

À la carte menu

Welcome snacks

Sunchoke crisp, pumpkin seed praline

Smoked trout, crème fraîche, caviar

Marinated radish, cream cheese

Chilled sour cherry soup, cherries, pine cones, sunflower seeds

Lángos, sour cream, Comté

Amuse-bouche

“Lecsó”

Chilled tomato consommé, roasted pepper, tomato tartare

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Duck rilette, smoked duck liver bonbon with sour cherry, homemade toasted brioche

Langoustine grilled over charcoal, beurre blanc, yuzu and ginger

Poached Krystale oysters, kohlrabi ravioli, ponzu, wasabi

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Caviar course:

Beluga caviar (10g) „French toast” with confit egg yolk cream and sour cream

supplement: +39,900 HUF

Lobster Thermidor with bisque sauce

supplement: +9,900 HUF

Homemade pasta stuffed with mushrooms and black garlic, vegetable and cheese ragout

Wagyu Goulash

Sterlet, langoustine, cucumber salad, clam sauce with dill and caviar

Beef „Stand” Wellington, potato purée – for 2 guests

Charcoal grilled saddle of venison, fondant potato, forest Cornelian cherry jam, barbecue jus

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A memory from our childhood: Apricot-filled dumplings, crispy crumbs, and diplomat cream
with Tahitian vanilla

Somlói

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Petit fours

A'La Carte (4 courses) 89,500 HUF

Additional course 14,900 HUF

"Piece of our world" wine pairing: 59,900 HUF

We kindly ask that the entire table either chooses the Chef menu or orders from the à la carte
selection.

In case of any kind of food allergy or hypersensitivity to any ingredient please advise our
colleagues before ordering. We will do all we can to accommodate these requirements, though
please note that certain alterations may not be possible. Our foods may contain traces of
additional allergens in addition to allergens labelled as ingredients.

All prices are inclusive of VAT. Please note that service charge will be added to the food and
drink consumption.

For individuals: 15% When requesting a VAT invoice: 20%.

Gluten-free and lactose-free Chef menu is available.

Please note we cannot offer vegan or milk protein-free or soy-free menu.