

SOUPS

Venison goulash soup, roasted marrow bone, bread	4.900 HUF
Guinea fowl consommé with quail egg and Angel hair pasta	3.800 HUF
Mint and lime green pea cream soup with coconut	3.500 HUF

STARTERS

Beef tenderloin tartare with truffle, pearl onions and toasted bread	6.900 HUF
Roasted marrow bone with marinated vegetables and toasted bread	5.900 HUF
Gambas pil-pil with toasted bread (garlic-chili tiger prawns)	6.900 HUF
Selection of artisan cheeses with fruits and walnuts	6.500 HUF
Hungarian farmer's platter (for 2 people) <i>Crackling spread, liptauer cheese spread, farm sausage, smoked ham, smoked cheese, marinated vegetables, bread</i>	9.500 HUF

SALADS

Caesar salad with grilled chicken breast and pine nuts	5.300 HUF
Caesar salad with shrimps and pine nuts	6.900 HUF
Grilled goat cheese with roasted beetroot salad and raspberry sauce	5.900 HUF
Nicoise salad with tuna	5.300 HUF
Mixed salad with citrus vinaigrette	2.900 HUF
Cabbage stuffed bell peppers	1.100 HUF
Pickles	1.100 HUF
Coleslaw	1.300 HUF

MAIN DISHES

Supreme chicken breast with mashed potatoes and buttered green beans	6.200 HUF
Chicken paprikash with Hungarian egg dumplings	6.200 HUF
Rosé duck breast with kohlrabi purée, grilled asparagus and orange jus	8.000 HUF
Gypsy style pork neck (roasted boneless pork neck with fried fatback) With fried baby potatoes and letcho cream	6.400 HUF

Veal Wiener Schnitzel with mayonnaise potato salad	8.900 HUF
Venison stew served with pan fried potatoes and vegetables	6.900 HUF
Salmon steak with potato-green bean salad with capers	9.000 HUF
Catfish paprikash with homemade wide dill noodles	6.900 HUF
Truffled tagliatelle with 30 months aged Grana Padano	5.900 HUF
Truffled tagliatelle with 30 months aged Grana Padano and beef tenderloin strips	10.900HUF

VEGETARIAN

Vegan poke bowl with quinoa and roasted sweet potatoes	5.000 HUF
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BURGERS & STEAKS

*** All burgers are served with french fries.**

Incognito burger: Beef patty, bacon, lettuce, tomatoes, pickles, red onion, cheddar cheese, Incognito sauce	6.300 HUF
Deluxe Burger: Beef patty, lettuce, tomatoes, red onion, blue cheese aioli, black garlic mayonnaise, grilled duck liver	9.500 HUF
Goat cheese burger: Grilled goat cheese, red onion jam with star anise, walnut, arugula, tomatoes, lemon peel, raspberry sauce	6.900 HUF

STEAKS

Flank steak (Australia)	12.000 HUF
Beef tenderloin steak (Hungary)	13.900 HUF
Rib-eye steak (Hungary-Dry aged)	13.900 HUF
French rack of lamb (Ireland)	17.000 HUF
Extra tiger prawns (3 pieces)	3.500 HUF

STEAK SIDE DISHES

Fried baby potatoes with rosemary	1.500 HUF
French fries	1.500 HUF
Mashed potatoes	1.900 HUF
Truffled mashed potatoes	3.500 HUF
Potato-green bean salad with capers	1.500 HUF
Grilled vegetables	1.900 HUF
Grilled asparagus	2.600 HUF
Buttered green beans	1.700 HUF
Mixed salad	1.900 HUF
Coleslaw	1.300 HUF

STEAK SAUCES

BBQ sauce	1.100 HUF
Green peppercorn sauce	1.100 HUF
Blue cheese sauce	1.100 HUF
Truffle sauce	1.300 HUF

DESSERTS

Signature (sós karamell, whisky, fehér csoki, tökmag)	3.500 HUF
Cold cottage cheese balls with orange sauce	2.900 HUF
Blackcurrant slice with black sesame seeds	3.100 HUF
Poppyseed & Passion	3.100 HUF
Triple chocolate mini cake	3.500 HUF

CHEF'S OFFER

Roasted beetroot tartare with goat cheese mousse, grilled plums and walnuts
4.500 HUF

Smoked trout with dill sour cream, grilled zucchini, baby corn and cucumber
4.900 HUF

Roasted duck leg with pumpkin gnocchi and sautéed porcini mushrooms
7.500 HUF

Venison tenderloin with celeriac purée, pumpkin and wild berries
12.900 HUF

Carrot cake with cottage cheese mousse, sea buckthorn and white chocolate crumble
3.100 HUF

Our foods may contain traces of additional allergens in addition to allergens labeled as ingredients!

The total amount of bill includes a service fee of 12%.