

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 • cashew

or

pork tenderloin • egg barley • corn

or

venison • cauliflower • mushroom +2.500 Ft

DESSERT

floating island

or

plum • cottage cheese • plum seed oil

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 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

onion • potato

empanada • pumpki • miso

tortellini • 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.