

## ***lunch***

12:00 – 14.30

### FIRST COURSE

pork • radish • horseradish

*and / or*

mushroom soup

### MAIN COURSE

pumpkin gnocchi • goat cheese • pumpkin seed

*or*

chicken • corn egg barley risotto • romaine salad

*or*

venison • celery • truffle jus **+2.500 Ft**

### DESSERT

white chocolate • raspberry • beetroot

*or*

floating island • hazelnuts • meringue

3-course (*startar or soup + main course + dessert*): **14.500 Ft**

4-course (*startar + soup + main course + dessert*): **16.500 Ft**

*wine pairing: +7.500 Ft*

## ***dinner***

18:00 – 20:30

**We recommend dinner time only for adults.**

**During dinner, only the 10- and 6-course Degustation menu can be chosen.**

**“I think that a chef has a responsibility to convey a kind of moral conviction through gastronomy. My belief is that a restaurant kitchen should not be wasteful. I believe that the trademark of a chef is his own story, which he offers to guests on a plate expressed in flavors. In addition to respecting the gastronomic traditions of Órség and the Pajta’s own history and defining values, I also consider courage and a willingness to experiment to be an important spice. I want to offer guests an experience that can only be experienced in the Pajta”**

snacks

*lángos*

empanada • wild garlic

*tortellini • mushroom tea • pecorino*

trout • prawn • celery prawn sauce

*polenta*

beef • “pörkölt” jus • potato

*black apple salad*

cheesecake • brown butter • hazelnuts

petit fours

10-course: **36.000 Ft**

*wine pairing: +17.500 Ft*

6-course: **29.500 Ft**

*wine pairing: +12.000 Ft*

*The courses written in italics are only included in the 10-course menu.*

**Please note that we can serve the same length tasting menu for a group of table.**

*A 13% service charge will be added to the bill.*