

STARTERS

Eggplant terrine with goat' cheese and miso mayonnaise (G, L, E, SO, SE)	4.490 HUF
Gorgonzola with aged ham and thyme-roasted peach (G, L, T)	4.790 HUF
Melon salad with mint	4.190 HUF

SOUPS

Guinea fowl broth in Millennium style with truffle perfume (E, G, C)	3.690 HUF
Sour pickle cream soup with ricotta, smoked quail egg and sezam crisp (G, L, M, E, SE)	3.790 HUF

MAIN COURSES

Gödöllő-style stuffed chicken breast with green pea risotto (L, G, E)	7.890 HUF
Panko breaded pork tenderloin, bavarian potato salad (G, E)	8.290 HUF
Bouillabaisse-inspired fish ragout with toasted bread (P)	9.490 HUF
BBQ pork ribs with cheddar-baked potatos and coleslaw (L, E, M)	8.090 HUF
Pressed beef with roasted polenta and sheep's goat (L)	9.690 HUF
Beef tanderloin steak with parmezan risotto and coffee-infused porcini mushroom sauce (L, G)	17.990 HUF
Venison stewwith homemade cottage cheese and dill fritters (L, E)	9.690 HUF
Kapia pepper stuffed with bulgur, basel tomato sauce (G) vegan	7.290 HUF

FOUR CHILDREN

For information on the children's menu, please feel free to consult our staff, who are happy to assist.

DESSERTS

Bar of pistachio from Trieste with raspberry and white chocolate (E, L, N)	3.890 HUF
Chocolate duo with mango coulis (L, E, N)	3.990 HUF
Almond "coconut" (N)	3.990 HUF
Vegan creme caramel Vegan	3.790 HUF

OUR MEALS CONTAIN THE FOLLOWING ALLERGENS

*N-Nuts G-Gluten F-Fish L-Lactose M-Mustard CR-Crustaceans S-Shellfish SU-Sulfate SE-Sesame E-Egg
P-Peanut C-Celery SO-Soy*

Prices are in HUF and include VAT. No additional service charge will be added to the listed prices.