À la carte

Monday – Sunday
18:00 – 22:00

Enjoy fresh and creative flavors in our unique dishes. Our à la carte menu is available from 6 p.m. and is based on seasonal, mainly local, sustainable ingredients. All this is paired with elegant service in a relaxed fine dining experience.

STARTERS

MUSHROOM CONSOMMÉ (Vegan)
chanterelle, chives
4.750 HUF

CARROT (Vegan)
garden vegetables, baby corn, cashew
5.250 HUF

FOIE GRAS
plum, muscovado, brown butter
8.750 HUF

SCALLOP
sweet potato, lentils, caviar
9.250 HUF

MAINS

BROCCOLI (Vegan)
potato, baby broccoli, vegetable jus
7.250 HUF

SALMON
cauliflower, fregola, butter sauce, caviar
10.750 HUF

DUCK BREAST
pumpkin, kale, brown butter jus
10.750 HUF

MANGALICA / KAGOSHIMA A5+ WAGYU STEAK
jerusalem artichoke, celeriac, pancetta, jus
14.750 HUF/ 37.750 HUF

DESSERTS

MANGO (Vegan)
vanilla, sea buckthorn
3.950 HUF

FIG
olive, granola
3.950 HUF

QUINCE
cranberry, almond
3.950 HUF

CHEESE SELECTION
apple-pear chutney, crispy potato bread
6.500 HUF

The above price includes VAT. A 15% service charge will be added to the final bill.

Certain food items may contain common allergens. In case of any food intolerance, please refer to a member of our team.