lunch 12:00 – 14.30

FIRST COURSE

Hortobágy-style pancake • paprika sauce

and / or

duck liver • pear • brioche +3500 Ft

and / or

pumpkin soup

MAIN COURSE

potato noodle • celeriac • mushrooms •almond

or

pork tenderloin • egg barley • corn

or

venison • carrot • bread dumplings +2.500 Ft

DESSERT

floating island

or

waffle • salted caramel •marmalade

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 +6.000 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 Őrség 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

onion • potato

empanada • pumpki • miso

 $tortellini \bullet mushroom$

prawn • kohlrabi

venison • beetroot • blackberry

black apple salad

pear • blonde chocolate • brioche crumble regional cheese selection +6.000 Ft

petit fours

long menu: **39.500 Ft** *wine pairing:* **+19.500 Ft**short menu: **29.500 Ft** *wine pairing:* **+14.500 Ft**

The courses written in italics are only included in the **long** 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.