



MICHELIN
2024



Our gourmet experience can be enjoyed not only by our hotel guests, but any gastro fans who make a reservation with us.

We do not have a menu; in the spirit of Slow Food, our Chef, Mihály Szilvási creates dishes based on local, seasonal and fresh ingredients for lunch and dinner. Please make sure, when you make a reservation with us, that you disclose all dietary restrictions, allergies or preferences.

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We serve breakfast between 8 and 10 am, for 7 500 HUF / person.

This includes the cold buffet as well as á la carte options, with hot meals and assorted plates.

Our lunch menu is served from 12 to 16 pm. For the ingredients of the daily menu, please ask our colleagues.

The 3-course lunch menu is 16 000 HUF / person.

The main gastronomic experience, our 4-course degustation menu is served at 7pm every day, for the price of 25 000 HUF / person.

The price does not include the wine pairing.

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Starter: 5 500 HUF, Soup: 5 000 HUF, Main Course: 9 500 HUF, Dessert: 5 500 HUF.

Outside of our regular service hours, we offer a selection of charcuterie boards, made from the delicacies of small-scale local farmers (smoky-meat version or a meat free version with cheeses and seasonal vegetables available for 5 900 HUF.)

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With our slow-food concept we would like to introduce you to a slower, more complex experience far exceeding ordinary meals with healthier, more natural and vegetable-centric dishes, all grown locally. Our colleagues will be more than happy to answer any of your questions regarding the origin of our ingredients and the ways of preparation.

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We add a 15% service charge for the food and beverages.

All prices are in HUF and include VAT.

