

STARTERS**HUF**

Spread duo , <i>wild mushroom spread and Hungarian paprika-infused ewe cottage cheese spread, served with tomatoes, paprika, onion and toast</i>	2.100
Goat cheese , <i>served on a bed of rocket salad, sundried tomatoes and leek terrine</i>	2.100
Smoked trout from Szilvásvár <i>with tomatoes salad</i>	2.760
Duck liver pâté with dried plum , <i>with toasted brioche</i>	3.200
Sautéed Foie Gras <i>on lamb lettuce with grapes toasted hazelnuts and Tokaj wine vinaigrette</i>	3.350
Duck breast salad , <i>rosé duck breast with fennel-orange salad</i>	2.900
Pork Shank Terrine <i>with celery and radish salad, horseradish dressing</i>	2.830

Hungarian table d'hote

Sautéed Foie Gras *on lamb lettuce with grapes toasted hazelnuts and Tokaj wine vinaigrette*

Sauska Sárgamuskotály, Tokaj 2019

Goulash soup

Paprika veal medallions, *with "dödölle", wild mushrooms and a dill-paprika sauce*

St. Andrea Pinot Noir Eger 2018

Crêpe *stuffed with cottage cheese and apricot sauce*

Babits Furmint Tokaj 2018

Mineral water, coffee

Menu price without wines: 11.500 Ft

Menu price with wines: 15. 600 Ft

SOUPS	HUF
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Pea bisque , <i>with home made ricotta</i>	1.340
Goulash soup <i>cup / cauldron</i>	1.550/3.070

MAIN COURSES	HUF
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Filet of perch <i>with a panko crust, on cottage cheese dumplings, and a creamy lemon sauce</i>	4.970
Grilled catfish <i>served with cottage cheese-sour cream pasta, and "letcho" (Hungarian ratatouille) and bacon</i>	4.410
Paprika chicken <i>with homemade spaetzle (little dumplings)</i>	3.550
Chicken breast <i>stuffed with goat cheese and roasted peppers, wrapped in bacon, with a creamy basil sauce and vegetables tagliatelle</i>	3.660
Roast Duck <i>served with bacon-infused Brussels sprouts, new potatoes</i>	4.800
Pork tenderloin tournedos , <i>wrapped in bacon with „Brasso Potatoes” (squares of potatoes sautéed with onion, paprika, bacon & garlic)</i>	4.800
Paprika veal medallions <i>with “dödölle” (Hungarian potato dumplings), wild mushrooms and dill-paprika sauce</i>	5.830
Filet mignon “green peppercorn” , <i>with potatoes, haricots- verts and grilled tomato</i>	6.700
Beef stew braised in red wine <i>with bread dumplings</i>	4.520
Roast lamb shank <i>with braised cabbage and roast potatoes</i>	5.830

Seasonal table d'hôte

Smoked trout from Szilvássvárad *with tomatoes salad*
Etyeki Kúria Chardonnay, Etyek-Buda 2018

Pea bisque *with homemade ricotta*

Roast Duck served *with bacon-infused Brussels sprouts, new potatoes*
Etyeki Kúria Merlot, Sopron 2016

Chocolate "Ganache" *warm, freshly-baked chocolate soufflé cake with vanilla ice-cream*

Oremus 3 Puttonyos Aszú (0,051) Tokaj 2013

Mineral water, coffee

Menu price without wines: 10.450 Ft

Menu price with wine: 14.800 Ft

VEGETARIAN

HUF

Stuffed Peppers *with chickpeas, mushrooms and bulgur, with a tomato sauce*

3.000

Tagliatelle, *with goat cheese and creamy green asparagus*

3.000

DESSERTS

HUF

Poppy seed cake, *with sour cherry coulis*

1.520

Crêpe, *stuffed with cottage cheese, with an apricot sauce*

1.300

Chocolate "Ganache" (15 min.)

warm, freshly-baked chocolate soufflé cake with vanilla ice-cream

1.660

Prices are inclusive of VAT.

10% gratuity will be added to your bill.