

Étlap

MENU

Appetiser		
1.	Beefsteak Tartare	<i>5</i> 490
2.	Salmon Tartare with Beetroot Salad with Spring Onions and with Goat Cheese	4290
3.	Smoked Eggplant Cream in Grilled Peppers, with Cocktail Tomato Salad and Greek Pita	2790
4.	Duck Liver Variations (Truffled Duck Liver Mousse, Smoked Duck Liver and Duck Liver Pâté in Tokaji Wine) with Blueberry Red Onion Chutney and Braided Brioche	5490
6.	Grilled Goat Cheese with Rose Pepper Strawberry Dressing and Baby Salads	3290
7.	Salad plate Colourful salads with seasonal vegetables, with dressing according to your req (with Dill and Garlic, Cesar, Lemon-Olive, spicy Dressing)	1990 juest
9.	Hortobágy style rooster meat stuffed pancakes	2490
10.	Shrimp with Garlic and Ciabatta	3790
Sou	ups	
11.	Rooster soup with testicle and shell-shape pasta	1890
12.	Veal liver dumpling soup	1890
13.	Meat soup village style	1890
15.	Porcini Cream Soup with Mini Camembert Cheese Loaf of Bread	1990
19.	Hungarian Grey Cattle Goulash with Nipped Pasta	3190
20.	Hungarian Grey Cattle Goulash with Nipped Pasta in a cup	1990
23.	Hungarian fish soup with catfish	3390
24.	Hungarian fish soup with catfish in a cup	2090
25.	Hungarian Fish Soup with Entrails	3190
26.	Hungarian Fish Soup with Entrails in a cup	1990

Vegetarian offer

41.	Camembert cheese fried in breadcrumbs with cranberry sauce	3890
42.	Grilled Walnut Camembert Cheese with Apple with Sesame-Seeds and	3890
	Mango Puree	
43.	Steamed and Roasted Vegetables with Grilled Goat Cheese and	4190
	Celery Puree	
44.	Mushrooms Stuffed with Sheep Milk Cheese with Chili Cauliflower	4190
	Puree, Sweet Potato and Romaine Lettuce with Gorgonzola	
46.	Pumpkin-Ricotta Tortellini with Dried Tomatoes	4190
47.	Udon Noodles with Wok Vegetable and Smoked Tofu	4390
48.	Vegan Poke Bowl	<i>4590</i>
	quinoa courgette, Teriyaki sauce, edamame beans, avocado, mung bean sprouts, cucumber, cabbage, radish, spinach, new onion, ginger, hazelnut, sesame seeds	

Children' dishes

51.	Chicken breast fried in breadcrumbs with fried potatoes	2190
<i>52.</i>	Fried sea fish fillets with mashed potatoes	2490
53.	Spaghetti Bolognese	2190
54.	Fried Cheese Slices with Potato Dippers and Tartar Sauce	2190

Bowls for two persons and four persons

61.	Bowl of Abundance for Two Persons	8990
	Chicken à la Mátra, Bordered Fried Chicken Breast, Medallions	
	of Fillet Mignon of Pork Fried in a Crisp Coat, Fried Mushroom	
	Heads, Rice, Fried Potatoes and Rösti with Cottage Cheese	
63.	Premium Plate for Four Persons	22990
	Chicken Breast Stuffed with Mozzarella and Dried Tomatoes,	

Chicken Breast Stuffed with Mozzarella and Dried Tomatoes, Duck Steak, Pork Medallions with Bacon, Rolled Sirloin of Beef Roasted on the Spit, Crispy Bavarian Pork Knuckle with Alsatian Cabbage, Jasmin Rice, Potato Pancake, with Home Made Steak Potatoes, Steamed Vegetables, Green Pepper and Wild Mushroom Sauce

Poi	ıltry dishes	
64.	Grilled Chicken Breast with grilled vegetables	4390
67.	Chicken Breast with Cream, Smoked Mozzarella and Ham, Fried in a Pan, with Steak Potatoes	4790
68.	Chicken breast fillets spiced with basil, stuffed with dried tomato and mozzarella, with creamed spinach gnocchi	4790
69.	Bordered Honey Dijon Chicken Breast, Crisp Salad with Gorgonzola and Sweet Potato	4790
73.	Duck Variation (Leg, Breast) with Purple Cabbage Croquette, Balsamic Glazed Apple and Mashed Potatoes with Cashew Nuts (with Duck Liver + 2200 HUF)	6290
77.	Chicken Breast Grilled with Serrano Ham and Brie Cheese, with Fresh Mango and Arugula Mashed Potatoes	4790
78.	Chicken Poke Bowl quinoa courgette, chicken breast, hazelnut sauce, edamame beans, mung bean sprouts, cucumber, carrot, spring onion, coriander, hazelnut, sesame seeds	4790
79.	Caesar Salad from Iceberg Lettuce with Sautéed Chicken Breast	4390
81.	Chicken Breast Stuffed with Cheddar Cheese and Ripened Ham in Seedy Crumbs, Romaine Salad with Nuts and Apples and Celery Mayonnaise	4790
82.	Chicken Breast with Pears in Red Wine, Forest Ham, Camembert Cheese, Raisin Wine Sauce and Potato Fritters	4790
83.	Grilled Duck Liver on apple-bed, mashed potato	9990
86.	Duck Breast with Sour Cherry – Vanilla Sauce, Gnocchi with Walnuts and Herbs and with Mascarpone Mousse	5690

Pork dishes

95. Crispy Bavarian Pork Knuckle with Cabbage and Roasted Dijon	5490
Potatoes	6000
97. Mangalitsa Pork Cutlet Roasted on a Lava Stone with Potato	6290
Medallions with Garlic and Cheddar Cheese, and Lyonnaise Onion	
98. Pork Medallions with Bacon, Grilled Homemade Cheese, Rosemary	<i>5290</i>
Steak Potatoes and Tzatziki	
102. Pork Medallions Marinated in Spicy Sour Cream in a Crisp Coat,	4890
with Potato Salad with Mayonnaise	
103. Breaded Cutlet (Wiener Schnitzel) from Fillet Mignon of Pork, with	4890
Green Salads with Dill and Yogurt and Roasted Potatoes	
104. Roast of Fillet Mignon of Pork with Wild Mushroom Stew and	<i>5290</i>
with Goat Cheese and Egg Dumplings	
107. Pork and Potato Casserole (Brasov Style) from Fillet Mignon of Pork	4390
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Beef, Venison, Lamb and Game Dishes	
112. Paprika flavoured veal stew with curdled ewe-cheese dumplings	4990
113. Beef Cheek with Truffles, with Potato Medallions with Crème Fraîche	5890
and Celery	
114. Peppered Sirloin Beef Strips with Cheddar Cheese Potato	9490
Medallions and Piquant Salad	
116. Rolled Sirloin of Beef Roasted on the Spit with Piquant Jalapeno	9490
sauce, with Steak Potatoes and Lyonnaise Onion	
117. Steak of sirloin of beef with Madagascar green pepper sauce	9490
(from 300 grams of Steak + 3900 HUF)	
118. Angus Rib-Eye Steak with Letcho, Sugar Peas, Fried Egg and	6990
with Fingerling Potatoes with bacon	
119. Angus Rib-Eye Steak Grilled with Cheddar Cheese, with	6990
Rosemary Potatoes and Barbecue Sauce	
120. Tenderloin Steak with Truffle Mashed Potatoes, Embalmed	10990
Cranberry and Smoked Duck Liver	
(from 300 grams of Steak + 3900 HUF)	
121. Nebraska Angus Beef Brisket with Onion Ragout, with Forest	6990
Mushrooms and BBQed Fingerling Potatoes	
122. Burgundy Roast Venison with Ham-Mushroom Potato Roulade,	6890
Pumpkin Puree and Brussels Sprouts	
125. Deer Stew with Forest Mushrooms and Potato Doughnuts	<i>5</i> 890
Freshwater fish and seafood	
142. Spaghetti with Shrimp and Salmon in a Garlic Cream Sauce	<i>5990</i>
143. Grilled trout fillet with Vegetables and Lemon Butter Sauce	4790
144. Catfish stew in creamy paprika sauce, pasta with cottage cheese	5890
146. John Dory Fish Fillet with Pumpkin-Ricotta Tortellini, Dried Tomatoes	5490
and Parmesan Cheese	
147. Smoked Salmon Steak with Romaine Salad with Beet and Pear,	6490
with Caramelized Goat Cheese and with Sweet Potato Slice	
148. Salmon steak with hollandaise sauce	<i>5</i> 990
149. Fried catfish Fillets with Mayonnaise Potato Salad	5890
152. Salmon, John Dory Fish Fillet with Prawns grilled with Mustard and	6290
Honey, Celery Purée with Yoghurt and Potato Pancake	
155. Caesar Salad with Sautéed Garlic Shrimp	5890

Pickles of home made style		
161. Cabbage salad	990	
162. Cucumber salad with sour cream	990	
163. Pickled Cucumbers	990	
164. Beetroot Salad	990	
165. Mixed salad	990	
166. Tomato salad	990	
168. Hot Apple Paprika Filled with Cabbage	990	
Desserts		
170. Vienna Crumbs with Homemade Apricot Jam and Apple Chutney	1990	
171. White Chocolate Cheesecake with Strawberry	1990	
172. Gundel pancake	1990	
173. Golden Dumplings with White Chocolate Vanilla Cream	1990	
174. Floating island	1990	
175. Somló sponge cake with whipped cream	1990	
176. Tiramisu	1990	
177. Cold Cottage Cheese Dumplings in Panko Breadcrumbs with Vanilla and Strawberry Sauce	1990	
178. Chocolate bomb with mango ice cream	1990	
179. Mashed Chestnuts with Sour Cherry Sauce	1990	
180. Belgian Chocolate Poppy-Seed Cake with Plum Mousse	2090	
181. Carrot Cake with Almonds and Walnuts, with Ginger and Coconut Sauce and Raspberry Ice Cream	2190	
182. Tapioca Pudding with Mango Chutney and hazelnut	2190	
184. Capri chalice	1990	
("Somló" sponge cake and mixed ice cream)		
188. Mixed ice cream with whipped cream	1890	
189. Ice cream-surprise for children	1890	
193. Strawberry and Rasberry Ice Cream with Fruits	1990	

Most of our dishes are freshly made to fulfill satisfaction. Your kind patience and understanding is appreciated! There is a 10% service charge added to your bill.

Thank you!

ENJOY YOUR MEAL!