

STARTERS

Goat cheese with basil-marinated raspberries and toast

Allergens: 1, 7, 9

4 390 Ft / 12,54 €

Aged ham with pickled vegetables and toast

Allergens: 1, 7, 9

4 490 Ft / 12,83 €

Angus beef tartare with toast

Allergens: 1, 10

5 490 Ft / 15.69 €

Gravlax salmon with citrus marmalade and toast

Allergens: 1, 4

4 990 Ft / 14,26 €

SOUPS

Traditional Hungarian beef goulash with fresh bread

Allergens: 1, 3, 9

3 590 Ft / 10,26 €

Green pea soup with butter dumplings

Allergens: 1, 3, 7, 9

2 990 Ft / 8,54 €

Cream of kapia pepper soup

Allergens: 9

3 190 Ft / 9,11 €

Beef broth with semolina dumplings and vegetables

Allergens: 1, 3, 9

3 290 Ft / 9,40 €

MAIN COURSE

Chicken paprikash, savoury curd pasta

Allergens: 1, 3, 7, 9

5 490 Ft / 15,69 €

Perch fillet with saffron sauce and jasmine rice

Allergens: 4, 7, 9

8 990 Ft / 25,69 €

Crispy duck leg with steamed cabbage, wine-braised apple, potato medallions

Allergens: 6, 9

8 490 Ft / 24,26 €

Fried pork tenderloin with mashed potato and fresh salad

Allergens: 1, 3, 7

6 490 Ft / 18,54 €

Creamed dill squash with grilled parenyica cheese

Allergens: 7, 9

4 990 Ft / 14,26 €

Veal stew with egg noodles and pickled cucumber

Allergens: 1, 3, 7

6 490 Ft / 18,54 €

Vegan vegetable spring rolls with saffron sauce and wild rice

5 490 Ft / 15,69 €

Rib-eye steak with casserole potato and homemade tomato salad

Allergens: 1, 6, 7, 9

14 990 Ft / 42,83 €

PLATE MEAT MENU

1. Beef broth with vegetables and semolina dumplings.

2. Bone marrow on garlic toast.

3. Tender beef brisket with potato medallions, apple horseradish.

Sauce options: sour cherry or creamy spinach.

Allergens: 1, 3, 7, 9

10 990 Ft / 31,40 €

ANYTIME

Garden vegetables in squash basket with green pea velouté

Allergens: 1, 3, 7, 9

5 990 Ft / 17,11 €

Tomato-basil casarecce

Allergens: 1, 3, 7, 9

4 690 Ft / 13,40 €

Caesar salad with roasted chicken breast

Allergens: 1, 3, 4, 6, 7, 10

4 990 Ft / 14,26 €

Cannelloni with spinach and ricotta cheese

Allergens: 1, 3, 7

4 990 Ft / 14,26 €

Duck liver pâté, pickled vegetables and toast

Allergens: 1, 3, 4, 7, 10

4 490 Ft / 12,83 €

"Langalló" with pork ham and garlic sour cream

Allergens: 1, 7

4 990 Ft / 14,26 €

Traditional Hungarian potato casserole with sausage, eggs and sour cream

Allergens: 3, 7

4 990 Ft / 14,26 €

Tender beef sandwich

Allergens: 1, 3, 7, 9, 10

5 490 Ft / 15,69 €

DESSERT

Városliget Sacher

Allergens: 1, 3, 7, 8

3 490 Ft / 9,97 €

Somlói sponge cake (traditional Hungarian dessert)

Allergens: 1, 3, 7, 8

3 290 Ft / 9,40 €

Floating island

Allergens: 3, 7

3 290 Ft / 9,40 €

Apple strudel with cinnamon ice cream

Allergens: 1, 3, 7, 8

3 190 Ft / 9,11 €

Mango–passion fruit filled choux au craquelin

Allergens: 1, 3, 7

2 990 Ft / 8,54 €

Pistachio white chocolate cake with raspberry ice cream

Allergens: 1, 3, 7, 8

3 690 Ft / 10,54 €

Vegan cheesecake with strawberries

Allergens: 1, 8

3 190 Ft / 9,11 €

Kikelet (Hungary's Sugar-Free Cake of the Year 2023)

Allergens: 3, 7, 8

2 990 Ft / 8,54 €

CHILDREN'S MENU

Soups

Meat broth with vegetables and semolina noodles

Allergens: 1, 3, 9

2 090 Ft / 5,97 €

Main course

Breaded tenderloins with mashed potatoes

Allergens: 1, 3, 7

2 990 Ft / 8,54 €

Breaded fish fillet with rice

Allergens: 1, 3, 4

2 990 Ft / 8,54 €

Homemade Tomato Pasta

Allergens: 1, 3

2 090 Ft / 5,97 €

Dessert

1 890 Ft / 5,40 €

„Somlói dumplings (Traditional Hungarian dessert)

Allergens: 1, 3, 7, 8

1 890 Ft / 5,40 €

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya beans, 7 Milk product (lactose), 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur dioxin, 13 Lupine, 14 Molluscs

1 €/ 350 HUF | We charge a 15% service fee to the total amount.