

A' LA CARTE MENU

Our à la carte menu reflects Hungary's culinary richness.
Choose from starters, mains, and indulgent desserts. Fresh fish and premium meats stand out.

Seasonal vegetables add color and balance. This Hungarian restaurant's Budapest menu values authenticity. Chefs elevate classics using refined techniques. Wine pairings complement every course. Our sommelier highlights Hungarian vineyards.

Enjoy a complete dining journey.
Experience a true Budapest Hungarian restaurant.

FOR THE TABLE

Marinated olives	HUF 2300
Sourdough bread, satled butter	HUF 2300
Green pea hummus	HUF 4300
<i>Sesame seeds, lavash bread and pita</i>	
Sweetcorn "ribs"	HUF 4300
<i>Lime, kimchi mayo</i>	
Charcuterie	HUF 6500
<i>Hungarian & international</i>	
Selection of cheese	HUF 6900
<i>Hungarian & international</i>	

STARTERS

Zucchini & summer squash salad	HUF 4500
<i>Grilled goat cheese, mint, pumpkin seeds</i>	
Sous vide endive salad	HUF 4900
<i>Cantaloupe, aged ham, citrus dressing, pistachio</i>	
Beef tartare	HUF 6900
<i>Egg yolk cream, capers, cornichon, toasted bread</i>	
Duck liver terrine	HUF 7950
<i>Apricot jelly, hazelnut, brioche</i>	

SOUPS

Seasonal vegetable soup of the day **HUF 3900**

Goulash soup **HUF 4700**

Sourdough bread

FROM BLACK FOREST TO BLACK SEA

Confit summer cabbage **HUF 5900**

Miso butter, black garlic, cashew

Spinach & ricotta ravioli **HUF 5900**

Lemon butter, tomato variations

Pappardelle **HUF 6900**

Confit duck leg, thyme, blueberries, pine nuts, parmesan

Roasted pepper & tomato risotto **HUF 6300**

Basil, mozzarella, black olives

Chicken paprikash **HUF 6900**

Buttered dumplings, cucumber salad

“Mangalica” schnitzel **HUF 9300**

Confit garlic mashed potato or baby romaine salad

PERFECT TO SHARE

Chateaubriand **HUF 33900**

Please choose one sauce and 2 sides. ~ 600 g, for two

Tomahawk steak **HUF 42900**

With your choice of two sides and a selection of sauces ~ 1000 g, for two

IOSPER GRILL

This exceptional grill sears, smokes, and roasts at high temperatures, locking in natural juices and infusing dishes with a rich, smoky flavor. Experience perfectly grilled steaks, fishes, and vegetables like never before.

DNB burger **HUF 7900**

Bacon, cheddar, caramelized onion, homemade burger sauce, French fries

Charcoaled baby chicken	HUF 8900
Salmon steak	HUF 9900
Whole roasted sea bream	HUF 10900
<i>Garlic, capers, lemon butter</i>	
Rack of lamb	HUF 11200
Beef tenderloin steak	HUF 16900
<i>240 g</i>	
Rib eye steak	HUF 17700
<i>300 g</i>	

SIDES

Confit garlic mashed potato	HUF 2500
<i>Spring onion</i>	
French fries	HUF 2500
Creamy spinach	HUF 2500
<i>Lemon, garlic</i>	
Forest mushroom croquettes	HUF 2500
<i>Celery crème, parmesan</i>	
Mixed lettuce & herb salad	HUF 2500
<i>Pomegranate</i>	
Roasted cauliflower	HUF 2500
<i>Tahini, peanuts</i>	
Grilled baby vegetables	HUF 2900

SAUCES

Peppercorn sauce	HUF 1500
Red wine jus	HUF 1500
Chimichurri	HUF 1500
Miso butter	HUF 1900

DESSERTS

French chocolate cake

HUF 3900

Strawberry sorbet

“The raspberry”

HUF 3900

Yoghurt mousse

HUF 3900

Blueberry, vanilla

“Kaiserschmarn”

HUF 7200

Vanilla sauce, apricot jam ~ for two