

lunch

arrival times:

Thursday: 16:00

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

4-course Menu

amuse bouche

Osetra caviar • waffle • chestnut • whipped cream +11.000 Ft

egg barley risotto • sweet corn • truffle
salmon trout • celeriac • apple
venison • beetroot • blackberry
rice • plum • caramel
petit fours

4-course menu: **26.000 Ft**

During lunch time, our 6- and 9-course tasting menus can be also chosen for the full experience.

dinner

arrival times:

Thursday, Friday and Saturday: 18:00 and 19:00

Sunday: 18:00

We recommend dinner time only for adults.

During dinner, only the 6- and 9-course tasting menus 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

Osetra caviar • waffle • chestnut • whipped cream +11.000 Ft

salmon trout • celeriac • apple

egg barley risotto • sweet corn • truffle

mushroom • tortellini • pecorino • mushroom tea

pork • zucchini • quesadilla

venison • beetroot • blackberry

black apple salad

rice • plum • caramel

petit fours

9-course menu: **49.000 Ft**

wine pairing: +25.000 Ft

Tri-Border wine pairing: +45.000 Ft

6-course menu: **41.000 Ft**

wine pairing: +20.000 Ft

Tri-Border wine pairing: +38.000 Ft

The courses **written in bold** are not included in the 6-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.