



1904

# Mátyás Pince

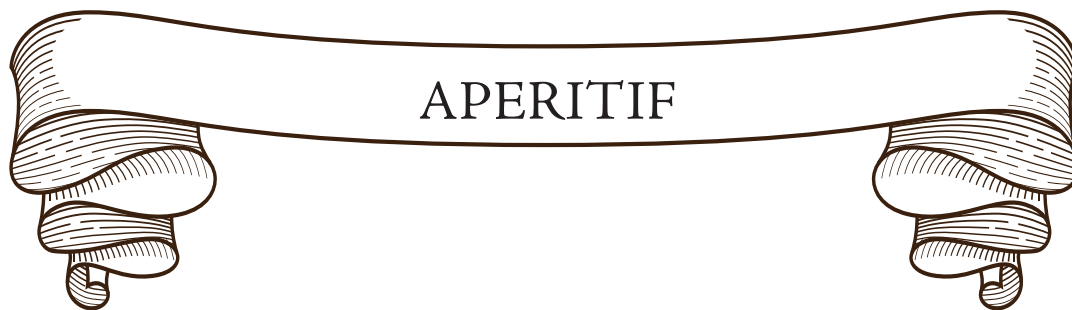


„Mátyás pincéje fönséges székhely,  
királyság maga is, melynek lakossága  
az egymást váltó fűszeres tálak  
s a zene hullámain úszó palackok között  
minden éjjel változik.”

Pablo Neruda

„Matthias' cellar is a majestic place,  
a kingdom in itself,  
the population of which changes every night  
among the spicy dishes and the bottles  
riding on the waves of music.”





## APERITIF

BABITS TOKAJI SZÁRAZ SZAMORODNI (0,10 L)

1.050 Ft · 3,5 €



UNICUM RISERVA (0,04 L)

(TOKAJI HORDÓBAN ÉRLELVE 6 PUTTONYOS ASZÚVAL /  
AGED IN TOKAJI OAK CASKS FLAVOURED WITH TOKAJI ASZÚ)

2.100 Ft · 7 €



HUNGARIA EXTRA DRY (0,20 L)

2.100 Ft · 7 €



APEROL SPRITZ (0,25 L)

(APEROL + HUNGARIA EXTRA DRY + SZÓDA / SODA +  
NARANCSKARIKA / ORANGE SLICE)

2.400 Ft · 8 €



KIR ROYAL (0,15 L)

( HUNGARIA EXTRA DRY + CRÉME DE CASSIS)

1.650 Ft · 5,5 €



MÁTYÁS ROYAL (0,15 L)

( HUNGARIA EXTRA DRY + CRÉME DE CASSIS +  
GYULAI MÉLYVÍZ CIGÁNYPÉNY PÁLINKA( 60%) /  
GYULAI DEEPWATER BIRD CHERRY SPIRIT (60%) )

2.700 Ft · 9 €



PUSZTA KOKTÉL (0,10 L)

(BABITS SZÁRAZ SZAMORODNI, MECSEKI ITÓKA,  
BARACK PÁLINKA / APRICOT SPIRIT)

1.650 Ft · 5,5 €



A számla végösszegéhez 13% szervízdíjat számolunk fel.  
Az euro árak tájékoztató jellegűek.





VEGETABLE TERRINE WITH MARINATED VEGETABLES  
AND BEETROOT FOAM



ZUCCHINI AND EGGPLANT STUFFED RAVIOLI IN TOMATO SAUCE



CHESTNUT MOUSSE WITH CHOCOLATE CRUMBS AND CARAMEL



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#### WINE OFFER

*Vylyan Chardonnay - 2018/2019 (0,1l)*

*Tóth Ferenc Kadarka - 2017 (0,2l)*

*Grand Tokaj Aszú - 2013 (0,1l)*

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**15.750.- Ft + 52.5 €**

Price of the menu with wines

9.900.- Ft + 33.0 €

Price of the menu without wines

 gluten free  lactose free  vegetarian





## BEATRIX MENU

DUCK LIVER TRILOGY WITH DRIED FRUITS  
AND TOASTED BRIOCHE

BEEF TAIL SOUP WITH HOMEMADE PASTA  
AND VEGETABLES



CHICKEN PAPRIKASH WITH EWE CHEESE PASTA

KAISERSCHMARRN



WINE OFFER

*Disznókő 1413 Szamorodni Sweet - 2016 (0,1l)*

*Jandl Missio Kékfrankos - 2017/2018 (0,2l)*

*Grand Tokaj late harvest Sárgamuskotály - 2016 (0,1l)*



**19.200,- Ft + 64.0 €**

Price of the menu with wines

13.500,- Ft + 45.0 €

Price of the menu without wines



gluten free



lactose free



vegetarian





„KÁROLYI” SALAD WITH GRILLED CHICKEN BREAST



GREY CATTLE GOULASH SOUP



BEEF STEAK BUDAPEST STYLE  
WITH HOMEMADE HASH BROWNS



GUNDEL PANCAKES



#### WINE OFFER

*Gallay Bistronauta "fehér" - 2016/2017 (0,1l)*

*Vylyan Villányi 110 év Cuvée - 2012 (0,2l)*

*Babits Tokaji Aszú 6 puttonyos - 2014 (0,1l)*



**21.600.- Ft + 72.0 €**

Price of the menu with wines

14.100.- Ft + 47.0 €

Price of the menu without wines



gluten free

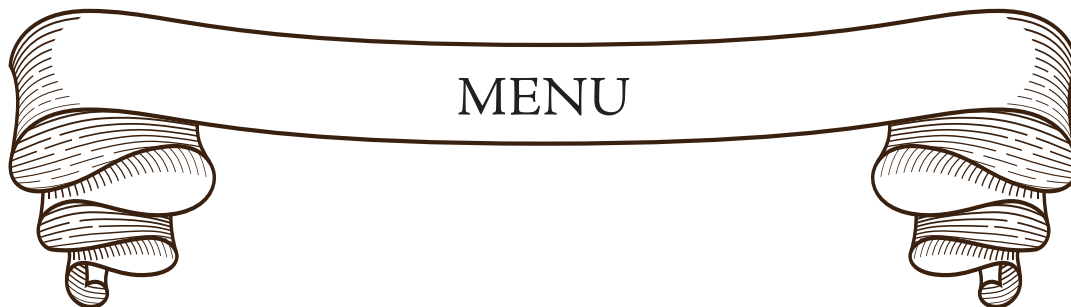


lactose free



vegetarian





## MENU

Minimum 3 courses need to be ordered per person

3 COURSE

9.900.- Ft + 33.0 €

4 COURSE

12.900.- Ft + 43.0 €

5 COURSE

15.000.- Ft + 50.0 €

Composed of the following items as a menu:



## STARTERS

„KÁROLYI” SALAD WITH GRILLED CHICKEN BREAST



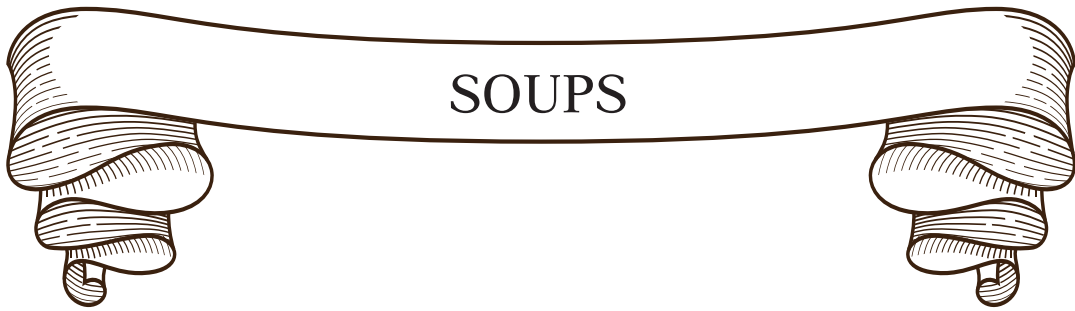
DUCK LIVER TRILOGY WITH DRIED FRUITS AND TOASTED BRIOCHE  
+ 600.- Ft + 2.0 €

VEGETABLE TERRINE WITH MARINATED VEGETABLES  
AND BEETROOT FOAM



Bills will include an additional 13% service charge.  
Euro prices are for information.





BEEF TAIL SOUP WITH HOMEMADE PASTA  
AND VEGETABLES



FISHERMAN'S CARP SOUP DRUNKARD STYLE






GREY CATTLE GOULASH SOUP



BEAN GOULASH WITH KNUCKLE  
AND NIPPED GNOCCHI



 gluten free    lactose free    vegetarian

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GRILLED DUCK LIVER WITH TOKAJ GRAPE RAGOUT  
AND CRUSTED BRIOCHE

+ 900.- Ft   ♦   3.0 €



HONEY-SPICED DUCK LEG WITH RED CABBAGE PURÉE  
AND GRILLED SWEET POTATO




BEEF STEAK BUDAPEST STYLE WITH HOMEMADE HASH BROWNS

+ 1200.- Ft   ♦   4.0 €



ROSEMARY FLAVOURED LAMB SHANK  
WITH ROMAN RATATOUILLE AND COUSCOUS

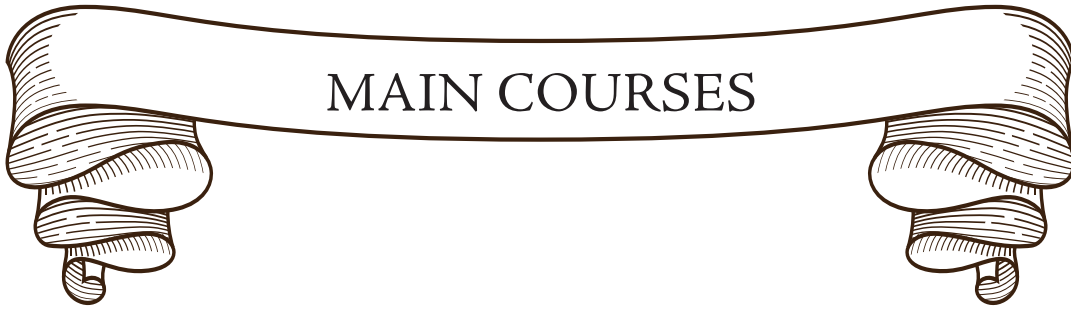


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ZUCCHINI AND EGGPLANT STUFFED RAVIOLI IN TOMATO SAUCE



ROASTED SALMON TROUT WITH VEGETABLE FLAVOURED BULGUR



CHICKEN PAPRIKASH WITH EWE CHEESE PASTA






TRANSYLVANIAN STUFFED CABBAGE WITH CONFIT CLOD STEAK  
AND HOMEMADE SAUSAGE



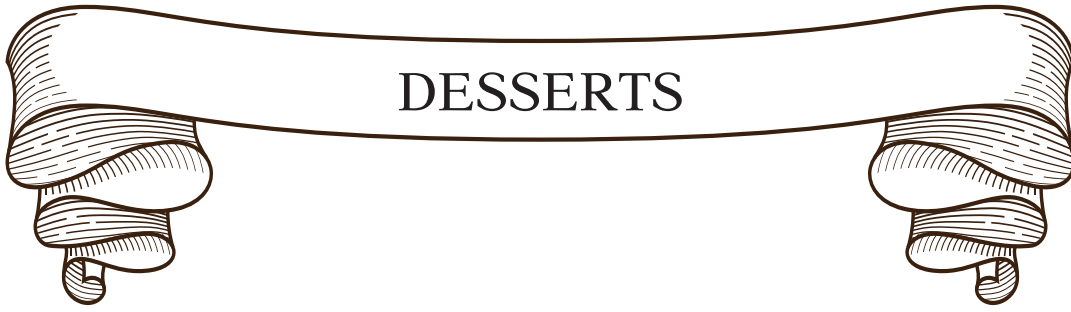
WIENER SCHNITZEL WITH POTATO SALAD



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CHESTNUT MOUSSE  
WITH CHOCOLATE CRUMBS AND CARAMEL



KAISERSCHMARRN






SOMLÓ SPONGE CAKE



GUNDEL PANCAKES



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