

APPETIZERS

Artisan soft cow cheese from Vászoly

With beetroot variations and Bányai coffee raspberry (7)

4.490 HUF

Deviled egg '26

Egg jelly with apple egg salad, yolk mousse, and hollandaise foam (3, 6, 7, 10)

3.890 HUF

Asian-inspired beef tartare

With black garlic mayonnaise and fermented kohlrabi (3, 6, 9, 10, 11)

5.990 HUF

Marinated salmon

With yuzu mandarin juice, and fennel salad (2, 4, 6)

4.290 HUF

Vegan Waldorf

Celery, apple, pecans, and tofu mayonnaise (6, 8, 9, 10)

3.490 HUF

Autumn duck liver mousse ur

With quince purée, smoked almonds, and Tokaj jelly (1, 3, 6, 7, 8, 9)

5.190 HUF

Slow-cooked beef tongue

With chickpea and sesame cream, chili oil, and salted lemon (6, 11)

4.790 HUF

SOUPS

Pumpkin soup

With coconut milk, honey apple, candied pumpkin seeds, pumpkin seed oil

3.490 HUF

Beef consommé ur

With meat dumplings, green peas, and aromatic mushrooms (1, 3, 6, 9)

3.590 HUF

Goulash soup

Made from Hungarian Simmental beef, with smoked oven-baked potatoes and carrots (6)

4.590 HUF

MAIN COURSES

Winter salad with chicken

Green leaves, beluga lentils, beetroot quinoa, Pödör vinegar mayonnaise dressing (3, 6, 10)

7.190 HUF

Winter salad with garlic shrimp

Saliverzum leaves, beluga lentils, fermented vegetables, apple vinegar mayonnaise
(2, 3, 10)
8.890 HUF

Pork knuckle baker's wife style

Pressed pork knuckle rilette, potato gratin, confit shallots, Rubin paprika (3, 6)
6.890 HUF

Veal Cordon Bleu

With Balaton artisan cheese, cooked ham, mashed potato and caper relish (1, 3, 6, 7)
8.990 HUF

Bakony-style pressed chicken ur

With spätzle, mushrooms, paprika sauce, and sour cream mousse (1, 3, 6, 7)
6.790 HUF

Venison fillet

With Jerusalem artichoke purée, Irsai velouté, chestnut crisp, and sour cherry sauce
(3, 5, 6, 7, 8)
12.990 HUF

Rustic duck & pearl barley pottage ur

Rosé duck breast, confit heart and gizzard, vegetable barley risotto with carrot purée
(1, 6, 7)
8.990 HUF

Grilled salmon

With celery purée, foam and roasted cauliflower, served with
a citrusy daikon radish relish (4, 7, 9)
9.390 HUF

Lamb meatloaf ur

With smoked potato stew, pearl onions, tarragon emulsion (6, 7)
8.990 HUF

Limited-edition lamb tenderloin steak ur

With smoked potato pottage, pearl onions, and tarragon emulsion 6, 7
13.990 HUF

Beef fillet Lyonnaise (250 g) ur

With caramelized onion mashed potato, crispy onions, and jus (6, 7)
16.590 HUF

Premium selection: Dry-Aged Rib-Eye from Dembrovsky Farm (250 g)
+ 3.310 HUF

Pork cheek goulash

In a silky jus with bacon-onion potato dumplings and Kapia pepper tartare (1, 3, 6)
5.990 HUF

Szaletly layered potatoes

Potato textures, six-minute egg, Mangalica Debreziner (3, 6, 7)

7.290 HUF

Forest venison pasta

With homemade pasta, roasted mushrooms, beef tenderloin strips,
in a porcini mushroom sauce (1, 3, 6, 7)

8.990 HUF

EXTRE SIDE DISHES

Sourdough bread

(1,6)

1.290 HUF

Gluten-free steamed pastries

790 HUF

Potato cream

(7)

2.190 HUF

Crispy potatoes

2.190 HUF

COURSES WITHOUT MEAT

Layered potatoes

Potato textures, six-minute egg, sour cream foam, and vegetarian jus (3, 6 ,7)

6.990 HUF

Celery and cauliflower dish

Celery purée, mousse, and roasted cauliflower, served with
a citrusy daikon radish relish (6, 7, 9)

6.690 HUF

Pearl barley risotto

With burnt tofu, lukewarm coconut velouté, parsley salad (1, 6)

6.590 HUF

Forest Mushroom Noodles

With homemade noodles, roasted mushrooms, beef tenderloin strips, and
porcini sauce (1, 3, 6, 7)

7.490 HUF

PICKLES, SALADS

Cucumber salad with sour cream, garlic purée, and ruby paprika ur
(6,7)

2.090 HUF

Szaletly kimchi

1.890 HUF

Sourdough cucumber prepared on our terrace

1.990 HUF

KIDS MENU

Chicken broth

With meat dumplings and green peas (1, 3, 6, 9)

2.590 HUF

Tomato pasta

(1, 3, 7)

3.790 HUF

Breaded chicken bites

With mashed potatoes (1, 3, 7)

4.290 HUF

Royal kids' steak

With mashed potatoes (6, 7)

7.990 HUF

DESSERTS

Somlói (Hungarian trifle)

Made of carefully selected ingredients (1, 3, 6, 7, 8)

3.490 HUF

Amazing plum dumplings

Cottage cheese dumplings with fried plums, our slow-cooked plum jam, and
cinnamon crumbs (1, 3, 7, 12)

3.490 HUF

Autumn dream

Chestnut ganache, almond mousse with sour cherry and peanut (5, 6, 8)

3.490 HUF

Honey dessert

With apricot ice cream, Turkish delight, and citrus jelly (3, 6)

3.490 HUF

Mákos guba (Poppy seed bread pudding)

Baked with egg liqueur, raspberry honey, and poppy seed mousse (1, 3, 7)

3.490 HUF

Chocolate cake with milk ice cream

A tribute to chocolate (1, 3, 6, 7, 8)

3.490 HUF

Blue cheese dish

Dolce Gorgonzola cream with blueberry ragout and buttered (1, 3, 7)

4.190 HUF

INSTEAD OF DESSERTS

Tokaji Selection

Selected sweet wine specialties (3x40ml)

3.990 HUF

Sweet Contrast

Bottega Liqueur (2x40ml)

2.990 HUF

Our prices are in HUF and include VAT. 13% service charge added to the total invoice amount will be charged.

ALLERGENS:

On our menu, allergen labels are marked according to the ingredients in the recipe of each dish. The staff of our kitchen prepares all our dishes with the utmost care and all our dishes are prepared in one room, in one space. Therefore, the complete separation of orders is not technically possible. We kindly ask our allergy-sensitive guests to take this into account when ordering. In all cases, please report your sensitivity to our service colleague!

Allergens or substances causing intolerance:

- 1. Cereals containing gluten, 2. Crustaceans and products derived from them, 3. eggs and egg products, 4. Fish and products thereof, 5. Peanuts, 6. Soya beans and soya beans containing products, 7. Milk and milk containing products 8. Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts and products thereof 9. Celery and celery containing products 10. Mustard and mustard containing products, 11. Sesame seeds and sesame containing products 12. Sulphur dioxide and sulphites expressed as SO₂ in quantities exceeding a total concentration of 10 mg/kg or 10 mg/l 2. 13. Lupins and products thereof, 14. Molluscs and products thereof*