

Starter

Duck liver parfait, black chokeberry onion jam, poppy seed brioche (1,3,7,11)

Mariasy Aszú 5p 2019

HUF 5290

Borsod goat cheese cream, grilled pear, smoked duck breast, pine nuts, beetroot (7)

Szijjártó Előd Sauvignon Blanc 2025

HUF 4590

Bistro tasting from the pantry (3,4,7,10)

/smokey trout cream from Szilvásvár, crispy pork crackling cream, aged Mangalica ham from Megyaszó, forest mushroom zacusca /

Barta Öreg Király Dűlő Furmint 2023

HUF 4690

Soups

Cauliflower cream soup, roasted pepper, cashew nuts, cauliflower crumble, verjus (6,8)

HUF 3390

Wild boar soup with sauerkraut, sour-cream and tarragon vinegar (7)

HUF 3790

Guinea fowl consommé, pasta (1,3,9)

HUF 3590

Main courses

Salt-baked celeriac, fig-glazed beetroot, nut, sweet potato, apple (vegan) (8,9)

Mariasy Furmint 2022

HUF 5390

Wiener schnitzel from Mangalica tenderloin, truffled fondant potato, home-made pickles (1,3,7)

Kreinbacher Somló Juhfark 2024

HUF 6890

Trout fillet of Szilvásvár, caramelised carrots, wild broccoli, hazelnuts (4,7,8)

Korózs Egri Csillag 2021

HUF 7490

Catfish-filled hungarian pasta, paprika sauce, sour-cream foam, crispy catfish crackling (1,3,4,7)

Sándor Zsolt Siller 2021

HUF 7290

Hunter beef cheek, Bükk steamed dumpling, roasted savory root (1,7,9,10)

Balla Géza Kolna Feketeleányka 2023

HUF 7490

BBQ pulled duck leg, mashed potato with aged cheese, braised plum red cabbage (6,7)

Bukolyi Kúria Pinot Noir 2025

HUF 6690

Chicken breast suprême, rice balls, tapenade from the Bükk region, grilled romaine lettuce, goat cheese foam (1,3,4,7)

Domane Wachau Riesling Federspiel Lioben 2024

HUF 6590

Pheasant breast, juniper jus, beetroot, porcini galette, walnuts (3,6,7,8,9)

Sándor Zsolt Zweigelt 2020

HUF 8990

Pan-seared sterlet fillet, grilled vegetables, crabapple, forest relish, beurre blanc (4,7)

Szent Benedek Furmint 2008

8290 HUF

Felsőnyárádi Angus New-York strip steak, roasted baby potatoes with sheep curd, shallot (6,7,10)

Kaiken Aventura Malbec Chacayes Norte 2022

14990 HUF

Roasted mouflon saddle, cottage cheese dumplings, roasted cabbage, blackcurrant jus (1,3,7)

Korózs Egri Bikavér 2020

11990 HUF

Children's menu

Guinea fowl consomée, pasta (1,3,9)

HUF 2490

Chicken breast in breadcrumbs, mashed potatoes (1,3,7)

HUF 3590

Forest trout fillet in breadcrumbs, french fries (1,3,4,7)

HUF 3990

Desserts

Bükk-berry: black elder, blackberry, acorn, pumpkin seed (3,7,8)

Baldoria Rosso Vermouth

HUF 3490

Floating island with orange egg-white meringue (3,7)

Pyrat XO Rum

HUF 3390

100% seasonal vegan dessert

HUF 3490

“Bükk Mountains”: chestnut, Valrhona Caraibe Grand Crus chocolate, wild plum, pine shoots (1,3,7,8)

Diplomatico Ambassador

HUF 3690

Cheese

Tamás Sándor Bükk cheese selection, green walnut, forest jam (7,8)

Centurio Fáy-domb Fehér Házasítás 2025

HUF 4590