

***lunch***

arrival times:

**Thursday:** at 16:00

**Friday, Saturday, and Sunday:** from 12:00 to 14:00

**3- or 4-Course Menu**

FIRST COURSE

duck liver • apple • truffle brioche

*and / or*

celeriac velouté

MAIN COURSE

potato noodle • cabbage

*or*

trout • asparagus • hollandaise • buckwheat

*or*

venison • green pea • celery • black garlic jus

DESSERT

floating island

*or*

pear • miso • walnut

cheese selection **+8.000 Ft**

homemade bread with salted butter **+2.500 Ft**

3-course (*startar or soup + main course + dessert*): **18.000 Ft**

4-course (*startar + soup + main course + dessert*): **23.000 Ft**

**Tasting Menu:**

9-course tasting menu: **45.000 Ft**

Wine pairing: **+22.500 Ft**

Tri-Border wine pairing: **+45.000 Ft**

6-course tasting menu: **38.000 Ft**

Wine pairing: **+19.000 Ft**

Tri-Border wine pairing: **+38.000 Ft**

***dinner***

**18:00 – 19:00**

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

**During dinner, only the 6- and 9-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

*Osetra caviar • waffle • chestnut • whipped cream* **+9.900 Ft**

cucumber • crab tartare • parsley

**potato • truffle**

mushroom • tortellini • pecorino • mushroom tea

**tomato beans • tetela with sausage**

venison • green pea • celery • black garlic jus

**black apple salad**

pear • miso • walnut

*regional cheese selection* **+8.000 Ft**

petit fours

9-course menu: **45.000 Ft**

*wine pairing:* **+22.500 Ft**

6-course menu: **38.000 Ft**

*wine pairing:* **+19.000 Ft**

The courses **written in bold** are only included in the 9-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.*

In case of allergy or food restriction, please let us know when making your reservation.

We can usually make accommodations especially if you let us know in advance.