



**GRÓF DEGENFELD**

1857 TOKAJ

## **DEGUSTATION MENU OFFERS** **„NOBEL” menu offers**

**CAULIFLOWER, beetroot, quince** 5,7,8,9,10,11,13

*Recommended wine: Tokaji **BIO** Hárslevelű „Terézia” 2023*

**DUCK BREAST, sorrel sauce, potato** 1,3,4,5,7,8,9,10,11,13

*Recommended wine: Tokaji **BIO** Narancsbor 2023*

**CABBAGE, leek, potato** 3,5,7,8,9,10,11,13

*Recommended wine: Tokaji **BIO** Szamorodni 2020*

**Aszú mousse** 1

**WILD BOAR RAGOUT, vegetables, roasted onion** 9,10,11

*Recommended wine: Tokaji Aszú 6 puttonyos 2017*

**BLUE CHEESE, blackberry, cumble** 1,3,5,7,8,13

*Recommended wine: Tokaji Late Harvest „Andante” 2016*

**PRICE of the menu: 17.500 Ft**

Halfboard additional charge: 6.500 Ft

## **„ASZÚ WINES OF THE LAST 25 YEARS” menu offer**

**BLUE CHEESE, pear, walnut** 1,3,5,7,8,11,13

*Recommended wine: Tokaji Aszú 6 puttonyos 2013*

**PRAWN, mangalitsa ham, puy lentil, sun-dried tomato aioli** 3,5,7,8,9,10,11,13,14

*Recommended wine: Tokaji Aszú 5 puttonyos 2004*

**MUSHROOMS FROM ZEMPLÉN AREA, leek, potato** 5,7,8,9,10,11,13

*Recommended wine: Tokaji Aszú 6 puttonyos 2003*

**Quince mousse**

**BOILED BEEF, roasted duck liver, pumpkin** 1,3,5,7,8,9,10,11,13

*Recommended wine: Tokaji Aszú 5 puttonyos 1998*

**LYCHEE SORBET, chocolate, poppy seed** 1,3,5,7,8,11,13

*Recommended wine: Tokaji Eszencia 1999*

**PRICE of the menu: 18.500 Ft**

Halfboard additional charge: 7.500 Ft

15% service charge will be added to your bill!  
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## **APPETIZERS**

**ROASTED DUCK LIVER, pear, Aszú** 1,3,5,7,8,9,10,11,13 **7.000 Ft**  
*Recommended wine: Tokaji Aszú 5 puttonyos 2017*  
**Halfboard additional charge: 4.000 Ft**

**CAULIFLOWER, blue cheese, quince** 1,7,9,10,11 **3.000 Ft**  
*Recommended wine: Tokaji **BIO** Hárslevelű „Terézia” 2023*

## **SOUPS**

**BEEF CONSOMME, boiled meat and vegetables, pasta** 1,3,9 **3.000 Ft**

**WILD BOAR RAGOUT SOUP, tarragon, sour cream, homemade bread** 1,9 **3.000 Ft**  
*Recommended drink: Aszútörköly Pálinka 2019*



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Choose a **main course** and **accompanying sides** as you like. Our waiter will assist you in making your selection and finding the best wine to complement your dish.

*If you prefer to choose in a traditional manner, you will find our Chef's selection the following page.*

### MAIN COURSE

**BOILED BEEF, roasted onion,  
blue cheese** 5,7,8,9,10,11,13  
4.500 Ft

**WILD BOAR STEW,  
mushrooms from Zemplen  
area, pearl onion, bacon**  
6,9,10,11  
4.500 Ft

**BREADED PORK  
TENDERLOIN, aioli sauce  
with sun-dried tomato**  
1,3,7,9,10,11  
3.500 Ft

**ROASTED CHICKEN BREAST,  
aged ham, spinach**  
3,5,6,7,8,9,10,11,13  
3.500 Ft

**CATFISH FILLET, Jerusalem  
artichoke, fennel** 1,3,7,9,10,11  
4.500 Ft

### GARNISHES

**ROOT VEGETABLES,  
beetroot, hazelnut** 7,9  
1.500 Ft

**POTATO, leek, mushrooms  
from Zemplen area**  
5,7,8,9,10,11,13  
1.500 Ft

**PUMPKIN, Aszú, romaine  
salad** 5,7,8,9,10,11,13  
1.500 Ft

**PUY LENTILS, sweet  
potato, mango** 7,9,10,11  
1.500 Ft

**CABBAGE, quince,  
horseradish** 3,7,9,10,11  
1.500 Ft

**FRENCH FRIES** 1, 7, 9  
1.500 Ft

### SALADS

**CITRUS SALAD  
(Citrus, furmint dressing,  
green salad)** 5,8,9,10,11,13  
2.500 Ft

**SEAFOOD SALAD  
(Seafood, green salad,  
beetroot, mango, pistachio)**  
2,5,8,9,10,11,13,14 4.000 Ft

**MIXED SALAD, mustard  
vinaigrette** 9,10,11 2.500 Ft

**PICKLES** 9,10,11 1.500 Ft

**PUMPKIN SALAD (pumpkin,  
green salad, golden raisins,  
pumpkin seed)** 9,10,11  
2.500 Ft



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## MAIN COURSES ACCORDING TO OUR OFFER

|   |          |
|---|----------|
| <b>BOILED BEEF, roasted onion, blue cheese, root vegetables,<br/>beetroot, hazelnut</b> 5,6,7,8,9,10,11,13<br><i>Recommended wine: Tokaji Aszú 5 puttonyos 2017</i>                                   | 6.000 Ft |
| <b>WILD BOAR STEW, mushrooms from Zemplen area, pearl onion,<br/>bacon, pumpkin, Aszú, romaine salad</b> 1,3,5,6,7,8,9,10,11,13<br><i>Recommended wine: Tokaji Aszú 6 puttonyos 2017</i>              | 6.000 Ft |
| <b>BREADED PORK TENDERLOIN, aioli sauce with sun-dried tomato, potato, leek,<br/>mushrooms from Zemplen area</b> 1,3,5,6,7,8,9,10,11,13<br><i>Recommended wine: Tokaji <b>BIO</b> Szamorodni 2020</i> | 5.000 Ft |
| <b>ROASTED CHICKEN BREAST, aged ham, spinach, puy lentils,<br/>sweet potato, mango</b> 3,5,6,7,8,9,10,11,13<br><i>Recommended wine: Tokaji <b>BIO</b> „Narancsbor” 2023</i>                           | 5.000 Ft |
| <b>CATFISH FILLET, Jerusalem artichoke, fennel, citrus salad</b> 4,5,7,8,9,10,11,13<br><i>Recommended wine: Tokaji <b>BIO</b> Muscat Blanc 2023</i>   | 6.500 Ft |



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## **SALADS AND PICKLES**

|  |                 |
|--|-----------------|
| <b>CITRUS SALAD (Citrus, furmint dressing, green salad)</b> 5,8,9,10,11,13<br><i>Recommended wine: Tokaji <b>BIO</b> Furmint 2023</i>  | <b>2.500 Ft</b> |
| <b>SEAFOOD SALAD</b><br><b>(Seafood, green salad, beetroot, mango, pistachio)</b> 2,5,8,9,10,11,13,14<br><i>Recommended wine: Tokaji <b>BIO</b> Late Harvest „Fortissimo” 2023</i> | <b>4.000 Ft</b> |
| <b>MIXED SALAD, mustard vinaigrette</b> 9,10,11<br><i>Recommended drink: Tokaji <b>BIO</b> „Zomborka” Furmint 2022</i>   | <b>2.500 Ft</b> |
| <b>PUMPKIN SALAD</b><br><b>(pumpkin, green salad, golden raisins, pumpkin seed)</b> 9,10,11<br><i>Recommended wine: Tokaji <b>BIO</b> „Narancsbor” 2023</i>                        | <b>2.500 Ft</b> |
| <b>PICKLES</b> 9,10,11   | <b>1.500 Ft</b> |



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## **DESSERT**

**VANILLA, poppy seed, blackberry** 1,3,5,7,8,11,13 **2.500 Ft**  
*Recommended wine: Tokaji Late Harvest „Andante” 2016*

**CHOCOLATE, hazelnut, lychee** 1,3,5,7,8,11,13 **2.500 Ft**  
*Recommended wine: Tokaji Aszú 6 puttonyos 2017*

## **KIDS MENU**

**MEAT SOUP, pasta, boiled vegetables** 1,3,9 **2.000 Ft**

**BREADED CHICKEN BREAST, mashed potatoes** 1,3,7 **3.000 Ft**

**BLACKBERRY SORBET, whipped cream, biscuit crumbs** 1,3,5,7,8,13 **2.000 Ft**



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## ALLERGENS



**1. Gluten**



**2. Crab**



**3. Egg**



**4. Fish**



**5. Peanuts**



**6. Soya**



**7. Lactose**



**8. Nuts**



**9. Celery**



**10. Mustard**



**11. Sulfur dioxide and sulfites**



**12. Lupine**



**13. Sesam**



**14. Molluscs**

**The allergen table is for information only!**

**Before you order, please inform our colleague about your food allergy.**

**In case of food intolerance, please note that our meals are prepared in the same kitchen space, so cross-contamination may occur.**

**We can serve food to people with severe allergy only at their own risk.**

15% service charge will be added to your bill!  
The list of allergens can be found following our menu.



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## **GRÓF DEGENFELD BOROK / GRÓF DEGENFELD WINE**

### **PEZSGŐNK / OUR SPARKLING WINE**

**Palack / Bottle 1 dl**

Gróf Degenfeld Furmint Pezsgő Extra Brut 2019 0,75 l 8.500 Ft 1.300 Ft

### **SZÁRAZ BORAINK / OUR DRY WINE**

**Palack / Bottle 1 dl**

Gróf Degenfeld **BIO** Furmint 2023 0,75 l 6.000 Ft 850 Ft

Gróf Degenfeld **BIO** Hárslevelű 2022/23 0,75 l 6.000 Ft 850 Ft

Gróf Degenfeld **BIO** Muscat Blanc 2023 0,75 l 6.000 Ft 850 Ft

Gróf Degenfeld **BIO** Furmint „Zomborka” 2022 0,75 l 7.000 Ft 1.100 Ft

Gróf Degenfeld **BIO** Hárslevelű „Terézia” 2023 0,75 l 7.000 Ft 1.100 Ft

Gróf Degenfeld **BIO** Narancsbor 2023 0,75 l 12.500 Ft 1.750 Ft

### **ÉDES BORAINK / OUR SWEET WINE**

**Palack / Bottle 0,5 dl**

Gróf Degenfeld **BIO** Late Harvest „Fortissimo” 2023 0,5 l 6.000 Ft 750 Ft

Gróf Degenfeld **BIO** Szamorodni 2020 0,5 l 7.500 Ft 850 Ft

Gróf Degenfeld Szamorodni Selection 2017 0,5 l 12.500 Ft 1.350 Ft

Gróf Degenfeld Aszú 5 Puttonyos 2017 0,5 l 15.500 Ft 1.600 Ft

Gróf Degenfeld Aszú 6 Puttonyos 2017 0,5 l 23.500 Ft 2.500 Ft

Gróf Degenfeld Aszú 6 Puttonyos Selection 2017 0,375 l 29.500 Ft 4.000 Ft

Gróf Degenfeld Andante Furmint 2016 0,375 l 11.500 Ft 1.550 Ft

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**MUZEÁLIS BORAINK / RESERVED WINE**

|                                      |       | <b>Palack / Bottle</b> | <b>0,5 dl</b> |
|--------------------------------------|-------|------------------------|---------------|
| Gróf Degenfeld Aszú 6 puttonyos 2013 | 0,5 l | 42.000 Ft              | 4. 200 Ft     |
| Gróf Degenfeld Aszú 6 puttonyos 2003 | 0,5 l | 42.000 Ft              | 4. 200 Ft     |
| Gróf Degenfeld Aszú 6 puttonyos 1999 | 0,5 l | 57.000 Ft              | 5. 700 Ft     |
| Gróf Degenfeld Aszú 5 puttonyos 2004 | 0,5 l | 38.000 Ft              | 3. 800 Ft     |
| Gróf Degenfeld Aszú 5 puttonyos 1994 | 0,5 l | 57.000 Ft              | 5. 700 Ft     |

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**EGYÉB PINCÉSZETEK BORAI / WINE FROM OTHER WINERIES**

**FEHÉR BOROK / WHITE WINE**

**Palack / Bottle**

|  |        |           |
|--|--------|-----------|
| Disznókő Tokaji Száraz Szamorodni 2015 | 0,5 l  | 13.900 Ft |
| Holdvölgy Hold and Holló Dry 2018      | 0,75 l | 9.700 Ft  |
| Oremus Mandolás Furmint 2019           | 0,75 l | 13.900 Ft |

**ÉDES FEHÉRBOROK / SWEET WHITE WINE**

**Palack / Bottle**

|                              |       |           |
|------------------------------|-------|-----------|
| Holdvölgy Intuition Nr. 2008 | 0,5 l | 17.900 Ft |
| Oremus Édes Szamorodni 2017  | 0,5 l | 13.200 Ft |
| Oremus Aszú 5 puttonyos 2010 | 0,5 l | 25.900 Ft |

**ROZÉBOROK / ROSÉ WINE**

**Palack / Bottle 1 dl**

|                              |        |          |        |
|------------------------------|--------|----------|--------|
| Gere Rosé Cuvée 2021 Villány | 0,75 l | 5.900 Ft | 850 Ft |
|------------------------------|--------|----------|--------|

**VÖRÖSBOROK / RED WINE**

**Palack / Bottle 1 dl**

|   |        |           |          |
|---|--------|-----------|----------|
| Basilicus Purcsin 2020 Tokaj                    | 0,5 l  | 9.600 Ft  | 1.300 Ft |
| Dobogó Izabella utca Pinot Noir 2017 Tokaj      | 0,75 l | 10.500 Ft | 1.400 Ft |
| Gere Cabernet Sauvignon 2018 Villány            | 0,75 l | 10.500 Ft | 1.450 Ft |
| Balla Sziklabor Feketeleányka 2019 Arad-Ménes   | 0,75 l | 15.500 Ft |          |
| St. Andrea „Merengő” Bikavér Superior 2017 Eger | 0,75 l | 20.500 Ft |          |



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### **LIMONÁDÉK, TEÁK / LEMONADE, TEA**

|  |        |          |
|--|--------|----------|
| Házi limonádé verjus-vel / Home made <i>lemonade with verjus</i> | 0,25 l | 750 Ft   |
|  | 0,5 l  | 1.400 Ft |
|  | 1 l    | 2.800 Ft |
| Házi jeges tea verjus-vel / Home made <i>ice-tea with verjus</i> | 0,25 l | 750 Ft   |
|  | 0,5 l  | 1.400 Ft |
| Forralt bor / <i>Mulled wine</i>                                 | 1 dl   | 500 Ft   |

### **ÁSVÁNYVÍZ / MINERAL WATER**

|  |        |          |
|--|--------|----------|
| Floewater szénsavas, szénsavmentes / <i>Sparkling or still water</i> | 0,35 l | 600 Ft   |
|  | 0,75 l | 1.300 Ft |
| San Pellegrino szénsavas / <i>Sparkling water</i>                    | 0,75 l | 1.800 Ft |
| Acqua Panna szénsavmentes / <i>Still water</i>                       | 0,75 l | 1.800 Ft |

### **ÜDÍTŐ ITALOK / SOFT DRINKS**

|                                       |        |        |
|---------------------------------------|--------|--------|
| Cappy Alma / <i>Apple juice</i>       | 0,25 l | 900 Ft |
| Cappy Narancs / <i>Orange juice</i>   | 0,25 l | 900 Ft |
| Cappy Őszibarack / <i>Peach juice</i> | 0,25 l | 900 Ft |
| Coca-Cola, Kinley, Fanta, Schweppes   | 0,25 l | 900 Ft |

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### **KÁVÉ, TEA / COFFEE, TEA**

|   |          |
|---|----------|
| Ristretto   | 850 Ft   |
| Espresso  | 850 Ft   |
| Americano   | 850 Ft   |
| Cappuccino  | 1.100 Ft |
| Coffee Latte  | 1.350 Ft |
| Jegeskávé   | 1.500 Ft |
| Koffeinmentes kávé / <i>Decaf coffee</i>            | 1.200 Ft |
| Dilmah tea variációk / <i>Dilmah tea variations</i> | 1.000 Ft |
| Növényi tej / <i>Plant milk</i>                     | 300 Ft   |

### **SÖRÖK / BEERS**

|                          |        |          |
|--------------------------|--------|----------|
| Heineken                 | 0,33 l | 1.350 Ft |
| Heineken 0 %             | 0,33 l | 1.350 Ft |
| Pilsner Urquell          | 0,33 l | 1.200 Ft |
| Dreher                   | 0,33 l | 1.100 Ft |
| Gösser Natur Zitrone 0 % | 0,33 l | 1.350 Ft |



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**PÁLINKÁK / HUNGARIAN PÁLINKA**

|   | <b>2 cl</b>     | <b>4 cl</b>     |
|---|-----------------|-----------------|
| <b>Gróf Degenfeld Aszútörköly Pálinka</b>             | <b>1.450 Ft</b> | <b>2.900 Ft</b> |
| <b><i>Gróf Degenfeld Tokaji Aszú Marc Pálinka</i></b> |                 |                 |
| Bestillo Gönci Barack Pálinka                         | 1.600 Ft        | 3.200 Ft        |
| <i>Bestillo Apricot Pálinka</i>                       |                 |                 |
| Bestillo Cigánymeggy Pálinka                          | 1.600 Ft        | 3.200 Ft        |
| <i>Bestillo Dark Cherry Pálinka</i>                   |                 |                 |
| Bestillo Szilva Pálinka                               | 1.600 Ft        | 3.200 Ft        |
| <i>Bestillo Plum Pálinka</i>                          |                 |                 |
| Bestillo Birs Pálinka                                 | 1.900 Ft        | 3.800 Ft        |
| <i>Bestillo Quince Pálinka</i>                        |                 |                 |
| Bestillo Piros Vilmoskörte Pálinka                    | 2.000 Ft        | 4.000 Ft        |
| <i>Bestillo Red Pear Pálinka</i>                      |                 |                 |
| Árpád Prémium Bársony Birs Pálinka                    | 1.800 Ft        | 3.600 Ft        |
| <i>Árpád Premium Velvet Quince Pálinka</i>            |                 |                 |
| Árpád Dupla Ágyas Cigánymeggy Pálinka                 | 1.800 Ft        | 3.600 Ft        |
| <i>Árpád Double Dark Cherry Pálinka</i>               |                 |                 |
| Árpád Prémium Gyömbér Párlat                          | 1.800 Ft        | 3.600 Ft        |
| <i>Árpád Premium Ginger Párlat</i>                    |                 |                 |
| Árpád Prémium Málna Párlat                            | 2.200 Ft        | 4.400 Ft        |
| <i>Árpád Premium Raspberry Párlat</i>                 |                 |                 |
| Novum Szilva Eszencia                                 | 5.300 Ft        | 10.600 Ft       |
| <i>Novum Plum Eszencia</i>                            |                 |                 |

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### **SZESZES ITALOK / SPIRITS**

**4 cl**

|                          |          |
|--------------------------|----------|
| Diplomatico Reserva      | 2.900 Ft |
| Baileys' Irish Cream     | 1.950 Ft |
| Finlandia Vodka          | 1.700 Ft |
| Gordon's Gin             | 1.700 Ft |
| Hendrick's Gin           | 3.400 Ft |
| Árpád Gin                | 2.800 Ft |
| Jack Daniel's Whiskey    | 2.100 Ft |
| Jameson Irish Whiskey    | 2.800 Ft |
| Lagavulin 8              | 4.600 Ft |
| Jägermeister             | 1.700 Ft |
| Unicum                   | 1.700 Ft |
| Metaxa*****              | 2.800 Ft |
| Hennessy V.S.O.P. Cognac | 5.500 Ft |
| Tequila Silver           | 2.000 Ft |
| Tequila Gold             | 2.000 Ft |

### **KOKTÉLOK / COCKTAILS**

|  |          |
|--|----------|
| Gróf Degenfeld koktélok verjus-vel / <i>Gróf Degenfeld cocktails with verjus</i> | 2.500 Ft |
| Aperol Spritz  | 2.950 Ft |

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