

Available everyday from 6 PM

STARTERS

GOULASH SOUP

Beef Cheek, Root Vegetables, Caraway Seed, Spaetzle

7.900 HUF

PARSNIP VELOUTÉ

Viliams Pear, Pecan Nuts, Brown Butter

6.800 HUF

BEET AND GOAT CHEESE NAPOLEON

Shallot-Citrus Vinaigrette, Toasted Hazelnut

6.800 HUF

ITALIAN BURRATA DI BUFFALA

Basil Pesto, Half-Dried Datterino Tomatoes, Zucchini, Grissini

6.900 HUF

BUFFALO STEAK TARTARE

Sabayon, Daikon, Pickled Green Watermelon

8.600 HUF

FOIE GRAS & DUCK LEG TERRINE

Quince Textures, Fig, Crispy Croissant

11.500 HUF

GRILLED OCTOPUS

‘Zakuska’, Grass Pea, Preserved Grilled Kapia Pepper, Aubergine, Crispy Garlic

10.500 HUF

SPICY AHI TUNA TARTARE IN SESAME-MISO CONES

Wasabi, Masago

11.500 HUF

ALASKAN SNOW CRAB CAKE

Basil Pesto Aioli, Tomato Relish

12.500 HUF

PREMIUM OSCIETRA CAVIAR

Lemon - Herb Blini, Traditional Accoutrements

61.900 HUF

MAINS

BEEF CHEEK ‘VADAS STYLE

Root Vegetables, Bread Dumpling, Mustard

12.700 HUF

WIENER SCHNITZEL (200G)

Austrian Veal Fillet, Fingerling Potatoes, Marinated Cucumbers, Cherry Tomatoes, Mache

17.500 HUF

PAN-SEARED PIKE PERCH FILLET

Hungarian Paprikash Sauce, Cottage Cheese Noodles, Fermented Summer Beans, Young Dill

19.800 HUF

MISO MARINATED BLACK COD

Hispi Cabbage, Hijiki-Potato Salad, Sesame-Miso Vinaigrette

18.900 HUF

SCOTTISH SALMON 'HONG KONG'

Stir-Fried Chinese Vegetables, Jasmine Rice, Sweet Soy

18.500 HUF

PAN-ROASTED DUCK BREAST FILLET

Hungarian "Plum Dumplings", Plum Variations, Umeboshi, Red Shiso

17.500 HUF

CORN-FED HALF CHICKEN

Goat Cheese, Ratte Potato Purée, Mushroom Sauce

14.500 HUF

MEDITERRANEAN RATATUILLE

Roasted Eggplant and Zucchini, Tzatziki Salad, Kalamata Olives, Almond, Goat Cheese

10.500 HUF

FLOUR & WATER**SEAFOOD STROZZAPRETI PASTA**

Seared Scallops, Baby Squid, Gamberoni, Black Mussels, Lobster Bisque, Sautéed Snap Peas and Tomato

14.800 HUF

BUTTERNUT SQUASH AGNOLOTTI

Butter Emulsion, Sage, Parmesan

6.800 HUF

RICOTTA GNOCCHI

Angus Beef Bolognese Sauce, Tomato, Sicilian Pecorino Cheese

8.600 HUF

SMOKED SALMON PIZZA

Dill Sour Cream, Red Onion, Chives Add Oscietra Caviar 25000

10.000 HUF

JOSPER WOOD GRILLED**AUSTRALIAN WAGYU RIBEYE FROM THE STONE AXE FARM (220G)**

Red Wine Reduction, Choice of Side Dish

98.000 HUF

CREEKSTONE NEW YORK STEAK (220G)

Green Pepper Sauce, Choice of Side Dish

29.500 HUF

US PRIME ANGUS TENDERLOIN (180G)

Hasselback Potatoes, Creamy Mangold, Baby Pack Choi, Smoked Beef Tong Infused Jus

39.500 HUF

MANGALICA PORK DUO

Butter-Seared Mangalica Pork Fillet, Fried Cheek Rillette, Guanciale, Sweetcorn, Chimichurri

16.900 HUF

CHINOIS LAMB CHOPS

Dry-Fried Green Beans, Black Bean Sauce, Cilantro-Mint Vinaigrette

19.900 HUF

BLACK ANGUS SHORT RIB (FOR TWO PERSONS, 1,2KG)

Creamy Ratte Potato Purée, Port Wine - Blueberry Sauce

55.000 HUF

CREEKSTONE RIBEYE STEAK (FOR 2 PERSONS, 600G)

Sautéed Vegetables, Potato Purée, Red Wine Reduction

ON THE SIDE

RATTE POTATO PURÉE

3.700 HUF

SAUTÉED VEGETABLES

3.500 HUF

JASMINE RIC

2.400 HUF

MEDITERRANEAN SALAD

Arugula, Endive, Tomatoes, Avocado, Herb Vinaigrette

3.650 HUF

Executive Chef | István Szántó

All prices are in Hungarian Forint inclusive of VAT, a 15% service charge will be added to the total.

If you have any intolerance, dietary requirement or allergy, please notify your server.