

Bistro Menu

Seasonal Chef's Recommendation

Fresh Hungarian Ratatouille (Lecsó) <i>with a soft-boiled egg in crispy panko breadcrumbs</i>	2 990 HUF
Homemade Tagliatelle with Pesto & Sun-Dried Tomatoes <i>with crispy fried eggplant and fresh cheese</i>	5 990 HUF
Peach & Passion Fruit Cheesecake	3 590 HUF
Extra basket of bread	400 HUF

Appetizers & Soups

Hungarian Goulash Soup <i>with traditional Hungarian dumplings</i>	3 890 HUF
Goose Broth <i>with root vegetables and traditional Hungarian "lúdgége" pasta</i>	3 290 HUF
Creamy Onion Soup <i>with vegetable miso croutons</i>	2 990 HUF
Angus Beef Tartare <i>with Jerusalem artichoke chips, balsamic-dressed salad and toasted brioche</i>	4 990 HUF

Main dishes

Slow-Braised Pork Cheek <i>with Savoy cabbage rice and sour cream foam</i>	5 990 HUF
Crispy-Skin Salmon Fillet <i>with butter and white wine sauce, green beans and parsley bulgur</i>	6 990 HUF
Beef tenderloin Stroganoff <i>with wild mushrooms and crispy rösti potatoes</i>	11 990 HUF
Spiced Roasted Cauliflower <i>with hummus, zucchini ribbons and pomegranate</i>	4 990 HUF
Homemade pasta <i>with garlic, white wine, chili shrimp</i>	7 590 HUF
Red Wine-Braised Beef <i>with oven-roasted vegetables and bacon spaetzle</i>	9 990 HUF
Chicken Breast Steak <i>with hummus, zucchini ribbons and pomegranate</i>	6 490 HUF

Desserts

Somlói Galuska <i>Hungarian Sponge Cake</i>	3 590 HUF
Crème Brûlée <i>with pistachios and pomegranate</i>	3 290 HUF
Seasonal Gluten-Free dessert	3 990 HUF

For details regarding allergens, please ask our staff or request our allergen guide. Please note that our dishes may contain traces of other allergens in addition to those listed.