

## ***lunch***

**12:00 – 14.30**

### FIRST COURSE

empanada • goat cheese • pumpkin  
*and / or*

mushroom soup

### MAIN COURSE

potato noodle • celeriac • mushrooms • almond  
*or*

pork belly • purple cabbage • polenta

*or*

venison • carrot • bread dumplings **+2.500 Ft**

### DESSERT

floating island

*or*

yogurt • plum

*or*

cheese selection **+1.000 Ft**

3-course (*startar or soup + main course + dessert*): **14.500 Ft**

4-course (*startar + soup + main course + dessert*): **16.500 Ft**

### ***CHEF MENU***

*startar + soup + fish main course + meat main course + dessert* : **25.000 Ft**

*wine pairing*: **+12.000 Ft**

cheese selection for 2 persons **+5.000 Ft**

## ***dinner***

**18:00 – 20:30**

**We recommend dinner time only for adults.**

**During dinner, only the 10- and 6-course Degustation menu can be chosen.**

**“I think that a chef has a responsibility to convey a kind of moral conviction through gastronomy. My belief is that a restaurant kitchen should not be wasteful. I believe that the trademark of a chef is his own story, which he offers to guests on a plate expressed in flavors. In addition to respecting the gastronomic traditions of Órség and the Pajta’s own history and defining values, I also consider courage and a willingness to experiment to be an important spice. I want to offer guests an experience that can only be experienced in the Pajta”**

snacks

*beef tartare*

empanada • pumpki • miso

*onion • potato*

tortellini • mushroom

*prawn • kohlrabi*

venison • beetroot • blackberry

black apple salad

waffle • hazelnut • peach

petit fours

10-course: **39.500 Ft**

*wine pairing*: **+19.500 Ft**

6-course: **29.500 Ft**

*wine pairing*: **+14.500 Ft**

*The courses written in italics are only included in the 10-course menu.*

**Please note that we can serve the same length tasting menu for a group of table.**

*A 13% service charge will be added to the bill.*