

APPETIZERS

Soft goat cheese with garden greens (V, GF) 4.290 HUF

Galló's goat cheese, cucumber variations, parsley sauce

6, 7, 10

Mushroom egg dish – our returning classic (V, GF) 3.790 HUF

Steamed egg royal, marinated and fried mushrooms, truffle mayonnaise, hollandaise sauce

3, 6, 7, 10

Glazed pressed aubergine (Vegan, GF, LF) 4.690 HUF

With sesame chickpea purée, tofu foam, and crispy bits

6, 11

Marinated salmon (GF, LF) 4.790 HUF

With cauliflower, yuzu-wasabi dressing, and miso glaze

4, 6, 11, 14

Mousse de foie gras (GFUR) 4.890 HUF

With chamomile variations, raspberry honey apple purée and Szó-style milk loaf

1, 3, 6, 7, 8

Beef carpaccio (GF, LFUR) 5.990 HUF

Aged with Vida Kadarka wine, served with wild garlic mayonnaise, artisan cheese mousse
and cold jus

3, 6, 7, 10, 12

Alsatian piglet terrine (GF, LF) 4.690 HUF

With onion salad, mustard emulsion and pearl onions in wine vinegar

3, 6, 10

Hortobágy strudel (LFUR) 4.390 HUF

Chicken with crispy pastry and sour cream foam

1, 6, 7

SOUPS

Raspberry essence (V, LFUR, GF) 3.790 HUF

With curd mousse, vanilla vinegar, a few drops of olive oil and candied thyme

7,12

Chicken broth (GFUR, LF) 3.590 HUF

With chicken breast, dumplings, green peas and shiitake mushrooms

1, 3, 6

Goulash soup (GF, LF) 4.490 HUF

Hungarian simmenthal beef, with oven-baked potatoes and carrots

6

MAIN COURSES

Summer salad with grilled chicken breast (GF, LF) 6.990 HUF

Saliverzum leaves, beluga lentils, fermented vegetables, apple vinegar mayonnaise

3, 6, 10

Summer salad with garlic shrimp (GF, LF) 7.790 HUF

Saliverzum leaves, beluga lentils, fermented vegetables, apple vinegar mayonnaise

2, 3, 6, 10

Gödöllő chicken breast (GF) 6.790 HUF

With fried polenta, polenta foam, roasted marinated shimeji mushrooms, jus

3, 6, 7

Lamb meatloaf with green herbs (GF) 8.990 HUF

With green pea purée, green pesto, Meyer lemon jus

7, 10

Confit pork belly (LFUR) 6.990 HUF

With roasted onion potato dumplings, Bányai coffee - béchamel sauce

1, 3, 6, 7

Catfish paprika 9.390 HUF

Catfish fillet and dumplings, cottage cheese strudel, fish soup sauce, dill pesto

1, 2, 3, 4, 6, 7, 14

Slow cooked pork cheek (LF) 7.390 HUF

Duck fat dumplings, marinated carrot, stew sauce

1, 6, 12

Confit duck leg (LFUR) 8.990 HUF

With cabbage pasta and plum jus

1, 3, 6, 7

Szaletly paprika potatoes (GF, LFUR) 6.990 HUF

With Mangalica Debrecen sausage, marinated eggs, sour cream and fresh herbs

3, 6, 7, 10

Sunday chicken 6.790 HUF

With buttered potato purée and cucumber relish

1, 3, 6, 7, 10

Beef fillet steak (200g) (GF, LFUR) 16.290 HUF

With mushroom potato cream, crispy onion and jus

6, 7

Premium selection: Dry aged Dembrowszky Rib - Eye 250 g (GF, LFUR) 19.790 HUF

With mushroom potato cream, crispy onion and jus

6, 7

Venison in the wildness (GF) 12.990 HUF

Eszterházy purée, verjus velouté, almond cake, forest treasures and ginger jus

3, 5, 6, 7, 8, 10

Homemade pasta with venison (LF) 8.990 HUF

With pickled carrots, oat milk miso sauce

1, 3, 6

PICKLES, SALADS

Cucumber salad (V, GF, LFUR) 2.090 HUF

With sour cream, confit garlic purée, and Rubin paprika

6, 7

Sourdough cucumber (VEGAN, LF) 2.090 HUF

prepared on our terrace

1

Mixed salad with olive Pödör dressing (Vegan, LF, GF) 2.390 HUF

DESSERTS

Somlói (Hungarian trifle) 3.490 HUF

made of carefully selected ingredients

1, 3, 6, 7, 8

Vanilla custard 3.490 HUF

With salted caramel

1, 3, 6, 7

Sour cherry dessert 3.490 HUF

Fruit mousse, sour cherry cream, almond crumble, blueberry ice cream

1, 3, 6, 7, 8

Spicy mango (Vegan, GF, LF, SF) 3.490 HUF

Coconut crémeux, passion fruit jelly, coconut dough

3

Sarokház cake 3.490 HUF

Triple chocolate cake with black rum ice cream

1, 3, 6, 7, 8

Walnut dumplings 3.490 HUF

With vanilla sauce and a few drops of walnut oil

1, 3, 7, 8

Blue cheese dish 4.390 HUF

Dolce gorgonzola crème, blueberry ragout, butter crisp, apple

1, 3, 7

EXTRA SIDE DISHES

Sourdough bread (LF) 1.190 HUF

1, 6

Gluten-free steamed pastries (LF, GF) 690 HUF

Potato purée (GF) 2.090 HUF

7

Crispy potatoes (GF, LF) 2.090 HUF

COURSES WITHOUT MEAT

Green pea velouté (V, GF) 6.390 HUF

Green pea foam, peas sautéed in butter, pesto, eggs, sour cream foam

6, 7, 10

Polenta (V, GF) 7.490 HUF

Crispy corn soufflé, polenta foam, Galló goat cheese, confit onions, vegetable jus

3, 6, 7

Beluga lentil salad (Vegan, GF, LF) 6.690 HUF

With burnt tofu, lukewarm coconut velouté, parsley salad

6, 10

Cabbage pasta (V, LFUR) 6.590 HUF

Our homemade pasta with roasted cabbage, béchamel sauce, vegetable jus

1, 3, 6, 7

KIDS MENU

Chicken soup with noodles (GFUR, LF) 2.490 HUF

1, 3, 6

Pasta with tomato sauce (V, LFUR) 3.390 HUF

1, 3, 7

Fried chicken nuggets with mashed potatoes (LFUR) 4.190 HUF

1, 3, 7

Royal kids' steak with potato cream (GF, LFUR) 7.990 HUF

6, 7

Our prices are in HUF and include VAT. 13% service charge is added to the total invoice amount will be charged.

ALLERGENS

Allergens or substances causing intolerance:

1. Cereals containing gluten, 2. Crustaceans and products derived from them, 3. 4. Fish and products thereof, 5. Peanuts, eggs and egg products, 6. Soya beans and soya beans containing products, 7. Milk and milk containing products, 8. Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts and products thereof, 9. Celery and celery containing products, 10. Mustard and mustard containing products, 11. Sesame seeds and sesame containing products, 12. Sulphur dioxide and sulphites expressed as SO₂ in quantities exceeding a total concentration of 10 mg/kg or 10 mg/l, 13. Lupins and products thereof, 14. Molluscs and products thereof