

STARTERS

Chef salad

Mixed salad with Tokay vinaigrette, vegetables, fruits and goat cheese

2500 HUF

*Grilled goat cheese camembert, mixed salad with white balsamic vinegar,
purple onion jam*

2800 HUF

Garlicky roasted porcini with lemon

3100 HUF

Shrimp roasted in honey with chili peppers and garlic chips

3100 HUF

Beef tartar with spicy tomato

3600 HUF

Goose liver parfait with quince jam

3800 HUF

Múzeum Sampler

*(Goose liver parfait, garlicky roasted porcini, beef carpaccio
with rose peppercorns)*

4600 HUF

Home made bread

500 HUF/basket

SOUPS

Daily soup

1400 HUF

A rich home-made hen soup with fine noodles and vegetables

1400 HUF

Goulash soup with pinched pasta and green pepper

1900 HUF

Fish soup from freshwater fish with innards and matchstick noodles

2400 HUF

VEGAN TRILOGY

(...)

3600 HUF

FISH

*Pike-perch roasted with its skin on with spinach and pine nuts
served with a shrimp sauce and fine herbed potatoes*

4700 HUF

*Catfish in paprika souce
served with noodles and cottage cheese with bacon bits*

4500 HUF

TRADITIONAL DISHES

Farmraised roasted chicken breast with fresh mixed salad

3700 HUF



Veal paprikas with farm-style egg dumplings

3900 HUF



Goose leg with warm red cabbage and apple served with onion smashed potatoes

4400 HUF



Tenderloin of beef fricassee Stroganoff style served with potato daughnut

4900 HUF



*Veal steak with goose liver and mushrooms with dill-paprika sauce
and wide noodles*

5600 HUF



Hungarian beefsteak served with roast potatoes

6200 HUF



Slices of goose liver with fresh letcho or caramelized fruits

6200 HUF



Roasted saddle of lamb coated in herbs with a roasted red pepper salad

7900 HUF

DESSERTS

Somló trifle Múzeum-style

1400 HUF



Home-made strudel with cinnamon whipped cream and Floating Island froth

1500 HUF



Chocolate soufflé with red stone fruits

1700 HUF



Roasted Fruits in peppery mimosa honey with citrus and vanilla ice cream

1900 HUF



"Múzeum" Ice cream cup

1800 HUF

All food & beverage is subject to a 12 p.c. service charge.

Our staff will assist you with questions related to food allergies.

Food ingredient interaction may be unavoidable.