

Soups

Zucchini soup, redcurrant vinegar, zucchini, bread chips **3190.-**

Pheasant consommé with saffron, pasta filled with pheasant **3190.-**



Small plates / Starters

Lokal platter - producer selection with cold cuts, cheeses, seasonal vegetables and homemade bread **4390.-**

Watermelon taco, aioli, chili, Lyon onion **3580.-**

Beetroot variations, goat cheese, baked yeast **3580.-**

Eggplant casserole, garden tomato sauce, Míves mozzarella **3750.-**

Dödölle, mangalica bacon, pickled & fried onions, sour cream **3750.-**

Trout can - trout filet, redcurrant vinegar, dill, pickled onion, smoke **4650.-**

Veal chops, summer squash, roasted buckwheat, jus **5100.-**

Angus sirloin steak, kohlrabi, sugar peas, raspberry **8200.-**



A bit bigger plates



Mangalica pork filet, new potatoes, wild boar bacon, wild garlic berries **6990.-**

Fried wild boar, our mayo, potato croquettes, garden salad **6690.-**

Loklista Caesar Salad **4650.-**

- farm chicken, tomatoes, cucumber and salad from the garden, aged cheese -

Our durum pasta with summer tomato sauce, zucchini and basil, aged cheese **4480.-**



Desserts

Cottage cheese ("orda") dumplings, summer fruits **2990.-**

Goatmilk panna cotta, apricot, lavender **2990.-**

Our cakes from the counter **1790.-**

Lokal kids



Tortellini filled with angus beef ragu, tomato sauce **3990.-**

Catfish croquettes, aged cheese, green mayo **3990.-**

Sourdough bread / Homemade gluten-free bread **1400.-**

Potato croquettes **1600.-**

Pickles & garden salad **1650.-**



Please ask our colleague about allergens or special diets. We will be happy to help you with your choice in any case. Our restaurant charges a 14% service charge, which is added to the total bill.



4-course Chef's offer

Zucchini soup, redcurrant vinegar, zucchini, bread chips

Watermelon taco, aioli, chili, lyon onion



Veal chops, summer squash, roasted buckwheat, jus



Goat milk panna cotta, apricot, lavender



price of the 4 course menu: **14500.-Ft**

with wine pairing: **+5000.- Ft**

with alcoholfree pairing: **+ 4500.- Ft**

-We always compile our chef's menu with our favourites, but if you follow a vegetarian diet and indicate it, we are happy to change the composition.

Unfortunately, we cannot always handle intolerances in this case, but our colleagues are happy to help you choose from the menu in case of any allergies or intolerances-



Our restaurant charges a 14% service charge, which is added to the total bill.

You can find the Producers and Suppliers of our current Drinks and Menu on the following page. 90% of our producers are located in Somogy and Zala counties. If you would like to buy from them, our colleagues will be happy to help you with their contact information.





4-course Chef's offer

Sugar pea pod soup, aged cheese, sugar pea cream, mint

Beetroot variations, goat cheese, baked yeast



Mangalica pork shoulder, gratin potatoes, porcini cream, hazelnuts, jus



Brioche french toast, catalan cream, strawberries, basil



price of the 4 course menu: **14500.-Ft**

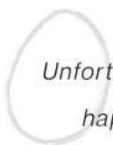
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Producers and Suppliers of Our Current Drinks and Menu

Balatonszentgyörgy Beer - Lokalista Lager, Wheat, Sour Cherry & Porter

OneEleven - Sopron - Lokalista Espresso

Fűből fából - Galambok - Tea Herbs

Dani Apples - Kutas - Apple Juice

Dobosi Birtok - Szentantalfa - Grape Juice

Gyukli Pince - Balatonfüred - Verjus

Kelemen Bread - Rezi - Sourdough Bread

Our own garden / products - Nagykanizsa - Syrups, jams, preserves, pickled products, redcurrant

Galambosné Lilla Kovács - Pogányszentpéter - Dill, garlic, parsley, onion, carrot, green peas, spring onions, spinach, raspberry, new potatoes, kohlrabi, cucumber

Magasdi-Bolf Judit - Kiskanizsa - Garden salad, beetroot, sprouts

Lengyeltóti Municipality Farm - Kohlrabi, new potatoes

Vida Ádám - Boronka - New cabbage, Kale

Kiss Márton - Marcali - Tomatoes

MaNó Garden - Nagyrécse - Strawberry

Zoltán Ráduly - Felsőrajk - Microgreens

Somogy and Zala forests - Erdőkert & Keresztesné - Forest mushrooms

Kollár Levente - Balatonberény - Saffron

Bobo Vinegret - Fruit vinegars

Litresits Gábor - Marcali - Farm eggs

Mézvadász - Nagykanizsa - Honey, gingerbread

Várkapu Cold cuts - Balatonmárfürdő - Cold cuts

Ságvári Cold cuts - Letenye - Mangalica smoked goods

Míves Cheese - Eszteregnye - Cheeses, cottage cheese, sour cream, camembert, orda

Héthatár Goat Farm - Magyarszerdahely - Goat cheese

Öreglak games - Pheasant, wild boar

Hajdár Farm - Bázakerettye - Farm chicken

Herman Farm - Zalaszentjakab - Farm rabbit

Kapos Ternero - Bárdudvarnok - Calf

Káptalantóti Mangalica - Mangalica

Nosza Porta - Ordacsehi - Durok pork

Hubertus - Balatonfenyves - Angus beef

Panarini - Szentgyörgyvár - Sturgeon, catfish



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