

Lunch menu

Foie gras au torchon, pistachio, orange, coffee, brioche	in a menu	2.200 HUF upcharge
Salmon tartare, capers, coriander, horseradish	in a menu	600 HUF upcharge
LouLou salad, egg, guanciale, anchovy chips		
Tete de veau in panko, grainy mustard, potato salad		
Daily soup from what the market offers		
„Parmentier” duck leg confit, mashed potatoes, Gruyère cheese		
Trout, spinach, garden greens		
Free range chicken, vegetables, tarragon, Dijon mustard		
Pan seared Norwegian salmon, cauliflower, coconut, litchi, tarragon	in a menu	1.900 HUF upcharge
Roasted duck leg, white cabbage	in a menu	1.490 HUF upcharge
Crispy pork knuckle, black eye beans, celery	in a menu	600 HUF upcharge
Pineapple, coconut		
Cheesecake, poppy seeds, blackcurrant sorbet		

Price of 3 courses (appetizer, main, dessert): **3.990 HUF**

Price of 4 courses (appetizer, soup, main, dessert): **4.990 HUF**

Home made bread, Normandy sel de Guérande butter 300,- HUF/person

12% service charge will be included in your bill

Degustation menu

Duck gizzard, kapia, pearl onion, whole grain mustard
Tiger prawn, radish, black sesame, prawn bisque
Plaice, carrot, Moroccan lemon, ginger
Boudin noir, purple cabbage, quince apple
Beef in red wine, sea scallop, parsnip, beetroot, horseradish
Cheese
Yoghurt, apple, walnut, oat

Price of Menu: **19.900 HUF**

Wine suggestion: **7.400 HUF**

12% service charge will be included in your bill

Dinner menu

Foie gras au torchon, pistachio, orange, coffee, brioche	4.700 HUF
Beef tenderloin tartare, whole grain mustard, Sicilian dried tomato, anchovy chips	4.700 HUF
Bleu d'Auvergne mousse, hazelnut, root chervil, salad	3.900 HUF
Tiger prawns, Acquerello rice, coriander, lime, Provolone	4.900 HUF
Sea scallops, dashi, vegetables, soba noodles, miso	4.600 HUF
Duck tea, dumpling, duck meat, citrus spring onion	2.900 HUF
Red snapper, white miso, pak choi, Jerusalem artichoke, edamame bean	6.900 HUF
Pan seared Norwegian salmon, cauliflower, coconut, litchi, tarragon	4.900 HUF
Atlantic cod, butternut squash, endive, yuzu, saffron	6.900 HUF
Duck breast, celery, radicchio, citrus	4.900 HUF
Veal chop, tête de veau, foie gras, apple, salsify	7.200 HUF
Beef in red wine, sea scallop, parsnip, beetroot, horseradish	7.900 HUF
Seared veal cutlet, sweetbread, „Saltinbocca”, spinach	5.400 HUF
Venison, chestnut, Brussel sprout, caramel, Jerusalem artichoke	7.800 HUF
Aubergine, fairy ring mushroom lasagne, padron, filled wonton	4.600 HUF
Beef Wellington, Robuchon mashed potatoes, classic jus (2 persons)	19.800 HUF
„Black Forrest” chocolate, sour cherry, cream	2.400 HUF
Pistachio, mandarin, honey, white chocolate	2.400 HUF
Chestnut, dates, Graham's Tawny Port	2.400 HUF
Chocolate. arabica coffee, PX, orange, white chocolate ice cream	2.400 HUF

Home made bread, Normandy sel de Guérande butter 400 HUF/person

12% service charge will be included in your bill