

STARTERS

Salmon Gravlox, Blini, Crème Fraîche, Dill, Salt-Cured Lemon 3890 HUF (1, 3, 7, 4)

French Beef Tartare, Egg Cream, New York Roll, Mustard Seeds, Truffle Butter 4790 HUF (1, 3, 7, 10)



SOUPS

Duck ramen 3890 HUF (1, 3, 6, 9)

Coconut cream & Orange Pumpkin Cream Soup, Orange Segments, Crispy Pumpkin Seeds 3490 HUF

MAIN COURSES

Rosé Duck Breast, Sweet Potato Purée, Pomegranate Jus, Red Cabbage 5890 HUF (7)

Tuna Steak, Sesame, Pak Choi, Baby Gem Lettuce, Fennel, Ponzu 6590 HUF (4, 6, 9, 11)

Pressed Chicken Thigh, "Gödöllő" Ragout, Potato Gratin 5490 HUF (3, 7)

Pork Tenderloin, Parsley Crust, Parsnip Purée, Serrano Velouté, Curly Kale 5890 HUF (1, 7)

Vegan Layered Savoy Cabbage, Almond Tomato Jus, Shiitake Mushrooms 4890 HUF (8)

Ravioli Filled with Tomato Veal Ragout, Aged Cheese, Sage & Brown Butter Glace 5190 HUF (1, 3, 7, 9)

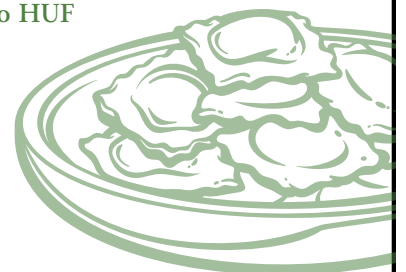
Breaded Mangalica Pork, Truffle & Parmesan Roasted Potatoes, Cucumber Salad with Yogurt 6890 HUF (1, 3, 7)

Flank Steak, Chimichurri, Mexican Corn Salad 10.990 HUF (9)

Breaded Chicken Breast, French Fries, House Ketchup 3990 HUF (1, 3, 9)

DESSERT

FÁZIS Gerbeaud Cake 2890 HUF (1, 3, 7, 8)



ALL PRICES ARE INCLUSIVE OF VAT. A 12% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALLERGENS: 1: GLUTEN, 2: CRUSTACEANS, 3: EGGS, 4: FISH, 5: PEANUTS, 6: SOY, 7: MILK, 8: TREE NUTS, 9: CELERY, 10: MUSTARD, 11: SESAME SEEDS, 12: SULPHUR DIOXIDE, 13: LUPIN, 14: MOLLUSCS