



# LOKAL47

## **Lokal plate 3600.-**

*- selection from the sortiment of our favourite farmers -*

### **Soup**

**Jerusalem artichoke soup, walnut, wild garlic 2.600.-**

**Quail consommé 2.800.-**

### **Small Plate**

*-Smaller portions to enjoy tasting more and sharing more-*

**Bean ragout, salty lemon, fried onion 3.200.-**

Oliver F 2021 - Natural - 1 dl 1.150.-

**Beetroots, ricotta, baked yeast 3.200.-**

Analog 2021 - Natural - 1 dl 1.100.-

**Farm egg, potato velouté, fermented wild garlic flower 3.200.-**

Parapli 2020 - Selection - 1 dl 1.100.-

**Catfish filet, spinach, jerusalem artichoke chips, spring greens 4.300.-**

Kelet 2021 - Holistic - 1 dl 1.900.-

**Pork nail stew, horseradish, coriander 3.600.-**

Kosmo 2020 - Natural - 1 dl 1.200.-

**Fried veal liver, garden salad, green mayo 3.900.-**

Kékfrankos 2019 Barrel - Natural - 1 dl 1.400.-

**Leg of lamb, wild garlic croquette, celery cream 4.600.-**

Liquid Sundowner 2021 - Natural - 1 dl 1.800.-

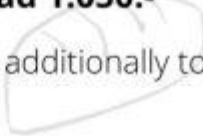
**Angus flat iron steak, topinambur cream, mustard seed, sweet potato 4.700.-**

Holistic Kékfrankos - Natural - 1 dl 1.600.-

**Salad & Pickles 1.400.-**

**Home made bread 1.050.-**

We work with 14% service charge, what we charge additionally to the final amount of the bill.





## Dessert

### Apple cake, sweat bread, crumbles 2.700.-

Liquid Sunshine 2021 - Natural - 1 dl 1.600.-

### Rice pancake filled with quark, raspberry jelly 2.700.-

Pinot Noir 2021 - Natural - 1 dl 1.150.-

### 4 course Chef Offer 12.400.-

If you choose our chef offer, our chef, Ricsi invites you for your welcome drink



#### Jerusalem artichoke soup, walnut, wild garlic

#### Beetroots, ricotta, baked yeast

Analog 2021 - Natural - 1 dl 1.100.-

#### Fried veal liver, garden salad, green mayo

Kékfrankos 2019 Barrel - Natural - 1 dl 1.400.-


#### Rice pancake filled with quark, raspberry jelly

Pinot Noir 2021 - Natural - 1 dl 1.150.-

*-We always put together our chef offer from the courses we like the most, but if you eat **vegetarian** and you tell us, we can make some changes for you. On the other hand in case of this chef menu we do not always can handle the **intolerances and allergies**. In this case our colleagues are happy to help you to choose from our normal menu.*

We work with 14% service charge, what we charge additionally to the final amount of the bill.

***You can find the farmers, we worked together on this menu, on the next page. The 90% of our farmers are within 70 kms, so if you want to visit and buy something from them, do not hesitate to ask information from our colleagues.***





## Farmers we work with on this menu

Kristinus Wine Estate - Kéthely - **Wine vinegar, biodinamic wine, verjus, garden greens, pumpkin, herbs**

Elixbeer - Gyula - **Bio beer**

Monyo Brewery - Budapest - **Kristinus x Monyo Bier**

Zuzmo - Pécs - **Fermented juices**

A dombon túl - Szentkozmadombja - **Herbal teas**

Fűből Fából - Galambok - **Herbal teas**

Töviskert - Gutorfölde - **Juices made from bio fruits**

Kelemen Gábor - Rezi - **Sourdough bread, sweet bread**

BIOM - Pécs - **Bio flour**

Our garden / our products - Nagykanizsa - **Syrups, jams, vegetablecreams, pecorino, pickles, apple juice, chili**

Galambosné Kovács Lilla - Pogányszentpéter - **Garlic, dill, carrot, onion, potatoes, parsley, walnut, parsnip, new**

**onion, beans, chestnut, beetroot, spinach, sorrel**

Magasdi-Bolf Judit - Kiskanizsa - **Salad, sprouts, mizuna**

Kiss Márton - Marcali - **Cabbage, apple, celery**

Pintér Kert - Gödre - **Jerusalem Artichoke**

Spingár László - Sand - **Microgreens**

Erdőkert - **Truffle, chanterelles**

Kollár Levente - Balatonberény - **Saffron**

Illés Péter - Miháld - **Jam, red pepper powder, horseradish, walnut**

Litresits Gábor - Marcali - **Farmegg**

Cserszegi Fűrj Farm - Cserszegtomaj - **Quail egg, quail**

Mézvadász - Nagykanizsa - **Honey**

Várkapu abc - Balatonmáriafürdő - **Smoked meat products**

Ságvári Meat - Letenye - **Smoked Mangalica products**

Míves Tejmanufaktúra - Eszteregnye - **Cheese, cottage cheese, ricotta, milk**

Boronkai Sajtmanufaktúra - Boronka - **Cheese, milk**

Héthatár Goar Farm - Magyarszerdahely - **Butter**

Kéthely Kincse - Kéthely - **Pumpkin seed oil**

Hubertus - Kéthely / Balatonfenyves - **Angus beef**

Öreglak - **Wild boar**

Káptalantóti Mangalica - **Mangalica pork**

Tarkerét Bio Farm - Zalaköveskút - **Buffalo**

Kapos Ternero - Bárdudvarnok - **Veal, lamb**

Hermán - Zalaszentjakab - **Rabbit**

Panarini - Keszthely / Tapolca - **Trout**

Marcali lake - **Catfish**

You can find the 90% of our farmers within 70 kms. If you want to visit and buy something from them, do not hesitate to ask information from our collagues.

