

STARTER, SOUP

Duck foie gras, pumpkin, coirander grillage

G,(L) 10 450,-

Kreinbacher Rose Brut 2 750,-

Veal tartare, confit egg, almonds

(G) 10 450,-

Györgykovács Tramini 2021 2 250,-

Lapin rilette, carrots, buckwheat

(G) 6 250,-

BÖJT Egri csillag Superior 2023 1 150,-

Quail consommé, vegetables, quail prade, quail egg

G 4 850,-

Bouillabaisse, black mussels, Scampi

G,L 7 250,-

Cauliflower, rooster testicles, burnt tangerine

G 5 250,-

MAIN COURSE

Risotto, beetroot, caramelized feta

G 7 250,-

St. Andrea „Áldás” Bikavér 2022 1 650,-

Sterlet, broccoli textures, cider

G 10 950,-

Sorelle Bronca Prosecco Brut – DOCG 2 950,-

Octopus, curry, warm bean salad

G 12 450,-

Kreinbacher Prestige Brut 2 950,-

Duck breast, parsnips, baby carrots, pistachios

G 9 850,-

TIHANY Rozé 2023 1 450,-

Veal liver, polenta, apple, onions

9 850,-

Chateau Ste. Michelle Riesling 2020 1 750,-

Venison tenderloin, celery, plums

14 550,-

Eszterbauer „Nagyapám” Kadarka 2022 1 350,-

Steak “Rossini”

16 850,-

N.A.G. Föld és Ég Syrah 2021 1 750,-

DESSERT

Marzipan, rosehips, milk crisps

G 4 650,-

Tormaresca Chardonnay 2023 1 550,-

Carrot cake, caramel, physalis

4 650,-

Hold & Hollo Sweet 2018 1 650,-

Milk chocolate, hazelnuts

G 4 650,-

Heimann & Fiai Szekszárd Kékfrankos 2020 1 250,-

Cheese selection

(G) 4 850,-

L - LACTOSE-FREE DISH / (L) - THE DISH CAN BE PREPARED LACTOSE-FREE
G - GLUTEN-FREE DISH / (G) - THE DISH CAN BE PREPARED GLUTEN-FREE
V- VEGAN DISH / (V) - THE DISH CAN BE PREPARED AS A VEGAN VERSION
VE - VEGETARIAN DISH / (VE) -THE DISH CAN BE PREPARED AS A VEGETARIAN VERSION

WE ARE NOT ABLE TO CHANGE THE COMPOSITION OF THE MEALS.
THANK YOU FOR YOUR UNDERSTANDING!

IN CASE OF ANY FOOD ALLERGIES, PLEASE INFORM THE WAITERS IN ADVANCE!
PRICES ARE IN HUF AND VAT IS INCLUDED.
THE TOTAL AMOUNT OF THE INVOICE INCLUDES A 12% SERVICE CHARGE.

Chef: Karakas Dávid