

SOUPS

MASTER STOCK (6, 9)

Consommé, duck breast, vegetables, lovage 2690 HUF

FRENCH ONION SOUP

(CLASSIC) (1, 7, 6, 9)

Caramelized onion, toast, cheese

2590 HUF

GOULASH SOUP (SUPERIOR) (6, 9)

Beef cheek, celery, moroccan lemon

2690 HUF

CHEF'S SPECIAL, BASED ON SEASONAL INGREDIENTS

2690 HUF

STARTERS

Smoked salmon tartar with quail eggs, cream cheese and cilantro (7)

Salmon tartar with cream cheese, smoked quail eggs, fresh cilantro 3790 HUF

French steak tartare

(1, 3, 10)

Wasabi mayonnaise, corincho cucumber, caper 4090 HUF

Vegetable schrimp bao

(1, 3, 4, 8, 9)

Bao, fried vegetables, schrimp, cilantro, sesame, lime

4190 HUF

Duck terrine with quince and milk-loaf (1, 7)

Duck leg, duck breast, duck liver, quince variations 4690 HUF MENU

MAIN DISHES

BEEF RIBS, MASHED POTATOES WITH TRUFFLE, HORSERADISH, ONIONS (7)

Pressed beef ribs, horseradish foam, onion textures

"BEEF STEW" WITH SPATZLE AND CUCUMBER SALAD (1, 7, 9)

Drumstick, chicken wings, chicken breast, baked cottage cheese, pickled lettuce

WILD BOAR NECK, HUNTER'S STEW (1, 7, 9) 5990 HUF Sous-vide neck, fried cottage-cheese. baby carrot, venison sauce

CORN-RAISED CHICKEN SUPREME, 5190 HUF SEASONAL

CONFIT DUCK LEG WITH BEAN CASSOULET 5390 HUF
(9)
Confitated duck leg, grilled chinese cabbage, cherry with pepper

CHEF'S SPECIAL FISH INNOVATION (4) 5790 HUF

FLEDERMAUS, POTATO, TOMATO-ONION 4990 HUF SALAD (1, 3, 7)

Fried pork leg, mashed potatoes, caramelized butter

SEASONAL VEGETABLE INSPIRATION 4290 HUF

SUCKLING PIG PORCHETTA WITH LENTIL VARIATION AND CELERY GNOCCHI (1. 7. 9)

Lentil cream, puy-beluga lentil, dijon sour cream foam

ARGENTINE RIBEYE (7)

Rib-eye, potatoes au gratin, caramelized mushroom, confit onion

DESSERTS

CREME BRULEE, BLACKCURRANT (3) 2590 HUF

POPPY SEED BREAD & BUTTER

PUDDING "NEW STYLE" (1, 3, 7, 8)

Milk-loaf, crunchy poppy seed, vanilla

CHOCOLATE TART WITH PISTACHIO

AND RASPBERRY (1, 7)

Chocolate linzer, pistachio praline, raspberry jelly

PARIS-BREST (1, 3, 7, 8)

Choux pastry, hazelnut, almond, chantilly

PIZZA

Bolognese (1, 7, 9) Bolognese ragout, parmesan 3890 HUF

Quattro formaggi (1, 7)

5690 HUF

5590 HUF

5490 HUF

7990 HUF

2090 HUF

2890 HUF

2590 HUF

13. Lupine containing dishes

14. Molluscs containing dishes

Mozzarella, parmesan, blue cheese, cheddar 3990 HUF

New York style (1, 7)

Tomato sauce, pepperoni, mozzarella, pecorino 3890 HUF

Parma (1, 7, 8) Tomato sauce, Parma ham, ruccola, almond pesto 4490 HUF

KIDS MENU

Broth with shell shaped pasta (1, 3) 1890 HUF

Pappardelle bolognese (1, 3)

Fried chicken breast with mashed potatoes and homemade pear compote (1, 3, 7) 3390 HUF

Barfood

CAJUN SPARE RIBS, JALAPEÑO POPPERS, SEASONED SOUR CREAM (7)

Jalapeño paprika, chedd<mark>ar cheese,</mark> bacon **4690 HUF**

BEEF TORTILLA WITH MIXED SALAD AND GUACAMOLE (1-7)

Minced beef neck, vegetables, cheddar cheese 3890 HUF

CAESAR SALAD WITH CHICKEN BREAST

(1, 3, 4, 10)
Sous-vide chicken breast,
romaine lettuce
3890 HUF

HIGH5 BURGER

(1, 3, 7, 10)

Beef neck, vegetables, truffle mayonnaise, French fries

4590 HUF

LIST OF ALLERGEN INGREDIENTS

1. Gluten-containing grains

2. Shellfishes, dishes containing shellfish

Chef: Tamás Knittel

3. Eggs, dishes containing eggs

4. Fishes, dishes containing fish

5. Nuts, dishes containing nuts

6. Soya-beans, dishes containing soya-beans

7. Dairy, dishes containing dairy

8. Seeds, nuts, dishes containing seeds, nuts

9. Celery, dishes containing celery

10. Mustard, dishes containing mustard

11. Sesame, dishes containing sesame

12. Sulphure dioxide, sulphite containing dishes

Sous Chef: Tamás Bötz-Gál