

TO START

Burrata ^(7,8) Tomato Savory Oil	4.500 HUF
Beef Carpaccio “Budapest” Style ^(1,12) Pickled Mushroom “Lecso” Grated Foie-Gras	7.100 HUF
Grilled Scallops ^(7,14) Peach Sweet Chilly Sauce	6.900 HUF
Goulash Soup ^(1,3,9) Braised Beef Cheek Celery Lime	5.500 HUF
Seared Foie-Gras ^(1,3,7,12) Pear Smoked Duck Sweet Wine Aged Balsamic Toasted Brioche	9.000 HUF
Zucchini “Lecso” Purée Confit Bell Pepper Cherry Tomato Eggplant	3.800 HUF
Nicoise ^(3,4,10,12) Green Beans Anchovy Olives Tomatoes Ratte Potato Smoked Quail Egg Artichoke	3.500 HUF
Chicken Caesar Salad ^(1,4,7,9) Grilled Chicken Breast Romaine Salad Confit Cherry Tomato	4.500 HUF
Arugula Salad ^(7,10,12) Goat Cheese Baby Bell Pepper Figs Pumpkin Seeds Honey Balsamic	3.800 HUF

TO FOLLOW

Turbot ^(4,7,9) Grilled & Marinated Kohlrabi Surf’n’Turf Sauce	8.500 HUF
Grilled Octopus ^(9,14) Potato “Paprikash”	11.000 HUF
Cod ^(4,6,7) Curly Kale Pomelo Saffron Sauce	13.800 HUF
Chicken Breast ^(7,9) Corn Polenta Radicchio Chicken Jus	6.800 HUF
Lamb Rack ^(7,9,12) Roasted Porcini Mash Potato Lamb Jus Micro Herb Salad	12.000 HUF
Venison Filet ^(1,7,9) Mushroom Shallot Cream Kapia Pepper Jus	9.800 HUF
Spinach & Pesto Pasta ^(1,3,7,8) Potato Spinach Walnut	4.500 HUF
Grilled Cauliflower ^(5,12) Peanut Purée Pickled Pear	4.900 HUF
Linguini & Shrimps ^(1,2,3,7) Tomato Butter Sauce	5.900 HUF

Rib-eye	19.000 HUF
21 Days Dry Aged Aberdeen Angus Beef	
Sirloin	14.000 HUF
Irish Angus	
Tournedos Filet	13.500 HUF
21 Days Dry Aged Aberdeen Angus Beef	
Bone-in Mangalica “Tomahawk”	11.000 HUF
Hungarian	
Cote de Boeuf for 2	34.000 HUF
21 Days Dry Aged Aberdeen Angus Beef	

SIDE DISH

French Fries	1.800 HUF
Mix Greens Salad	1.800 HUF
Steak Potatoes	1.800 HUF
Green Beans ⁽⁷⁾	1.800 HUF
Mash Potatoes ⁽⁷⁾	1.800 HUF

STEAK SAUCE

Green Peppercorn Sauce ^(7,9)	1.200 HUF
Bordelaise ^(7,9,12)	1.200 HUF
Béarnaise ^(3,7,12)	1.200 HUF
Jus ⁽⁹⁾	1.200 HUF