

MENU A'LA CARTE

STARTERS

ASPARAGUS CREAM SOUP, VEAL MEATBALL	3.300FT
GUINEA-FOWL SOUP, VEGETABLES, MEET RAVIOLI	2.900FT
BOURGOGNE SPRING ESCARGOT	4.800FT
GRILLED GOAT CHEESE, STRAWBERRY, MESCLUM, ASPARAGUS	4.800FT
GOOSE LIVER PATE, RASPBERRY SORBET, MILK-LOAF	6.500FT
GARLIC PRAWNS, „PIRI-PIRI”	4.800FT
ROMAINE, GRILLED CHICKEN BREAST, PARMESAN, SERRANO HAM CHIPS	4.400FT

MAIN COURSES

<i>CHICKEN BREAST STUFFED WITH RAMSONS, KOHLRABI RISOTTO</i>	6.700FT
GRILLED SALMON, SAFFRON, CAULIFLOWER, POTATO	8.800FT
<i>SEAFOOD PAPADELLE</i>	7.200FT
<i>SEASONED PANCO BREADED PORK TENDERLOIN, GRILLED PAPIKA, CHORIZO, POLENTA</i>	6.700FT
GIANT SHRIMP, MANGO CHUTNEY, GINGER, MASHED POTATO, POK CHOI	11.700FT
GRILEZETT KACSAMELL, EPER, SPÁRGA RIZOTTÓ	7.900FT

STEAKS:

RIB-EYE (CCA 300GR)	10.500FT
BLACK ANGUS (CCA 225GR)	13.900FT

SIDES:

MASHED POTATO	2.500FT
SPICY SWEET POTATO	2.500FT
GRILLED VEGETABLES	2.500FT

SAUCES:

PEPPER	1.200FT
CHEDDAR	1.200FT
HOLLANDAISE	1.200FT

DESSERTS

PANNA COTTA, SALTED CARAMEL	2.700FT
CHILI-CHOCOLATE SOUFLÉ, STRAWBERRY ICE-CREAM	2.200FT
BAKED PANCAKE, CURD, STRAWBERRY	2.700FT
TAPIOCA PUDDING, MANGOPUREE	2.300FT
CHEESE PLATE, FRUITS AND SEEDS	3.800FT
ICE-CREAM	1.900FT

