

❖ Cold appetizers ❖

	HUF	EUR*
1. Ruccola salad and oak lettuce with soft goat cheese and pear with roasted sesame seeds – V (6,7,11)	2.900,-	9,6
2. Cold foie gras with dried apricot apple compote and French toast – H (1,3,7)	6.900,-	23
3. Explosion of Hungarian flavors (<i>grey cattle salami, mangalitzsa sausages, farmer's ham, foie gras, craft cheese</i>) with vegetables – H, Sp (7)	4.500,-	15

❖ Soups ❖

4. Potato soup with tarragon and chanterelle – V (7,)	1.800,-	6
5. Thyme flavored roast chicken soup with vegetables and quail egg (3,9)	1.900,-	6,3
6. Hungarian goulash soup (<i>beef</i>) with garlic-cumin crescent rolls – H (1,3,7,9)	2.700,-	9

❖ Vegetarian main courses ❖

7. Hungarian ratatouille with roast artichoke and Ruccola salad – V	3.900,-	13
8. Grilled fresh cheese with green herbs coating served with ajvar, marinated vegetables and gem lettuce – V (7)	4.500,-	15

H = Hungarian V = vegetarian Sp = spicy

+ 12 % service charge

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HUF EUR*

☒ Hungarian and international main courses ☒

9.	Spagetti aglio olio with grilled shrimp (1,2,7)	4.300,-	14,3
10.	Grilled pike perch Kárpáti style (creamy dill sauce, mushrooms, shrimps) with caviar and citrus flavored potatoes – H (2,4,7,12)	6.900,-	23
11.	Baby chicken with roast beetroot, sugar snap peas and pepper pear	4.500,-	15
12.	Crispy duck leg and breast with dried plum-red cabbage strudel and orange sauce – H (1)	6.300,-	21
13.	Hungarian foie gras with roast onion and zucchini chips – H (1)	8.500,-	28,3
14.	Roasted pork medallion strips “Brassó style” with potatoes and mixed pickles – H (12)	4.900,-	16,3
15.	Classic Hungarian lamb ragout with paprika sauce garnished with crêpe filled with dill and cottage cheese - H (1,3,7)	5.500,-	18,3
16.	Beef tenderloin Budapest style (foie gras, mushrooms, ratatouille) - green pea purée and potato chips – H (7)	8.900,-	29,6

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HUF EUR*

🍷 Salads, mixed pickles 🍷

suggested to go with the main dishes

Homemade salads		
17.	<i>(Cucumber salad with garlic, tomato salad with pumpkinseed oil, coleslaw) – V</i>	1.100,- 3,6
18.	Mixed pickles – V (12)	1.100,- 3,6

🍷 Desserts 🍷

Strudel selection		
19.	<i>(chocolate-sour cherry, apricot-cottage cheese, plum-poppy seed) – H (1,3,7)</i>	1.900,- 6,3
20.	Creamy strawberry cake with rhubarb sauce (1,3,7)	1.900,- 6,3
21.	Chocolate soufflé with red wine-raspberry sauce (1,3,7,12)	2.500,- 8,3
22.	Sundae <i>(berry ice cream selection and whipped cream) (3,7)</i>	3.600,- 12

Zoltán Izsák – *chef*

Gábor Meszleny– *managing director*

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▣ Menus with compliments of the chef ▣

Kárpátia menu I.

Hungarian goulash soup (*beef*) with garlic-cumin crescent rolls – **H (1,3,7,9)**

Crispy duck leg and breast with dried plum-red cabbage strudel
and orange sauce – **H (1)**

Creamy strawberry cake with rhubarb sauce – **H (1,3,7)**

The price for the menu is **9.900 HUF,- (~33 EUR)**

Wine suggestion

Szekszárdi Kadarka 2016 - Vida Péter Winery - 0,1 l

Egri Pinot Noir 2016 - Kovács Nimród Winery - 0,1 l

Tokaji Aszú 3 puttonyos 2014 - Simkó Winery - 0,1 l

The price for above wine offer is **HUF 4.300,- (~14,3 EUR)**

Kárpátia menu II.

Cold foie gras with dried apricot apple compote and French toast – **H (1,3,7)**

Thyme flavored roast chicken soup with vegetables and quail egg (3,9)

Beef tenderloin Budapest style (*foie gras, mushrooms, ratatouille*)
- green pea purée and potato chips – **H (7)**

Strudel selection (*chocolate-sour cherry, apricot-cottage cheese, plum-poppy seed*)
– **H (1,3,7)**

The price for the menu is **15.900 HUF,- (~53 EUR)**

Wine suggestion

Szekszárdi Királylány 2018 - Vesztergombi cellar - 0,1 l

Pécsi Cabernet Franc 2016 - Lisicza Winery - 0,1 l

Tokaji Primus Cuvée 2006 - Kárpátia Selection - 0,1 l

The price for above wine offer is **HUF 3.500,- (~11,7 EUR)**

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