APPETIZER

- Ramazuri selection 4 900 HUF
Guacamole, aged ham, Comté cheese,tapenade, bread (1, 7)
- Duck liver brûlée 5 600 HUF
Sour cherry chutney, brioche (1, 3, 7)
- Grilled Octopus 6 500 HUF
Mango salad, edamame beans, coriander, chili-lime dressing
(4, 6, 10, 11, 14)

SALAD

- Caesar salad 4 800 HUF
Romaine lettuce, endive, cashews, Parmesan, garlic croutons
(1, 3, 4, 7, 8, 10)
/ + chicken breast / + shrimp / + smoked salmon + 2 800 HUF
- Goat cheese salad 5 400 HUF
Salad leaves, roasted pumpkin, pear, pecans (7, 8, 10)

SOUP

- Pumpkin cream soup 3 700 HUF
Roasted chestnuts, pumpkin seeds (9)
- Beef cheek goulash 4 600 HUF
Bread (1,9)

MAIN COURSE

- Tagliatelle 5 500 HUF
Roasted pepper sauce, basil pesto, Parmesan (1, 3, 7, 8)
/ + salmon steak / + chicken breast / + schrimp + 2 800 HUF
- Saffron risotto 5 700 HUF
Grilled pak choi (7, 9, 10)
/ + salmon steak / + chicken breast / + schrimp + 2 800 HUF
- Chicken Paprikash 7 500 HUF
Buttered dumplings, sour cream foam (1, 3, 7)
- Angus Burger 8 900 HUF
French fries (1, 3 ,7, 10)
- Duck leg confit 8 900 HUF
Cabbage noodles, plum, jus (1, 3, 7, 9, 10)
- Veal Wiener Schnitzel 9 700 HUF
Buttered parsley potatoes, roasted pepper salad (1, 3, 7, 10)
- Rib-Eye Steak 12800HUF
Rosemary potatoes, roasted celeriac purée, wild mushrooms, jus (7, 9)

DESSERT

- Apple Cake 3 800 HUF
Vanilla custard, walnut crumble (1, 3, 7, 8)
- Chocolate Soufflé 3 800 HUF
Orange mascarpone cream (1, 3, 7, 8)

Allergens: Gluten – 1 | Crustaceans – 2 | Eggs – 3 | Fish – 4 | Peanuts – 5 | Soybeans – 6 | Milk (Lactose) – 7 | Nuts – 8 | Celery – 9 | Mustard – 10 | Sesame seeds – 11 | Sulfur dioxide – 12 | Lupin – 13 | Molluscs – 14

Please let us know if you have any food allergies!
15 % service charge will be added to your bill. Our prices include VAT.
Chef: Liebl Martin