

SALADS AND STARTERS

Fennel hummus, marinated mushrooms, pumpkin seed powder	V	3 300 Ft
Marinated trout, green apple cucumber, tapioca		3 500 Ft
Duck liver pâté, quince, pine		3 900 Ft
Venison tartar, plum, beetroot, soured walnuts	L	3 900 Ft

SOUPS

Beef cheek goulash soup	LG	2 600 Ft
Pheasant consommé, mushroom royal, rose hip	G	2 500 Ft
Jerusalem artichoke soup, squash, cocoa	VL	2 400 Ft
Duck liver velouté, quince panna cotta, walnut meringue	G	2 600 Ft

MAIN DISHES

Confitted baby chicken, citrus jus, polenta foam, fig	G	5 500 Ft
Pumpkin tortellini, anise chervil sauce	V	4 900 Ft
Catfish stew, dill curd cheese cannoli		5 900 Ft
Sea-trout, corn variations	G	5 900 Ft
Veal tenderloin, parsley orsotto, candied garlic	G	8 800 Ft
Rose duck breast, cannellino cassoulet, lavender jus	G	6 500 Ft
Venison knuckle, saffron risotto	G	6 900 Ft
Grilled duck liver, vanilla winter asparagus stew	G	7 800 Ft
Confitted pork neck, hungarian cabbage stew	LG	6 200 Ft

SNACKS

„Perle” Burger		3 900 Ft
Lamb Burger		3 900 Ft
Vegan Burger	GVL	3 900 Ft
Club sandwich	L	3 500 Ft
Penne All'Arrabbiata	V	3 900 Ft
Classic Caesar salad	V	3 900 Ft
Caesar salad with chicken		4 200 Ft
Caesar salad with shrimps		4 500 Ft

DESSERTS, CHEESES

Crunchy plum „derelye”, mulled wine, chocolate		2 400 Ft
Tarragon „baked Alaska”, mango, beetroot, caramel		2 400 Ft
Chocolate variations, Unicum sorbe		2 400 Ft
International cheese selection	GV	3 900 Ft

GLUTEN FREE, LACTOSE FREE, VEGAN, REDUCED GLYCAEMIC INDEX DESSERTS:

Carrot, squash, orange, saffron	GVL	2 400 Ft
Fruit Plate	GVL	2 200 Ft

The prices are in Hungarian Forint, and the VAT (5 %) contains.