

STARTER, SOUP

Kápia cream soup, paprika salad, feta

G 4 250,-

Tuna tataki, sojuzuke

G,L 6 950,-

Kreinbacher Prestige Brut 2 950,-

Duck foie gras, apple, white wine

(G),L 8 950,-

Chateau Ste. Michelle Riesling 2020 1 750,-

Beef tartare, ramsons, pine nuts

(G),(L) 8 950,-

Borbély Rózsakő Selection 2021 1 350,-

Oxtail soup, vermicelli, vegetables

(G),L 4 250,-

MAIN COURSE

Risotto, asparagus, burrata, grapefruit

G 7 250,-

Hold & Hollo Dry 2021 1 350,-

Trout, green peas, salad, hollandaise

G 8 250,-

Béla és Bandi Sauvignon Blanc 2023 1 350,-

Chicken supreme, beluga lentils, broccoli

G,L 6 450,-

Kovács Nimród Chardonnay battonage 2021 1 950,-

Duck breast, beetroot, sour cherries, almonds

G 9 850,-

Gere (Organikus) Portugieser 2023 1 050,-

Mangalica tenderloin, nudli, sheep cottage cheese
10 450,-

Kolonics „Zrínyi Ilona” Juhfark 2022 1 450,-

Veal “Tomahawk”, carrot, sage

G 11 850,-

Eszterbauer „Nagyapám” Kadarka 2022 1 350,-

Steak, potato purée, asparagus, bacon

19 850,-

Ipacs-Szabó „Nászút helyett” Villányi Franc 2021 1 650,-

DESSERT

Bitter chocolate, banana, sherry

G 4 650,-

Heimann & Fiai Szekszárd Kékfrankos 2020 1 250,-

Cottage cheese, raspberry, hops

4 650,-

Tohu Sauvignon Blanc 2022 2 150,-

Mille feuille, caramel, tonka bean

4 650,-

Tormaresca Chardonnay 2023 1 550,-

Cheese selection

(G) 5 650,-

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