



Three fundamental elements define a truly unforgettable dining experience. Firstly, the ambience sets the stage, and at our restaurant, it's an undeniable marvel. Just lift your glance from the menu, and you will be captivated. Secondly, excellent service is essential. Our colleagues dedicate themselves diligently each day to ensuring that our valued guests receive the utmost attention and care. Lastly, the cuisine takes center stage. We consistently opt for locally sourced, fresh ingredients for our offerings, aiming to create something exceptional. While every dish on our menu fills us with pride, there are a select few, particularly cherished Hungarian classics, that hold a special place in our hearts and are always a delight to savor.

We have marked these dishes with a **GOLD COLOR** on the menu.

### **ADDETITEDS**

APPEIIZERD	
DUCK LIVER TERRINE <sup>2</sup> Chestnut, Celery, Brioche, Bee Pollen	9900
HUNGARIAN CLASSICS 46 Venison Salami with Paprika, Grey Cattle Salami (with and without Paprika), Deer Salami, Mangalica Ham, Pork Crackling Paté, Cottage Cheese Spread	9900
PUMPKIN TARTARE ♥ Pumpkin Hummus, Pumpkin Seed-Raisin Pesto, Papadam Crisp	4900
<b>BEEF TARTARE</b> Pickled Vegetables, Cranberry, Sourdough Bread	9900
CAESAR SALAD ® Romaine Lettuce, Parmesan, Anchovy, Croutons	5900
CAESAR SALAD WITH CHICKEN © Romaine Lettuce, Parmesan, Anchovy, Croutons, Free-Range Chicken Breast	9900
RABBIT LEG Rabbit Leg Fillet, Sunchoke, Dijon Mustard, Dried Apricot, Sage	7900

### **DESSERTS**

IUNGARIAN "LÚDLÁB" ocolate, Sour Cherries	4900
ARAMEL CHOCOLATE MOUSSE um, Cinnamon	4900
ANANA PUDDING ** at Crisp, Rowan	4900
<b>HEESE SELECTION ™</b> ie, Reblochon, Stilton, Asiago, Apricot, Walnut	9900

## **SOUPS**

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VENISON GOULASH SOUP	7900
Venison Leg, Root Vegetables, Paprika	
ROOSTER CONSOMMÉ <sup>®</sup>	7900
Carrot, Celery, Noodles, Shimeji Mushroom, Free-Range Chicken, Duck	
SWEET POTATO CREAM SOUP *	4900
Sweet Potato, Dried Plum, Pomegranate	

# **MAIN COURSES**

<b>LAMB RACK</b> Celery Gratin, Apple-Celery Relish, Celery Chips	15900
CHICKEN PAPRIKASH	11900
<b>SALMON</b> Cauliflower Purée, Roasted Cauliflower, Romanesco, Sloe Berry Cream	13900
<b>DUCK LEG <sup>®</sup></b> Roasted Red Cabbage, Caramelised Sloe	12900
WIENER SCHNITZEL Truffle Mashed Potatoes	15900
<b>RIB EYE <sup>250 GR</sup></b> Confit Onion, Sautéed Vegetables	25900
MANGALICA BRASOV-STYLE  Mangalica Tenderloin, Roasted Potatoes, Smoked Bacon, Black Garlic, Homemade Pickles	12900
BURGUNDY BEEF CHEEK © Sunchoke, Parsley Root, Cremini Mushroom, Pearl Onion	15900
STUFFED CABBAGE Mapia Pepper, Buckwheat, Walnut	10900
CELERY STEAK OS Orange Cream, Chicory, Hat Malom Cheese	8900



MANGALICA comes from a premium-quality farm located near Debrecen, which follows the ,farm-to-table' concept to ensure exceptional quality.

2 DUCK LIVER is sourced from Orosháza in Southeast Hungary. It comes from a 100% Hungarian-owned producer that adheres to the ,farm to table' concept while ensuring the highest-quality ingredients.

3 POULTRY The top-quality meat comes from a renowned poultry farm with decades of expertise and experience, which follows the ,farm to table' concept to ensure exceptional quality.

4 PAPRIKA The artisanal paprika is produced on a family farm measuring almost 30 hectares, which has been growing and processing paprika for four generations in Fajsz.

5 VÁSZOLYI CHEESE The award-winning cheese is sourced from the Balaton Uplands, following the farm to table concept.

(6) HUNGARIAN CLASSICS Our smoked meat delicacies are made exclusively from the meat of free-range animals, nurtured in national parks or farmlands.

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