



Ú TASTING MENU

FROM HERE 3 COURSE TASTING MENU

CATFISH

radish variations, green apple (4)

PORK TENDERLOIN

potato, kapia pepper, black garlic (7)

PLUM MOUSSE

cognac, cardamom (1)

14.500

WINE PAIRING

8.500

FROM THERE 4 COURSE TASTING MENU

CELERY TARTARE

parmesan, green tomato (1,3,9,10)

CATFISH

radish variations, green apple (4)

VENISON TENDERLOIN

beetroot, mushroom variations (1,7)

PAVLOVA

mango, pumpkin seeds, yogurt (3,7)

20.500

WINE PAIRING

12.500

FROM THE GARDEN VEGETARIAN TASTING MENU

CELERY TARTARE

parmesan, green tomato (1,3,9,10)

APPLE SOUP

chestnut, cinnamon

DUMPLINGS

root vegetables, shiitake mushroom, bok choy (1,6,9)

PLUM MOUSSE

cognac, cardamom (1)

14.500

WINE PAIRING

9.500

FROM EVERYWHERE 5 COURSE TASTING MENU

SCALLOP

sparkling wine, cauliflower, serrano (12,14)

+caviar /10g 9.900

DUCK LIVER

hokkaido pumpkin, sea buckthorn, brioche (1,5,6)

TURBOT

baby vegetables, saffron, trout caviar (4,7)

+caviar /10g 9.900

VENISON TENDERLOIN

beetroot, mushroom variations (1,7)

PAVLOVA

mango, pumpkin seeds, yogurt (3,7)

35.900

WINE PAIRING

22.500

The tasting menu is only available
for the whole table.

We add extra 10% service fee to the total amount of the bill.
Our prices are in HUF and include VAT.



APPETIZER

CELERY TARTARE	2.900
parmesan, green tomato (1,3,9,10)	
SCALLOP	6.900
sparkling wine, cauliflower, serrano (12,14)	
+caviar /10g	9.900
CATFISH	3.900
radish variations, green apple (4)	
DUCK LIVER	6.500
hokkaido pumpkin, buckthorn, brioche (1,5,6)	

SOUP

APPLE SOUP	3.500
chestnut, cinnamon	
GOULASH SOUP	4.900
beef cheeks, crunchy vegetables (1)	

MAIN COURSE

DUMPLINGS	5.900
root vegetables, shiitake mushroom, bok choy (1,6,9)	
TURBOT	12.900
baby vegetables, saffron, trout caviar (4,7)	
+caviar /10g	9.900
DUCK BREAST	7.900
red cabbage, strudel (1)	
PORK TENDERLOIN	8.500
potato, kapia pepper, black garlic (7)	
VENISON TENDERLOIN	10.900
beetroot, mushroom variations (1,7)	



STEAK

HUNGARIAN RIB-EYE ★	18.900
mashed potatoes, roasted carrots, chimichurri (1,6,7)	
USA SIRLOIN	22.900
mashed potatoes, roasted carrots, chimichurri (1,6,7)	
+caviar /10g	9.900

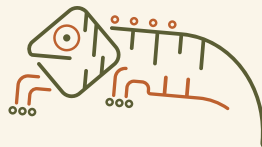
DESSERT

PLUM MOUSSE	3.200
cognac, cardamom (1)	
PAVLOVA	3.500
mango, pumpkin seeds, yogurt (3,7)	

ALLERGENS

1 - Grains Containing Gluten 2 - Crustaceans 3 - Egg 4 - Fish 5 - Peanuts 6 - Soy 7 - Milk 8 - Nuts
9 - Celery 10 - Mustard 11 - Sesame Seeds 12 - Sulphur Dioxide 13 - Lupin 14 - Molluscs

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FOR CHILDREN

HOMEMADE TOMATO PASTA (1) 2.300

BREADED CHICKEN BREAST, MASHED POTATOES (1,3,7) 2.300

CHOCOLATE BROWNIE, VANILLA ICE CREAM (1,3,7) 1.900



The children's menu can be ordered
under the age of 14

