

## MENU

### STARTERS

Gravlax salmon "mosaic", beetroot, wasabi mayonnaise <sup>1 3 4 5 6 7</sup>	3 290
Balsamic duck liver with parsnips, apple ravioli, crispy milk chips <sup>2 8 9</sup>	4 590
Fried goat cheese, fresh summer salad, pistachio, pomegranate <sup>10</sup>	3 290

### SOUPS

Goulash soup "CHESS style" <sup>11 12 13</sup>	3 490
Pheasant consommé with cognac <sup>2 3</sup>	2 790
Tzatziki gazpacho soup, dorado fish tatar <sup>2 14 15</sup>	2 490

### MAINS

Fried pike perch, mashed potatoes with spinach, pak-choi <sup>2 11</sup>	5 290
Confit duck leg, cabbage pasta, flambéed cherry with whiskey <sup>1 2 13</sup>	4 890
Rib eye steak, gratin potatoes, baby carrots, shiitake mushroom, gorgonzola sauce with brandy <sup>2 16</sup>	13 900
Hungarian chicken paprikash with egg noodles <sup>1 2</sup>	4 550
Beef cheek "vadas" style, bread dumpling, sour cream foam <sup>1 2 3 11</sup>	6 950
Basil risotto, goat cheese, rucola <sup>2 10 11</sup>	4 390
Homemade fish stuffed ravioli, beurre blanc sauce with sage <sup>1 2 3</sup>	4 290

### DESSERTS

Panna cotta, mango sorbet <sup>1 2 3 6 9</sup>	2 290
Cottage cheese cake, raspberry texture <sup>1 2 9</sup>	2 190
Hungarian "Somlói" glass dessert <sup>1 2 3 9</sup>	1 980



Please note that our prices are stated in hungarian for int (HUF) and inclusive of VAT. We charge a 12% service fee to the final invoice.  
Allergens: 1=gluten 2=lactose 3=egg 4=horseradish 5=ginger. 6=almond 7=olive 8=balsamic vinegar 9=dark chocolate 10=oilseeds 11=garlic 12=celery  
13=caraway seeds 14=dill 15=lemon grass 16=nutmeg. \*Allergens with star sign are not ingredients but the food may contain in traces.