Fusion Dessert menu
Autumn 2.0

Pepper cone, crackers, apple pepper coulis

Amuse bouche
Parsnips, hazelnuts, quince
Beetroot, goat cheese, orange
Wine recommendation: Ruppert- Zizzzi Gyöngyözőbor- Villány
Juice recommendation: orange, apple, beetroot
*(1,3,5,6,7,8,9,10,12)

Waterworld
Pike perch, crab, sweet potato
Wine recommendation: Figula- Bella Róza Rosé- Balatonfüred
Juice recommendation: apple, orange, citrus
*(1,2,3,4,6,7,9,10,11,12,14.)

Farm
Duck liver, pumpkin, passion fruit
Wine recommendation: St.Andrea Winery - Örökké- Eger
Juice recommendation: apple, orange, passion fruit
*(1,3,5,6,7,8,9,10,12,)

Nature
Wild boar, forest mushrooms, celery, mole
Wine recommendation: Heimann Family Winery- Barbarossa- Szekszárd
Juice recommendation: Orange, apple, blueberry
*(1,3,5,6,7,8,9,10,11,12,)

Unicum sorbet

Fruits
Pear, walnut, sea buckthorn
Wine recommendation: Attila Gábor Németh – Hanna Cuvée, sweet - Mátra
Juice recommendation: Pear, orange, sea buckthorn
*(1,3,5,6,7,8,12)

Chocolate- Petit fours
Blonde chocolate-coffee, caramel
Milk chocolate-apple, almond
Dark chocolate-blackcurrant
Wine recommendation: Szepsy Pince- Szamorodni, sweet- Tokaj, Mad
*(1,3,5,6,7,8,11,12)

Six-course menu: HUF 21,900 + service fee
Five-course menu: HUF 19,900 + service fee
Wine line 6 glasses: HUF 9,900 + service fee
Wine line 5 glasses: HUF 8,900 + service fee,
Juice pairing 5 glasses: HUF 5,900 + service fee
4 glasses: HUF 4,900 + service fee

We would like to inform our dear guests that we charge a 15% service fee for the indicated prices!

Food allergies or sensitivities:
1 - Gluten; 2 - Crab; 3 - Egg; 4 - Fish; 5 - Peanuts; 6 - Soybeans; 7 - Milk;
8 - Tree nuts; 9 - Celery; 10 - Mustard; 11 - Sesame seeds; 12 - Sulfur dioxide;
13 - Lupine; 14 - Mollusks