

MENU

DUCK LIVER TERRINE,

plum, ginger, lime

7,200 HUF

RICOTTA,

cucumber, melon

3,800 HUF

TROUT,

wasabi, calamansi, fruits

5,400 HUF

BEEF MARROW BONE,

with sirloin tartare

6,200 HUF

MANGALITZA BROTH,

vegetables, roasted loin, pickled garlic

3,800 HUF

CORN CREAM SOUP,

black tiger prawn, mango

4,200 HUF

FRIED PIKE-PERCH,

baby Romaine lettuce, remoulade

7,900 HUF

MANGALITZA "BRASSÓI",

cucumber

8,200 HUF

BLACK ANGUS BEEF TENDERLOIN (200G),

egg dumplings, salad

19,800 HUF

VENISON LOIN,
celery, porcini mushrooms, black garlic

10,600 HUF

FARM CHICKEN BREAST,
tahini, Swiss-chard, pine nuts

6,800 HUF

EGG DUMPLINGS,
summer truffles, lettuce

5,200 HUF

HUNGARIAN COTTAGE CHEESE CAKE

3,700 HUF

WHITE CHOCOLATE,
blackberry, lemongrass

3,700 HUF

FLOATING ISLAND,
caramel, honeycomb

3,200 HUF

CHEESE SELECTION

7,800 HUF

MADE IN HUNGARY - THE CHEF MENU

WATER BUFFALO CARPACCIO,

mustard, cucumber, mizuna

HEMP-SEED PULLET,

"Hortobágyi" pancake

MANGALITZA PORK NECK STEAK,

kapia pepper, edamame, green beans

LÚDLÁB CHOCOLATE CAKE,

sour cherry

THE PRICE OF THE CHEF'S MENU IS 28.500 HUF, WINE PAIRING 17.500

HUF + SERVICE CHARGE