          | 5 300 HUF |
| - Mangalica French rack, twice-cooked potatoes, young onions <i>Guest favourite</i> | 7 200 HUF |
| - Whole smoked trout, spring greens, spinach salad                                  | 8 800 HUF |
| - Cauliflower steak, spring cauliflower variations, fresh herbs                     | 4 600 HUF |
| - Giant bone marrow ravioli, paprika sauce, king oyster mushrooms                   | 6 200 HUF |
| - Nógrád rooster braised in Siller wine, parsley semolina dumplings                 | 5 900 HUF |
| - Veal Wiener schnitzel, new potatoes with lovage, tarragon herb butter             | 8 600 HUF |
| - Creamy strapacska with Mangalica bacon                                            | 4 900 HUF |

## **Desserts by Kubinyi**

|                                                                   |           |
|-------------------------------------------------------------------|-----------|
| - Yoghurt textures with raspberries and sweet tomatoes <i>New</i> | 3 400 HUF |
| - Choco Quadra – a four-chocolate temptation                      | 3 800 HUF |
| - Citrus and rhubarb dream                                        | 3 600 HUF |

*Our prices include VAT.*

*A 15% service charge will be added to the final bill.*