

LUNCH

Lunch menus are available from Thursday to Saturday, between 12:00 and 16:00.

Last arrival time is at 13:30.

LUNCH MENU PRICES

3-course lunch menu: 19 900 HUF/person+15% service fee

4-course lunch menu: 21 900 HUF/person+15% service fee

6-course lunch menu: 27 900 HUF/person+15% service fee

WINE PAIRING PRICES

11 900 HUF/person+15% service fee (3 glasses / 2,5 dl)

13 900 HUF/person+15% service fee (4 glasses / 3,5 dl)

17 900 HUF/person+15% service fee (6 glasses / 5,5 dl)

3 OR 4-COURSE LUNCH MENU

STARTER Water buffalo tartare, pearl onion, mushroom *or* Pike perch, beetroot, sturgeon caviar, wasabi

SOUP Rooster consommé

MAIN DISH Trout, crab, lobster, cauliflower *or* Pigeon, pumpkin, sunflower seed

DESSERT Chocolate, sour cherry, shiso *or* Hazelnut gianduja tart, bergamot, baguette ice cream

6-COURSE LUNCH MENU

Truffle, oyster, king oyster mushroom

Water buffalo tartare, pearl onion

Sturgeon, “fish soup”

Rooster consommé

Mangalica pork, potato, cucumber

Chocolate, sour cherry, shiso

DINNER

Dinner menus are available from Tuesday to Saturday, between 18:30 and 23:00. Last arrival time is at 20:30.

The „WITHIN OUR BORDERS...” menu highlights the best ingredients we can source from across the country, from inspected and selected Hungarian producers.

The „BEYOND OUR BORDERS...” tasting menu is based on ideas and inspirations from around the world.

DINNER MENU PRICES

4-course “Within our borders...”: 30 900 HUF/person+15% service fee

6-course “Within our borders...”: 34 900 HUF/person+15% service fee

4-course “Beyond our borders...”: 30 900 HUF/person+15% service fee

6-course “Beyond our borders...”: 34 900 HUF/person+15% service fee

WINE PAIRING PRICES

4-course wine: 17 900 HUF/person+15% service fee (4 glasses / 3,5 dl)

6-course wine: 20 900 HUF/person+15% service fee (6 glasses / 5,5 dl)

Please be so kind to order the same menu for the entire table.

The tasting menus cannot be shared.

„WITHIN OUR BORDERS...”

6-COURSE MENU

Tomato, tarragon, sesame seeds

Water buffalo tartare, pearl onion, mushroom

Sturgeon, „fish soup”

Rooster consommé

Mangalica pork, potato, cucumber

Chocolate, sour cherry, shiso

4-COURSE MENU

Water buffalo tartare, pearl onion, mushroom

Sturgeon, „fish soup”

Mangalica pork, potato, cucumber

Chocolate, sour cherry, shiso

„BEYOND OUR BORDERS...”

6-COURSE MENU

Truffle, oyster, king oyster mushroom

Pike perch, beetroot, sturgeon caviar, wasabi

Trout, crab, lobster, cauliflower

„Stuffed paprika”, lamb, tomato

Pigeon, pumpkin, sunflower seed

Hazelnut gianduja tart, bergamot, baguette ice cream

4-COURSE MENU

Truffle, oyster, king oyster mushroom

Trout, crab, lobster, cauliflower

Pigeon, pumpkin, sunflower seed

Hazelnut gianduja tart, bergamot, baguette ice cream

We gladly welcome our vegetarian, and gluten- or lactose intolerant guests with special tasting menus, regarding to these dietary requirements.

Please be so kind and inform us when making the booking, prior to arrival!