STARTERS

- Charcoal-roasted celeriac carpaccio with miso silk tofu, truffle oil, pecans and smoked Maldon salt (C, SO, N) — 4.490 HUF
- Asian-style beef tenderloin tartare (E, SO) — 4.890 HUF
- Breaded veal trotter with remoulade and fresh horseradish flakes (G, L, E) — 4.190 HUF
- Smoked trout with Hortobágy-style pancake and kápia pepper sauce (G, L, E, F) — 4.690 HUF

SOUPS

- Guinea fowl broth in Millennium style with truffle perfume (G, E, C) — 3.690 HUF
- Jerusalem artichoke cream soup with a green apple and pine nut parcel and crisps (G, N) — 3.690 HUF

MAIN COURSES

- Duck breast with cabbage potato dumplings and red cabbage cream (G, L, E) — 7.990 HUF
- Suckling pig belly with peanut butter mashed potatoes, cabbage salad and white radish (L, P) — 7.690 HUF
- Catfish paprikash with cottage cheese lasagne, Mangalica veil and sour cream foam (G, L, E, F) — 7.890 HUF
- Farm chicken breast and thigh with corn variations and king oyster mushroom (L) — 7.890 HUF
- Venison steak with beetroot and sweet potato ragout, roasted quince (L) — 11.990 HUF
- Roasted cabbage with smoked mashed potatoes and onion jus (VEGAN) — 6.690 HUF

FOR CHILDREN

For information on the children's menu, please feel free to consult our staff,who are happy to assist.

DESSERTS

- Bar of pistachio from Trieste with raspberry and white chocolate (L, N) — 3.890 HUF
- Sticky toffee pudding with vanilla ice cream (G, L, E) — 3.890 HUF
- Baba au rhum with rosehip (G, L, E) — 3.790 HUF
- Chocolate with plum (VEGAN) — 3.890 HUF

Prices are in HUF and include VAT. No additional service charge will be added to the listed prices.

OUR MEALS CONTAIN THE FOLLOWING ALLERGENS
N-Nuts, G-Gluten, F-Fis,h L-Lactose, M-Mustard, CR-Crustaceans, S-Shellfish, SU-Sulfate, SE-Sesame, E-Egg, P-Peanut, C-Celery, SO-Soy